

精美

午市套餐

LUNCH SET MENU

点心三重奏

(南瓜咸水角, 香煎叶子包, 凤尾虾烧卖)

Dim Sum Symphony

Deep-fried 'Pumpkin' Pastry with Chicken, Preserved Turnip and Mushroom

Pan-fried 'Leaf' Bun with Mushroom, Asparagus and Agricola Dofra

Steamed Phoenix Prawn 'Siew Mai' with Chicken

海味蟹肉鱼鳔羹

Braised Dried Fish Maw Soup with Crabmeat, Conpoy and Sea Cucumber

中式黑豚扒

Pan-seared Kurobuta Cutlet with Cantonese Sauce

蚝皇八头鲍鱼海参菠菜

Braised 8-Head Abalone with Sea Cucumber and Spinach in Oyster Sauce

蟹肉鲍鱼仔炒饭

Fried Rice with Baby Abalone and Crabmeat

龙眼豆腐

Chilled Longan Beancurd

\$78 PER PERSON

(FOR MINIMUM 2 PERSONS)

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.

SOME ITEMS MAY CONTAIN OR HAVE COME IN CONTACT WITH ALLERGENS. GUESTS MAY CHECK WITH OUR STAFF FOR ASSISTANCE.

精美 素食套餐

VEGETARIAN SET

梅林素鹅、素锅贴、沙律酱金瓜条

Vegetarian Goose

Pan-fried Vegetarian Gyoza

Deep-fried Golden Pumpkin with Vegetarian Mayonnaise

椰盅虫草花竹笙炖素翅

Double-boiled Mock Shark's Fin with Cordyceps Flower
and Bamboo Pith served in Whole Coconut

凤梨糖醋素鱼扒

Sweet and Sour Mock Fish Fillet with Pineapple

黑松露汁焖素鲍鱼豆腐田园菜

Braised Vegetarian Abalone with Black Truffle Sauce,
Beancurd and Garden Greens

香椿酱素鸡炒饭

Fried Rice with Mock Chicken and 'Xiang Chun' Sauce

火龙果海底椰香茅冻

Chilled Red Dragonfruit and Lemongrass Jelly with Honey Sea Coconut

\$68 PER PERSON
(FOR MINIMUM 2 PERSONS)

紫晶 套餐

AMETHYST SET MENU

香芒沙律虾球, 脆皮烧肉, 川式芝麻口水鸡
Deep-fried Shelled Prawn coated with Mango Mayonnaise
Crispy Roasted Pork Belly
Chicken with Sesame in Sichuan Style

海味蟹肉鱼鳔羹
Braised Dried Fish Maw Soup with Crabmeat, Conpoy and Sea Cucumber

剁椒豆豉蒸鲈鱼扒
Steamed Sea Perch Fillet with Homemade Chilli and Black Bean

胡麻香煎黑猪扒
Pan-seared Kurobuta Cutlet in Goma Sauce

北海道玉带生虾焖面
Stewed Noodles with Hokkaido Scallop and Fresh Prawn

冰花红莲雪蛤
Chilled Hasma with Red Date and Rock Sugar

\$88 PER PERSON
(FOR MINIMUM 2 PERSONS)

琥珀 套餐

AMBER SET MENU

金沙虾球、生捞北海道玉带子、蒜泥白肉卷
Deep-fried Shelled Prawn with Salted Egg Yolk
Chilled Hokkaido Scallop with Sweet Chilli Sauce
Sliced Pork Roll with Shredded Cucumber and Garlic Sauce

岷江酸辣鱼翅
Min Jiang Hot and Sour Soup with Shark's Fin

荔枝金桔酱炸鲈鱼扒
Deep-fried Sea Perch Fillet with Spicy Kumquat Sauce and Lychee

金汤海参鲜竹卷
Braised Homemade Beancurd Skin Roll with Sea Cucumber in Golden Broth

鲍鱼海鲜泡饭
Poached Rice with Abalone and Seafood in Superior Broth

雪蛤火龙果香茅冻
Chilled Hasma, Red Dragonfruit and Lemongrass Jelly
With Honey Sea Coconut

\$120 PER PERSON
(FOR MINIMUM 2 PERSONS)

翡翠 套餐

JADE SET MENU

凤梨莎莎玉带、脆皮烧肉、海蜇花
Hokkaido Scallop with Pineapple Salsa
Roasted Crispy Pork Belly
Marinated Jellyfish Flower

