



LAUDA

## 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

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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