Prelude

In Executive Chef Zhang Zhi Cheng’s view, there is no end in striving for sophistication, as tastes and emotions blossom into memories. Behind the love displayed in every preparation, he meticulously cultivates this unique dining journey into a delectable harvest of flavor.

MOP 2,888
per person

The above price is subject to 10% service charge
Welcome Tea

A cultivated aroma expresses itself elegantly and lingers on
Caviar

Layered of fragrances awaken the taste buds
Beginning

The beginning is like a lotus revealing its inner beauty
Sliced sea conch, homemade sauce

Slow-cooked abalone, crispy scallion

Crispy cod fish, balsamic vinegar

Foie gras, yellow wine

Green crab, yellow wine
Heritage

Innovation built on knowledge of great traditions
Spring roll, abalone, fish maw, aged Parmesan cheese
Abundance

Precious delicacies from the land and sea
Fish maw, superior chicken broth

Pigeon, Da Hong Pao Sichuan pepper
Soup

Nourishing replenishment, like the gentle rain
鰤

Umami

A tantalizing flavor and aroma that touches your soul
Rock lobster, scallions, onions
Seasonal Vegetables

A spring garden full of simple and elegant flavors
Bloom

Nature’s simplicity and splendor in full bloom
Scampi, fresh Sichuan pepper, angel hair pasta
Finale

A joyful journey reaches a sweet conclusion
Rice dumplings, sesame, bird's nest

Sweetened almond cream

Homemade yogurt

Sweetened walnut cream

Tofu pudding, rose, honey

Your choice of one dessert for each guest