

永 [wing / wing⁵]
Forever | Eternity | Timelessness

Food is a universal language. Through the language of “Chinese x French” here at VEA, I want to share with you, not only cooking techniques I’ve learned, but also a reflection of the culture I grew up in, as this is a heritage that I am most proud of. From the beginning of your menu, until the very last bite, we will present you a series of courses that will all have a connection to Hong Kong. This could mean an indigenous Chinese ingredient that has yet to meet western cooking techniques, locally sourced produce, or simply a distinct childhood memory. The Chinese character in my name, “Wing” – meaning “always” – drives me to follow my dreams and purpose. Welcome to VEA, this is our story.



VICKY CHENG
Executive Chef

SNACKS

savoury selections

MANTIS SHRIMP

smoked cauliflower, uni, pistachio

RABBIT FISH

kohlrabi, plankton, “congee”

ROASTED SEA CUCUMBER

flowery crab, egg white, 22yrs hua diao wine

TAIYOURAN Egg

*truffle, parmesan, caviar
or
fish maw, caviar, quinoa (suppl. \$780)*

DRUNKEN PIGEON

salt and pepper tofu, goji berry, bean curd

KAGOSHIMA WAGYU

fox nut, xo chili jam, fried rice

JAPANESE STRAWBERRY

cheesecake, fermented rice wine, farro

BAKED CHESTNUT

grass jelly, evaporated milk, pork salt

MIGNARDISES

sweet selections