

OYSTER CELEBRATION

HK\$428 / person (minimum 2)

The menu requires participation of the entire table

90 MINUTES FREE-FLOW COOKED OYSTERS

Steamed Oyster

Vermicelli, Garlic, Scallion

Oyster Rockefeller

Tom Yum, Kaffir Lime Panko, Gruyere

Beverage free-flow at +HK\$158 per person

Prosecco, House Red / White Wine, Beer

STARTERS

Oyster Ajillo

Japanese Oyster, Chilli, Garlic, Leek

Oyster and Century Egg Salad

Mala Dressing, Poached Japanese Oyster, Golden Century Egg, Coriander

Tom Yum Lobster Bisque

Kaffir Lime, Lemongrass, Coconut Milk

MAIN COURSE (Choose one)

Grilled Acorn Fed Iberico Pork Jowl

Green Papaya Salad, Nam Jim

Chow Kow Steak (+HK\$38)

Wok Fried Wagyu Beef, Black Pepper

Tiger Prawns Red Curry (+HK\$38)

Pineapple, Eggplant

Wok Fried Seabass

Green Mango, Fried Shallot, Thai Basil, Tamarind

SIDE

Egg Fried Rice

Happy Endings (+HK\$48 each)

Ice Cream (2 scoops - Vanilla / Coconut / Milk Tea)

Cacao & Coconut (Half Portion)

Mango Sticky Rice (Half Portion)

*While we do our best to accommodate any allergies or food sensitivities we are unable to guarantee trace elements won't be present. All prices are in Hong Kong Dollars, and are subject to a 10% service charge and 1% surcharge to restore with Zero Foodprint Asia, funding food-related climate solutions.