

AIA Hong Kong 25th Anniversary Gala Dinner

Monday, 12th December 2022

Mangrove Prawn and Gazpacho Salad, Watermelon, Honeydew,
Butter Lettuce, Argula and Prawn Dressing

Poached Japanese Organic Egg, *Rosemary* Smoked Potato Espuma,
Confit Potato, Roasted Chorizo and Porcini Fricassee

Roasted Patagonian Toothfish,
Japanese Salmon Ikura Basil Mashed Potato, Local Baby Carrots,
Wilted Kale and Grilled Broccolini, Madras and *Thai Basil* Veloute

Or

Organic Iberico Grilled Pork Loin, Parmesan Mashed Potato,
Caramel Roasted Apples, Local Baby Carrots,
Grilled Broccolini, Cider and *Thyme* Jus, Crispy Sage

74% Millot Chocolate & Hazelnut Cream, Sponge,
Mandarin Cremeux, Hazelnut Ice Cream

Petit Fours

Coffee or Tea

Prawns are ASC certified according to the most stringent environmental standards and are recommended by Ocean Wise® as a sustainable seafood choice.

Product is fully traceable and since company works tightly with local farmers in Vietnam ensuring fair trade and steady income for their labour.

Butter Lettuce and *Argula* are locally sourced from K Farm.

Egg is from cage free and organic Japanese farm.

Rosemary is locally sourced from K Farm.

Patagonian toothfish is MSC certified, fish is line caught only in season.

Wilted Kale and *Thai Basil* are locally sourced from K Farm.

Or

Free range pork, holding certificates of:

- Hormone Free, or other substances that would increase growth
- 100% cage free
- No added preservatives
- Antibiotic free
- Fed with olive tree branches and olives which result in containing higher percentage of healthy mono-unsaturated fat acids.

Thyme is locally sourced from K Farm.

Millot 74% - The first ever 74% organic couverture chocolate whose cocoa is sourced from just one plantation in Madagascar.

Millot committed to organic farming in respect of the ecosystem specific to the sambirano river basin.

It has developed using 3 ingredients, cocoa, cocoa butter and cane sugar.

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Cherry Tomato and Burrata Tart, *Thai Basil*, Pesto Cream

Poached Japanese Organic Egg, *Rosemary* Smoked Potato Espuma, Confit
Potato, Roasted Celeriac and Porcini Fricassee

Pea and Edamame Vol Au Vent, *Wilted Kale*,
Pickled Shallots, Pea and Seaweed Veloute

74% Millot Chocolate & Hazelnut Cream, Sponge,
Mandarin Cremeux, Hazelnut Ice Cream

Petit Fours

Coffee or Tea

Thai Basil, *Rosemary* and *Wilted Kale* are locally sourced from K Farm.