



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"



*2004 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



*Magnum of 1997 Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux*

**Almond**

Sandalwood



**Shui Jing Fang**

Poached Caramelized Banana, Dark Chocolate Ganache, Jasmine Kiss



**Chinese Petit Four**