

starter

mango clam chowder
orange oil, potato chawan mushi, sour dough
120

coffin bay oysters
pumpkin & yellow chili, citrus, sherry vinegar
290

double baked souffle
black truffle, mace cream, comte gruyere cheese
150

wild kingfish ceviche
dashi eggplant, tomato essence, nori, celery, lime
135

caramelized artichokes
goat's curd, macadamia nut, brick pastry, baby radish
140

hainan king prawns
lettuce heart, avocado, brandy & chamomile mayonnaise
165

roasted scallops
chorizo, salsa verde, vine tomato, saffron potato, pea
165

foie gras
maple ham, pumpkin brioche, malt, celeriac butter
160

dry aged pigeon
fennel, yuzu salt, "fried" jasmine tea rice, tortellini
160



main course

young vegetable tartlet
truffle polenta, pumpkin cream, purslane & basil
190

cepe ash beef sirloin
black garlic, speck, roasted tomato, liquorice, brie brick pastry
240

hainan suckling pig
cassia bark jus, shiitake & king brown, squid, soy caramel
225

smoked duck breast
torched cherry, amaranth, quinoa, amaretto cream, beets
215

pan roasted grouper
silken tofu, chestnut fungi, baby sorrel, dashi, lotus stem
230

milk poached black cod
brandade croquette, wild leek, spinach, lemon courgette
230

sides

steamed peas, broccoli, asparagus, almonds

sauteed mushrooms, thyme, brown butter

picked salad leaves, truffle vinaigrette

buttered parsley fingerling potatoes

warm cherry tomatoes, shallots, garlic, basil

48

to share

seafood selection
lobster, hainan king prawns, mackerel, clams, squid, scallops
620

grilled whole turbot
lemon, capers, beurre noisette
315

wild mango clams
xo sauce, crisp vermicelli noodles, fried dough fritters
240

bbq king prawns
thyme, nam jim, roasted garlic, rouille, citrus
six pieces 258
twelve pieces 510

suckling pig
baby carrots, pumpkin, apple puree, ale mustard, cider jus
520

whole tomahawk roast rib
250 day grain fed angus, truffle potato puree, greens
1380

hainan rock crabs
wok fried in black pepper sauce
480

australian rock lobster
heirloom radish, dashi butter, baby vegetables
1880

tasting menu

coffin bay oysters *

hainan lime, sherry vinegar, pumpkin & yellow chili

kingfish ceviche, dashi eggplant, nori, tomato essence

smoked salmon consommé, roe, cauliflower custard, enoki

butter poached prawn, dried citrus, ricotta gnocchi, bisque

french pigeon, fennel, yuzu salt, “fried” jasmine tea rice

milk poached black cod, brandade, baby leek & potato

or

cepe ash beef sirloin, liquorice, brie, speck, black garlic

rosemary, blood orange, prosecco, meringue

white rum, roasted pineapple, gelee, textures of coconut

handcrafted petit fours

598

+120 oysters course *

+288 with wine pairing

this menu has been designed to be enjoyed individually



prices are in RMB and are subject to 10% service charge and prevailing taxes



fresh 海角轩

dessert wine

royal tokaji, late harvest, hungary
110/glass
660/bottle

pelissero, moscato d'asti, italy
90/glass
480/bottle

famille perrin, muscat beumes de venise, france
720/bottle

casillero del diablo, sauvignon blanc, chile
396/bottle



dessert

chocolate cremeux
berries, dacquoise, cocoa sorbet
75

saffron panna cotta
milk ice cream, yuzu meringue, almond, mango, passionfruit
75

strawberry and lemon curd
praline cream, shortbread, hazelnut
85

british farmhouse cheeses
fruit bread, honeycomb
75

seasonal fruits and sorbets
75

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