feuille

Grains & Seeds

Lamiaceae Seed - Kombucha

Mustard Seed - Shiso - Sea Grape

Sobacha - Comté - Yeast

Roots, Stems & Leaves

Sourdough - Miso Butter

Ghost Prawn
Cucumber - Fig Leaf

Ma Yau
Green Pea- Elderflower

Shiqi Pigeon
Wampee Berry - Thai Basil

or

A4 Wagyu Striploin ***Supp 388***
Eryngii - Nasturtium
(Add-on 488)

Flowers & Fruits

Vanilla - Mango - Marigold

Origins

Coconut - Cauliflower - White Chocolate

Menu Discovery | 1,288

4-Glass Wine Pairing | 688
3-Glass Soft Pairing | 228

Grains & Seeds

Lamiaceae Seed - Kombucha
Mustard Seed - Shiso - Sea Grape
Pointed Cabbage - Watercress - Nutmeg
Sobacha - Comté - Yeast

Almond - Corn - Cumin

Roots, Stems & Leaves

Sourdough - Miso Butter

Ghost Prawn
Cucumber - Fig Leaf

Ma Yau
Green Pea - Elderflower

Sai Kung's Spiny Lobster
Pumpkin Gut - Guava

Venus Clam
Parsley - Caviar

Shiqi Pigeon
Wampee Berry - Thai Basil

or

A4 Wagyu Striploin ***Supp 388***
Eryngii - Nasturtium
(Add-on 488)

Flowers & Fruits

Beetroot - Juniper - Roses
Vanilla - Mango - Marigold

Origins

Brioche - Black Banana - Vanilla
Coconut - Cauliflower - White Chocolate

Menu Signature | 1,688

Wine Pairing
4-Glass | 688 **7-Glass | 888**

MICHELIN GUIDE 2026 SUSTAINABLE GASTRONOMY

The same menu must be taken by the whole table.
BE WTR Filtered Water in Hot, Still, or Sparkling is served at $38 per person.
Price is subject to 10% service charge.
Items are subject to change due to seasonality and availability.