

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

LANGOUSTINE

Taiwanese white corn, sea urchin

FRUIT TOMATO

longan, nasturtium, ikura

ROASTED SEA CUCUMBER

female mud crab, ginger, 22yrs hua diao wine

SILVER POMFRET

or

FISH MAW

Sichuan chili oil, fermented cabbage

caviar, quinoa (suppl. \$680)

CRISPY WINTERMELON

or

29 HEAD DRIED ABALONE

Taiyouran egg, tonkin jasmine

foie gras, morel (suppl. \$1280 for 2)

“ZHA ZI” QUAIL

sour plum, preserved Chinese olive fried rice

CHINESE CELERY

green apple, coconut, kaffir lime

LOTUS SEED PASTE

red date caramel, sea salt

MIGNARDISES

sweet selections