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The Law Society of Hong Kong Dining Week 2024

18th - 29th November

4 - course dinner

\$980 per person

Menu du chef

Amuse - bouche

Oscietra caviar, Sicilian red shrimp, Sichuan cream, celtuce,
wild rice

Mud crab au gratin, Madagascar white pepper, salted egg,
crisp fish skin

Chinese rock pigeon, caulilini, black garlic, Shaoxing wine jus

Or

Wagyu striploin, red wine sauce

Supplement \$280

Durian, Pandan, butter