



关怀套餐
LOVING SET MENU
3 – 4 May 2025
10 – 11 May 2025

巧制三小品

Trio Amuse-Bouche

- 黑松露水晶饺 Steamed Vegetarian Dumpling with Assorted Mushrooms and Black Truffle
 - 金沙煎酿鲜贝 Pan-Fried Scallop stuffed with Shrimp Mousse
 - 芥末虾球 Deep-fried Prawn in Wasabi Mayonnaise Dressing

虫草花6头鲜鲍干贝炖鸡汤

Double-Boiled Chicken Soup with 6-Head Whole Abalone, Dried Scallops and Cordyceps Flowers

香酥爱尔兰鸭

Crispy Silver Hill Duck served with Homemade Crepes

竹笙酿金菇扒什菇豆腐

Braised Bamboo Pith, Golden Mushrooms and Assorted Mushrooms with Homemade Tofu

樱花虾蟹肉干贝炒饭

Fried Rice with Crabmeat, Dried Scallops and Sakura Ebi

兰花香茅雪芭拼奶皇马来糕

Chilled Blue Pea Lemongrass Jelly with Lime Sorbet accompanied with 'Ma Lai' Cake with Salted Egg Custard

赠送精制寿桃

Complimentary Longevity 'Char Siew' Buns

\$108 PER PERSON
(MINIMUM 4 PERSONS)

Prices are subject to 10% service charge and prevailing government taxes. Not valid with other discounts, promotions and vouchers, unless otherwise stated.



温馨套餐
ENDEARING SET MENU
3 – 4 May 2025
10 – 11 May 2025

巧制三小品

Trio Amuse-Bouche

- 黑松露水晶饺 Steamed Vegetarian Dumpling with Assorted Mushrooms and Black Truffle
 - 金沙煎酿鲜贝 Pan-Fried Scallop stuffed with Shrimp Mousse
 - 芥末虾球 Deep-Fried Prawn in Wasabi Mayonnaise Dressing

野菌海鲜竹笙羹

Assorted Seafood with Bamboo Pith and Mushrooms

金丝梅酱鲈鱼扒

Deep-Fried Sea Perch Fillet with Plum Sauce

鲜鲍扒什菇豆腐

Braised Whole Abalone with Homemade Tofu and Assorted Mushrooms

虾皇炆拉面

Stewed Handmade Noodles with King Prawn

杨枝甘露雪糕

Chilled Cream of Fresh Mango with Sago, Pomelo and Vanilla Ice Cream

赠送精制寿桃

Complimentary Longevity 'Char Siew' Buns

\$128 PER PERSON

(MINIMUM 2 PERSONS)

Prices are subject to 10% service charge and prevailing government taxes. Not valid with other discounts, promotions and vouchers, unless otherwise stated.