

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" Chili Oil



**Frog Leg**  
"Beggar Style"



**Molecular**  
Xiao Long Bao  
Lap Mei Fan



*1998 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



*1998 Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux*

**Iberico Secreto**  
Crispy Sweet and Sour, Lychee Jelly, Dehydrated Pineapple



**Summer Berries**  
Lanzones Syrup Osmanthus Cheese