International Chef Showcase:

Vicky Cheng, VEA Restaurant & Lounge, Hong Kong (1 Michelin Star) X

Tam Kwok Fung, Jade Dragon, Macau (2 Michelin Stars)

8-Course Dinner Menu

Date: 7 & 8 March 2018

Venue: VEA Restaurant & Lounge, Hong Kong

Amuse Bouche

Smoked Quail Egg + Crispy Steam Fish + Clam Tart / Fermented Black Bean

By VEA

Steamed Garoupa Fillet / Egg White Custard / Chinese Aged Hua Diao Wine Sauce

By Jade Dragon

2015 Meursault, Domaine Henri Germain et Fils, Burgundy, France

Uni / Flowery Crab / Abalone / Risotto

By VEA

2015 Sancerre, Domaine Vacheron, Loire Valley, France (RP90)

Crispy Sea Cucumber

By Jade Dragon

2016 Riesling Kabinett, 'Wehlener Sonnenuhr', Dr Loosen, Mosel, Germany (RP91)

Tossed Noodles with Ginger and Chicken

By Jade Dragon

2014 Gevrey-Chambertin, Domaine Lécheneaut, Burgundy, France

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Sugar Cane Smoked Goose / Foie Gras / Preserved Chinese Apricot

By VEA

2012 Barbaresco, 'Martinenga', Tenute Cisa Asinari dei Marchesi di Gresy (RP92)

Braised Wagyu Beef Cheek / Aged Mandarin Peel / Port Wine Sauce

By Jade Dragon

2010 La Dame de Montrose, Château Montrose, St-Estèphe, Bordeaux, France (RP94)

Mango / Pomelo / Fragrant Herb / Jasmine Rice

By VEA

Sweet Potato / Ginger / Salted Hokkaido Milk

By VEA

Mignardises

By VEA

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