



Slow Food
Movement

Starters

Poached Crunchy Kale \$70

With fruit cucumber salad and wasabi sesame dressing

Tomatoes Salad \$70

Marinated with dry sweet and sour plum, mixed green leaves from local farm and olive oil pearl

Soup

Cream of Oysters \$80

Oysters from Lau Fau Shan, garnished with baby leeks and shrimp dumpling

Main Course (daily different selection)

Duo of Pork \$150

Roasted crispy pork belly and barbecue pork collar glazed with longan honey, served with mashed purple sweet potato and baby cabbage in mustard sauce

Corn Fed Yellow Chicken \$155

Grilled with garlic, shallots, paprika, sour cream, mushroom brandy cream sauce, garnished with roast root vegetables and mashed potato

Pomfret Fillet \$160

Crispy fried with potato starch, served with skin on fries, aqua green salad and garlic aioli

Linguine with Local Clams \$140

Dusted salted egg yolk powder

Dessert

Black Sesame and Red Bean Panna Cotta \$55



CHAIRMAN'S BAR

