



Taste of the Soul

Inspired by the "Eight Great Traditions" of Chinese Cuisine

8-Course Menu

L'amuse Bouche

Scallop -GF-DF-

salmon roe | sweet garlic | mustard leaf purée | pickled chilli oil | potato tuile



The "Tartare" -GF-DF-

oscietra | quail egg | mala emulsion | flaxseed rice cracker



Eel -GF-DF-

bamboo shoot | lemon bubbles | crispy beancurd | Yan Du Xian broth



French Yellow Chicken -GF-DF-

crispy skin breast | leg confit terrine | mild mala & spice | vin jaune chicken jus



Lobster Ravioli

beluga caviar | celtuce | goji berries | Shaoxing wine | lobster bisque | foie gras foam



Horsehead Fish -GF-

clams | luffa | sweet garlic | wild celery | Chinese beurre blanc | preserved dried cabbage oil



The "Wagyu" -GF-DF-

trumpet crust | shacha beef ragout | kohlrabi | shacha beef jus



Lotus Mont Blanc

lotus seed purée | Valrhona chocolate Chantilly cream | chocolate meringue | pu'er ice cream

Petit Fours

1,880

wine pairing – five glasses (+650), premium collection (+800)