

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.

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)

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'

姜葱蒜菇龙虾焖生面
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)

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

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