



Friday 29 January 2010 – Dinner – Chef Alvin Leung

Magnum of Champagne Billecart-Salmon Brut Réserve Mareuil-sur-Ay France

Aquitaine Caviar

Abalone Jelly & Lobster Congee



Chrysanthemum Shrimp

Wood Fungus, "Har Mi" Oil, Chili, Sweet Soy Sauce



Frog Leg

"Beggar Style"



2007 Y de Château d'Yquem Bordeaux Supérieur

Molecular

Xiao Long Bao



Crab

Roe Soufflé, Marinated Star Fruit, Pimm and Pomelo Jelly, Aged Chinkiang Vinegar



Brittany John Dory

Tempura, "Yun Nam" Ham Sauce, Winter Melon, Morel & Honey Braised Lotus Seed



1998 Château Cheval Blanc Premier Grand Cru Classé A Saint-Emilion Bordeaux

Sweet Bread

Enriched Oyster Sauce, Compressed Watermelon, Dragon Beard, Artichoke Puree



Australian Wagyu

M9+ Striploin, Black Truffle Soy, Cheung Fun



1996 Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux

Almond

Sandalwood



Shui Jing Fang

Poached Caramelized Banana, Dark Chocolate Ganache, Jasmine Kiss



Chinese Petit Four