

JADŁ



24, 25 DECEMBER 2022 6:30 P.M TO 10:30 P.M.





MERRY & BRIGHT CHRISTMAS MENU 1

百里香火鸡腿叉烧;

烧汁百花北海道带子;传统烧乳猪; 蓝花野菇饺子

Roasted Thyme Honey-glazed Turkey Leg; Pan-fried Hokkaido Scallop, Shrimp Paste Stuffing, Chinese Barbecue Sauce; Traditional Roasted Suckling Pig; Blue Pea Wild Mushroom Dumpling

浓炖一品盅

鲍鱼,花胶,干贝,蹄筋,花菇 Braised Seafood Broth Abalone, Fish Maw, Dried Scallop, Pork Tendon, Flower Mushroom

乌榄火腿香煎鲈鱼芦笋 Pan-fried Chilean Seabass Preserved Black Olive, Ham, Asparagus, Superior Soy Sauce

松露西澳龙虾滑蛋河粉 Wok-Fried West Australian Lobster Hor Fun, Truffle Silken Egg Sauce

鳄梨露玫瑰椰雪花, 蒸千层蜜饯,蜂巢黑糖糕 Rose Coconut Ice, Avocado Purée Steamed Preserved Fruit Layered Cake Black Sugar Cake

138 PER PERSON

PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES. MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.





JOYFUL SEASON CHRISTMAS MENU 2

百里香火鸡腿叉烧;

烧汁百花北海道带子;传统烧乳猪; 蓝花野菇饺子

Roasted Thyme Honey-glazed Turkey Leg; Pan-fried Hokkaido Scallop, Shrimp Paste Stuffing, Chinese Barbecue Sauce; Traditional Roasted Suckling Pig; Blue Pea Wild Mushroom Dumpling

原盅佛跳墙 Mini Buddha Jumps Over The Wall

> 红烧牛脸夹红酒雪梨芦笋 Braised Beef Cheek Red Wine Pear, Asparagus

西红柿蛋花西澳龙虾烩饭 Simmered West Australian Lobster Silken Egg Tomato Sauce, Fragrant Egg Fried Rice

鳄梨露玫瑰椰雪花, 蒸千层蜜饯,蜂巢黑糖糕 Rose Coconut Ice, Avocado Purée Steamed Preserved Fruit Layered Cake Black Sugar Cake

138 PER PERSON