海味蟹肉鱼鳔羹
Braised Dried Fish Maw Soup with Crabmeat, Conpoy and Sea Cucumber

焦糖凤梨秘制排骨
Spare Rib with Chef Blended Sauce,
accompanied with Caramelized Pineapple

鲍汁南非五头鲍鱼，芥兰
Slow-braised 5-Head South Africa Abalone in Abalone Sauce
accompanied with 'Kai Lan'

姜葱菘菇龙虾焖生面
Stewed Egg Noodles with Half Lobster, Hon Shimeji Mushrooms,
Ginger and Spring Onions

雪蛤火龙果香茅冻，四川锅饼
Chilled Hasma, Red Dragonfruit and Lemongrass Jelly
with Honey Sea Coconut,
Sichuan Red Bean Paste Pancakes

\$168 PER PERSON
(FOR MINIMUM 2 PERSONS)

绿松

套餐

TURQUOISE SET MENU

青芥末虾球、生捞北海道玉带子、凉拌鲍鱼海蜇花、脆皮烧肉
Deep-fried Shelled Prawn coated with Wasabi Mayonnaise
Chilled Hokkaido Scallop with Sweet Chili Sauce
Chilled Baby Abalone and Marinated Jellyfish
Crispy Roasted Pork Belly

红烧蟹肉金钱翅
Braised Shark's Fin Soup with Creamy Crabmeat

榄格鲜百合角瓜炒笋壳
Stir-fried Marble Goby with Olive Luffa and Fresh Lily Bulb

樟茶片鸭
Camphor Tea Smoked Duck Fillet

砂煲鲍鱼海鲜泡饭
Poached Rice with Abalone and Seafood in Superior Broth

杨枝甘露雪糕
Chilled Mango Sago Pomelo with Vanilla Ice Cream

\$580 PER TABLE OF 5 PERSONS

珍珠 套餐

PEARL SET MENU

岷江三拼

(黑松露北海道玉带、生捞鲍鱼仔、肉松金瓜条)

Min Jiang Appetiser Trio

Hokkaido Scallop with Black Truffle Mayonnaise

Chilled Baby Abalone with Spicy Plum Sauce

Crispy Fried Pumpkin with Salted Egg Yolk and Pork Floss

京式菜胆干贝花胶汤

Double-boiled Fish Maw Soup with Dried Scallops and Tientsin Cabbage

香芒爱尔兰烤鸭

Roasted Silver Hill Irish Duck Fillet with Sliced Mango in Sweet Plum Sauce

豆酥蒸鲈鱼扒

Steamed Fillet of Sea Perch with Bean Crumbs

XO 酱龙虾炒萝卜糕

Stir-fried Lobster and Radish Cake with Homemade XO Chilli Sauce

雪蛤火龙果香茅冻

Chilled Hasma, Red Dragonfruit and Lemongrass Jelly

With Honey Sea Coconut

\$680 PER TABLE OF 5 PERSONS

珀尔 碧石 套餐

TOURMALINE SET MENU

岷江五福拼盘
(龙虾沙律, 鲜虾腐皮卷, 芝麻海蜇花, 日式焗鳗鱼, 脆皮烧肉)
Min Jiang Happiness Platter
Chilled Lobster Salad, Crispy Beancurd Skin Roll with Shrimp
Chilled Marinated Jellyfish, Baked Teriyaki Sauce Unagi,
Crispy Roasted Pork Belly

红烧蟹肉金钱翅
Braised Shark's Fin with Fresh Crabmeat in Brown Sauce

北京烤爱尔兰鸭
Roasted Silver Hill Irish Peking Duck,
served with Homemade Crepes and Condiments

清蒸笋壳
Steamed Marble Goby with Superior Soya Sauce

诸侯酱蒜子海参鸭煲
Second serving of Peking Duck
Stewed Peking Duck Meat with Sea Cucumber,
Garlic and Chinese Mushroom in Claypot

XO酱菘姑芦笋带子
Sautéed Scallop, Asparagus and Hon Shimeiji Mushroom with XO Sauce

石锅八头鲍鱼瑶柱鸡粒润肠烩饭
Stewed Rice with 8-Head Abalone, Minced Chicken,
Dried Scallops and Liver Sausage in Stone Pot

椰盅牛油果咖啡雪糕
Chilled Cream of Avocado with Coffee Ice Cream served in Whole Coconut

\$1,488 PER TABLE OF 10 PERSONS