

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

VEA

SNACKS

savoury selections

HEIRLOOM TOMATO

avocado, basil

GRILLED CABBAGE

spicy preserved cabbage, cabbage juice

CELERIAC 5 WAYS

raw, juice, foam, roast, crispy

BRAISED DAIKON

Taiyouran egg, scallion, black truffle

MUSHROOM FOREST

yeasted cauliflower, truffle crumble

POTATO QUINOA

butternut squash, snap peas, fermented chili

JAPANESE STRAWBERRY

yuzu, steamed rice cake, Brillat-Savarin

LOTUS SEED PASTE

red date caramel, sea salt

MIGNARDISES

sweet selections