

— cold —

OYSTERS AND UNI* yuzu ponzu gelée, trout roe	34
FLUKE KOMBUJIME* shiso salt, lime	31
SALMON CARPACCIO* sesame, shio kombu	29
MIZUNA SALAD mushroom, hazelnut, truffle	32
SEAWEED SALAD granny smith, sesame, walnut	23
CUCUMBER SALAD wood ear mushroom, chili	16

— dim sum —

DUCK PIE TEE chipotle, cilantro	24
EEL CLUB foie gras, cherry	47
CRISPY WONTON shrimp, chicken, sweet chili	23
ROYAL SHUMAI lobster, black kaluga caviar	28
CRYSTAL DUMPLING morel mushroom, spinach	19
XIAO LONG BAO chicken, truffle	26

— steam —

DIVER SCALLOP xo sauce	34
HALIBUT dashi, scallion	44
HAINANESE CHICKEN AND RICE	38

— grill —

KING PRAWN sumac, black pepper	42
LAMB RIB barbeque yogurt glaze	36
SKATE sambal, banana leaf	35

— wok —

BEEF TENDERLOIN black peppercorn, leek	49
KUNG PAO CHICKEN snow pea, cashew	34
BOK CHOY toasted garlic	19

FRIED RICE toasted garlic, egg	14
EGG NOODLE mushroom, garlic chive	15
PEA SHOOT sambal	22

— clay pot —

BLACK COD jalapeno miso, ginger, cilantro	47
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MUSHROOM maitake, garlic	36
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PREMIUM BRUNCH SET | 58

one set per person
Choice of One Each

SALMON CARPACCIO
SEAWEED SALAD
MIZUNA SALAD

—
VEGETABLE SPRING ROLL
CRISPY WONTON

—
BLACK COD CLAYPOT
VEGGIE DELIGHT
KUNG PAO CHICKEN
PRAWN UDON NOODLE

DIM SUM SET | 78

one set per person

HOT AND SOUR SOUP
CRISPY WONTON 2pc
LOBSTER SPRING ROLL 1pc
CRYSTAL DUMPLING 2pc
ROYAL SHUMAI 2pc
XIAO LONG BAO 2pc

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Choice of:

EGG NOODLE
FRIED RICE