

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

SPOT PRAWN

dan dan noodle, chili oil

FRUIT TOMATO

longan, nasturtium, trout roe

ROASTED SEA CUCUMBER

mud crab, 20 years HK yellow wine

SCALLOP

or

FISH MAW

Chinese celery, preserved turnip

caviar, quinoa (suppl. \$780)

CRISPY DAIKON

or

29 HEAD DRIED ABALONE

Taiyouran egg, tonkin jasmine

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

QUAIL

“zha zi” style, sour plum

JAPANESE PEACH

tofu, toasted almond, cherry

EARL GREY

Okinawa black sugar, ginger

MIGNARDISES

sweet selections