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The Six Rounds

Signature Tasting Menu

AWAKENING

Sicilian red shrimp, Sichuan sorbet, ikura, celtuce, wild rice

Citrus brioche, Singapore chilli crab dipping sauce

RAIN

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

COLOURS

Threadfin 'ma yau', preserved mustard greens, hint of chilli

DIVERSITY

Five spice pork, vinaigre de framboise, chorizo, glutinous rice
Fish maw supplement \$280

SOUL

Chinese rock pigeon, caulilini, black garlic, Shaoxing wine jus
or
Wagyu striploin, sambal sauce
supplement \$280

MEMORY

Asian pear 'tang yuan', Chinese almond, D24 durian ice cream

Asian Sweet Fancies

\$1,180 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

Sicilian red shrimp, Sichuan sorbet, ikura, celtuce, wild rice

Citrus brioche, Singapore chilli crab dipping sauce

Threadfin 'ma yau', preserved mustard greens, hint of chilli

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

or

Wagyu striploin, sambal sauce
supplement \$280

Asian pear 'tang yuan', Chinese almond, D24 durian ice cream

Asian Sweet Fancies

\$980 per person

Wine pairing
four glasses \$680 per person

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