



Wednesday 27 January 2010 – Lunch – Chef Alvin Leung

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

Marennes-Oléron Oyster
Spring Onion, Lime, Ginger Snow



2006 Y de Château d'Yquem Bordeaux Supérieur

Sea Urchin
Ink Noodles, "har mi" Chilli Oil



Frog Leg
"Beggar Style"



Molecular
Xiao Long Bao
Lap Mei Fan



2005 Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux

Foie Gras
Sichuan "Jo Lo", Crispy Woba, Fresh Peas



2007 Olivier Leflaive Chassagne-Montrachet Burgundy France

Scampi
Preserved Duck Egg, English Mustard, Cauliflower Duet, Black Truffle, Green Onion Sauce



Cod
Fermented Black Bean and Honey Miso, Pickled "Bak Choy", Ginger Pellet



2005 Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux

Suckling Pig
Sugar Snap Peas Risotto, Black Truffle



Summer Berries
Lanzones Syrup Osmanthus Cheese