

永 [ wing / wing<sup>5</sup> ]

*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**

*female mud crab, ginger, 22yrs hua diao wine*

## **TAIYOURAN EGG**

*crispy daikon, scallion, black truffle  
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**

*Brillat-Savarin, fermented rice wine, yuzu*

## **APPLE TATIN**

*hawthorn, dried longan, caramel*

## **MIGNARDISES**

*sweet selections*