

## CHEF LOK'S 6 COURSE TASTING MENU

### STARTER

🌶️ CHILLED MARINATED SLICED ABALONE, SWEET & SPICY SAUCE, JELLYFISH  
開胃醬涼拌鮑片海蜇

### APPETIZER

CRISPY PEKING DUCK SKIN, FOIE GRAS, CHILLED DRUNKEN CHICKEN  
法國鵝肝片皮鴨拼青姜茸醉雞卷

### SOUP

POACHED SLICED SCALLOP, SHIMEJI MUSHROOM, CREAMY CHICKEN STOCK  
濃湯野菌灼玉帶

### MAIN COURSE

WOK-FRIED BEEF TENDERLOIN, SIGNATURE BLACK PEPPER SAUCE  
招牌黑椒爆牛柳粒

### RICE

BLACK TRUFFLE CRAB MEAT FRIED RICE  
黑松露蟹肉炒絲苗

### DESSERT

CHILLED ALMOND FLOAT WITH ASSORTED FRUITS, ORANGE TUILLE  
雜果杏仁豆腐

168 PER PERSON

WINE PAIRING 88 PER PERSON