



## FROM SEA TO TABLE

1 JULY – 31 AUGUST 2026

斯里兰卡螃蟹  
Sri Lankan Crab

\$80  
PER SERVING  
(800g)

Cooking Method:

- 姜葱焖米粉 Braised Rice Vermicelli with Spring Onions and Ginger
- 辣椒 Wok-fried with Chilli Sauce
- 黑胡椒 Wok-fried with Black Pepper
- 金沙 Wok-fried with Creamy Salted Egg Yolk

笋壳  
Marble Goby

\$73  
PER SERVING  
(800g)

Cooking Method:

- 清蒸 / 油浸 Steamed / Deep-fried with Superior Soya Sauce
- 黄椒酱蒸 Steamed with Yellow Pepper Paste
- 立鳞柚子酱 Crispy-scaled with Pomelo, Cherry Tomatoes and Yuzu Vinaigrette
- 砂煲豆根焖 Braised with Bean Gluten in Claypot

加拿大马尼拉蛤  
Canadian Manila Clam

\$38  
PER SERVING  
(500g)

Cooking Method:

- 酒香汤 Poached in Superior Chinese Wine Broth
- 甘香炒 Wok-fried with Kam Heong Sauce
- 蒜茸小米辣 Stir-fried with Minced Garlic and Chilli Padi
- 双葱XO酱炒 Stir-fried Duo Onion and Homemade XO Chilli Sauce

*Prices are subject to 10% service charge and prevailing government taxes. Not valid with other promotions and vouchers, unless otherwise stated. Some items may contain or have come in contact with allergens. Please approach our service staff for assistance.*