



Date	20-22 May 2025
Time	6:30pm or 7pm or 7:30pm (Arrival Time)
Venue	Mosu Hong Kong 3/F, M+ Tower, West Kowloon Cultural District, 38 Museum Dr, Tsim Sha Tsui, Hong Kong
Price	HKD \$3,280+ 10% for 2 persons, total \$3,608 <small>*Exclusive for HSBC Premier Mastercard® Credit Cardholders only</small>

 Call dedicated hotline for reservation : +852 2603 9514

Be welcomed into the tranquil elegance of **Mosu, Hong Kong**, and allow your palate to indulge in a one-of-a-kind gourmet experience curated for HSBC Premier Elite clients.

In this exclusive four-hands collaboration, Michelin-starred Chef Sam Tran of Gia Restaurant, Hanoi joins Head Chef Jeong Jinhwan (Bruno) of Mosu Hong Kong to craft an exquisite 8-course tasting menu across three unforgettable nights.

Join us for a vibrant celebration of Vietnamese and Korean flavours, with each dish reflecting the chefs’ modern interpretations of their culinary traditions. Expect refined creations such as Hanwoo with Vietnamese Citrus Peppercorn, Iberico Pork with Black Garlic, and Lotus Flower Rice with Sea Eel, brought to life by the artistry of two visionary chefs.

This culinary rendezvous promises a delicate interplay of culture and craft — reimagined for the modern palate.

Menu
Small Bites
—
Mackerel in Whey By Chef Bruno
—
Vietnamese Rice Noodle, Apricot Vinegar By Chef Sam
—
Spring Vegetables in Green By Chef Bruno
—
Hanwoo, Vietnamese Citrus Peppercorn By Chef Sam
—
Iberico Pork, Black Garlic By Chefs Sam and Bruno
—
Lotus Flower Rice, Sea Eel By Chefs Sam and Bruno
—
Small Sweets

About Chef



Chef Sam Tran ✿

Chef Sam, co-founder and head chef at 1-Michelin Star Gia Restaurant in Hanoi, is known for her contemporary vision of Vietnamese cuisine and technical skill to reinterpret traditional flavours with modern elegance.



Chef Jeong Jinhwan (Bruno)

Chef Bruno, head chef at Mosu Hong Kong, brings a refined yet inventive perspective to Korean cuisine. He works closely with Executive Chef Sung Anh to deliver Mosu’s signature balance of innovation, seasonality, and quiet elegance.

Menu is subject to change due to availability and seasonality of ingredients. Kindly note that this collaboration can only accommodate to gluten-free, dairy-free, no seafood and no raw food diets/menus.

- Terms and Conditions**
- This offer does not include service charge.
 - Full payment must be made with the HSBC Premier Mastercard® Credit Card.
 - Pre-bookings are required via the booking hotline provided in this email. All bookings are subjected to availability and are on a first come first serve basis.
 - Bookings are non-refundable and cannot be rescheduled. No refunded for either unused or half used bookings.
 - No child / infant price.
 - HSBC is not an agent of the merchant and makes no representation as to the quality of goods and services provided.
 - All disputes about the quality or performances of the product and / or services should be resolved directly with the merchant.
 - HSBC and the respective merchants reserve the right to vary the terms and conditions governing the offers at any time. HSBC’s decision on all matters relating to this Offer will be determined at its reasonable discretion and final and binding on all participants.

The content is available in English only. For the Chinese version, please contact your HSBC Premier Elite Director for further details.