



# OYSTER CELEBRATION

\$428 (per person)

The menu requires participation of the entire table

## 90 MINUTES FREE-FLOW FRESHLY SHUCKED OYSTERS

Seasonal Oysters, Classic Mignonette,  
Masala Relish, Thai Seafood Sauce

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

Prosecco, House Red / White Wine, Beer

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## STARTERS

### **Crispy Oyster Pancake**

Green Onion, Coriander, Bean Sprout, Sriracha Hot  
Sauce, Tom Yum Aioli

### **Kimchi Gul Guk**

Korean Oyster Soup, Fermented Cabbage, Bean Curd,  
Chili Paste, Green Onion

### **Goy Hoy Nang Lom**

Spicy Poached Oyster Salad, Lemongrass, Green  
Onion, Green Mango, Crispy Shallot

## MAIN COURSE (Choose one)

### **Grilled Acorn Fed Iberico Pork Jowl**

Green Papaya Salad, Nam Jim

### **Chow Kow Steak (+\$38)**

Wok Fried Wagyu Beef, Black Pepper

### **Braised Hamachi Collar**

Pork Belly, Ginger, Scallion, Chu Hou Sauce

### **Roasted Yellow Chicken**

Kaffir Lime Leaf, Coriander, Lime

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## SIDE

Egg Fried Rice

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### **Happy Endings (+\$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 those trace elements won't be present. All prices are in Hong Kong Dollars, and are subject to 10% service charge and 1% to restore with Zero Foodprint Asia, funding food-related climate solutions.