

CAROUSEL

Calambour

PARIS

2ND - 10TH JANUARY

Mussel "Shelter Harbour" Style (避風塘 Moule Farcie)

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Fried Namyue (南乳) Pig Trotter, Smoked Apple Purée

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Celeriac Wrapped Siu mai (燒賣), Shao Xing Chicken Jus, Chicken Crumbles

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Charcoal Grilled Scampi, Salted Duck Egg (鹹蛋) Emulsion, Potato Brunoise

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Pollock Tempura, Sweetcorn Miso Sauce, Nori, Miso Braised Hispi Cabbage

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Chicken, Preserved Mustard Green (梅菜), Périgueux Sauce, Maitake
Mushroom

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Hong Kong Toast (西多士), Creme Anglaise, Peanut Ice Cream

*We source our produce from ethically-minded suppliers
who farm, fish and rear with the seasons. Because of this,
individual ingredients are subject to change.*

@CAROUSEL_LDN