
CHEF BILLY CHENG'S TASTING MENU

FIRST COURSE

CRISPY PRAWN WITH OSMANTHUS

脆皮桂花大蝦

SECOND COURSE

CHILL DUCK SALAD WITH BLACK TRUFFLE SAUCE

黑松露北京鴨沙律

THIRD COURSE

🌶️ MAINE LOBSTER WITH THREE CUP SAUCE

古法三杯汁焗緬因龍蝦

FOURTH COURSE

BRAISED SHORT RIB WITH FIVE SPICES GLAZE, AND EGG FRIED RICE

醬香牛骨金銀絲苗

DESSERT

CHAI TEA CRÈME BRÛLÉE

茶韻焦糖布丁

168 PER PERSON

WINE PAIRING 88 PER PERSON