



CHEZ KAI

DINNER MENU

\$178+

WINE PAIRING

3 GLASS: \$88+

5 GLASS: \$148+

开水白菜

Aged Ham, Duck, Chicken Consomme

RAZOR CLAM

Garlic Sprout, Smoke, Tartlet

SEA URCHIN

Corn Nian Gao

蒜泥白肉

Spring Roll, Garlic, Chili Oil

AHK MUD CRAB*

Brown Butter Flan

SWEET POTATO BREAD*

Flavors of Peking Duck

DUCK

Yam Cake, Cordyceps

CLAYPOT RICE

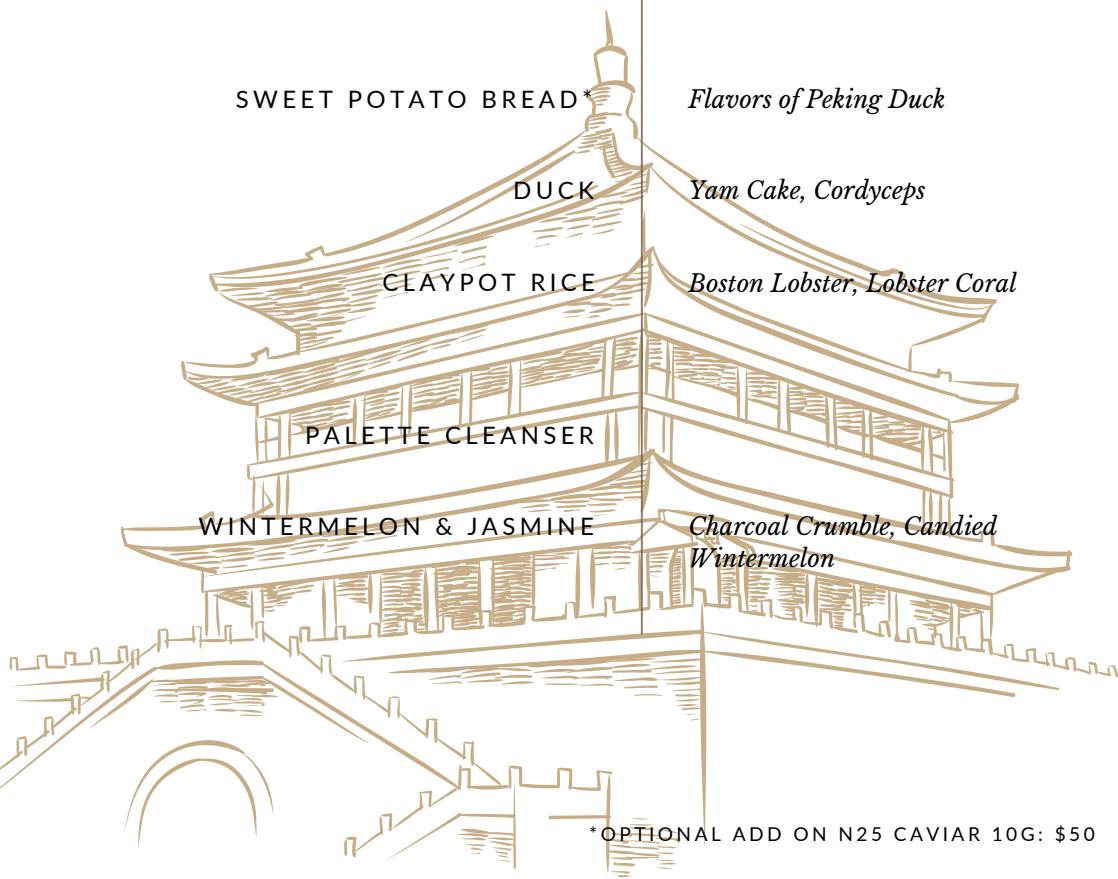
Boston Lobster, Lobster Coral

PALETTE CLEANSER

WINTERMELON & JASMINE

*Charcoal Crumble, Candied
Wintermelon*

*OPTIONAL ADD ON N25 CAVIAR 10G: \$50





AUTUMN EQUINOX

Helmed by Chef Kai, we serve
Franco Chinois cuisine. Our menu is
based off the 24 Solar Terms,
二十四節氣

It was created in ancient China to
guide the agricultural affairs and
farming activities. It reflects the
changes in climate, natural
phenomena, agricultural production,
and other aspects of human life

As we enter the Autumn
Equinox, 秋分 we embrace
a time for harvest and
feast

