LÂUDA

4 Hands Dinner | 18-19/6/2024

Chef **Emmanuel Renaut** *3* Flocons de Sel -Megeve - France*
Chef **Vicky Lau** *2* Tate Dining Room - Hong Kong - China*

Canapé

Fresh Green Peas, Elderflower with Cherry & Almonds
Emmanuel Renaut

Century Egg Mimosa
Vicky Lau

Magic Mushroom
Emmanuel Renaut

Cuttlefish as Noodle
Vicky Lau

Charcoal Grilled Sea Bass with Smoked Oil
Vicky Lau

Roast Duck with Flavors of the Island, Served with Duck Legs as a Pie & Potatoes Souffle
Emmanuel Renaut

Pre Dessert

Strawberry Tartare Underneath the Ice & Negroni
Emmanuel Renaut

Dessert

Yoghurt Meringue with Lemon Curd, Buddhas Hand & Yuzu Sorbet
Vicky Lau

Migniardise

Menu Discovery: 220€ per person
Wine Pairing: 145€ per person
Premium Wine Pairing: 252€ per person
Cocktail Pairing: 120€ per person
Non-Alcoholic Pairing: 95€ per person