



Maison es

Mother's Day 4-Course Dinner Menu

May 13th & 14th 2017

Seared Japanese Spot Prawn, Bird Nest,
Fennel Asparagus & Yuzu Uni Emulsion

Confit Abalone Bird Nest Crab Meat Consommé,
Salmon Roe & Daikon

Seared Chicken Breast, Bird Nest Cauliflower Flan,
Baby Carrots & Morel Sauce

or

Poached Cod Fillet, Zucchini &
served with Baby Shrimp Bird Nest Broth

Coconut Bird Nest Panna Cotta,
Mango & Passion Fruit Coulis

Petit Fours

The Blanc Rose Litchi White Tea

HK\$ 588 per person

All prices are subjected to 10% service charge

