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The Six Rounds

Signature Tasting Menu

AWAKENING

Oscietra caviar, Sicilian red prawn, Sichuan coulis,
century salted egg, fish skin crumble

Citrus brioche, Singapore chilli crab dipping sauce

RAIN

Wild pomfret, mui choy, beurre blanc

COLOURS

Mud crab au gratin, sago, Tellicherry pepper

DIVERSITY

Pork trotter, koshihikari rice, Zhejiang vinegar
fish maw supplement \$280

SOUL

Pigeon, black garlic, radish, Shaoxing wine jus
or
Wagyu striploin 'satay'
supplement \$280

MEMORY

Mangosteen, acacia honey cream, kaffir lime gel, wild rice

Asian Sweet Fancies

\$1,480 per person

Wine pairing
four glasses \$680 per person / six glasses \$880 per person

All prices are in Hong Kong dollars and subject to a 10% service charge
Menu may change without notice / Please inform your server of any food allergies

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Moments in Time

Curated Four-Course Menu

Oscietra caviar, Sicilian red prawn, Sichuan coulis,
century salted egg, fish skin crumble

Citrus brioche, Singapore chilli crab dipping sauce

Mud crab au gratin, sago, Tellicherry pepper

Pork trotter, koshihikari rice, Zhejiang vinegar
extra course \$180

Pigeon, black garlic, radish, Shaoxing wine jus
or
Wagyu striploin 'satay'
supplement \$280

Mangosteen, acacia honey cream, kaffir lime gel, wild rice

Asian Sweet Fancies

\$980 per person

Wine pairing
four glasses \$680 per person

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