Chef's Room

SHIO-KOJI CURED CUTTLEFISH / ROMANA ARTICHOKE
SUPERIOR OSCIETRA CAVIAR / CHAMPAGNE EMULSION

NEW ZEALAND SCAMPI / CELTUCE / COCONUT /
THAI GREEN CURRY

FUSILLONI / CHICKPEAS / SMOKED EEL /
ALASKAN KING CRAB

HUZHOU PIGEON / PEARL ONION /
PEANUT HOISIN / SICHUAN PEPPER

HUKAMBI 53% CHOCOLATE MOUSSE /
HIGHLAND BARLEY GANACHE /
CACAO BEAN ICE CREAM / YAK BUTTER CHOCOLATE SAUCE

@pierdavide.maiuri

@chefsroom_hkg

@upperhouse_hkg