

2nd Year

Anniversary Celebration

Proud to be listed in the 2016 Michelin Guide



Namo's 2nd Anniversary Celebration Menu

Amuse Bouche

Standing Shrimp on Watermelon

Crunch

Foie Gras Cracker

Seared Foie Gras atop Mango Salsa on Rice Cracker 脆皮香煎鴨肝配脆米餅

Relish

Chicken Charm

Spice Crispy Chicken Fingers on a Delicate Spicy Dip 香酥雞手指配辛辣汁

Sip

king Prawn Tom Yum

King prawns steeped in galangal, lemongrass and kaffir lime together with straw and enoki mushrooms 大蝦冬蔸功

Seafood Savour

"X.L.O."

Giant Atlantic octopus - chargrilled to tender perfection with a light lemongrass and coconut foam 炭燒地中海大八爪魚配香芋泡沫

Grain

Kaow Phad

British brown crab claw with brown rice and a hint of lemongrass 英國蟹皇炒飯

Sweet Surprise

Thai Tea Panna Cotta with Pistachio Gelato 泰式奶茶奶凍配開心果雪糕

\$388 per Person • \$738 for Two Person

2 for 1 on Signature Cocktail & Mocktail with order of above Menu

Dragonfly • Sweet N Sour

Baron Edmond Malbec 2013 • Santa Carolina Sauvignon Blanc 2015

All Prices in HKD & Subject to 10% service charge

