

A Tribute TO DAD

20 & 21 JUNE 2026

套餐A SET MENU A

\$108 PER PERSON (min. 4 persons)

岷江双拼

Min Jiang Appetiser Duo

凤梨莎莎北海道带子, 香芒爱尔兰烧鸭

Pan-seared Hokkaido Scallop with Pineapple Salsa

Roasted Silver Hill Irish Duck with

Sliced Mango in Sweet Plum Sauce

鲜虾云吞酸辣羹

Min Jiang Hot and Sour Soup

with Prawn Dumpling

剁椒豆豉蒸鲈鱼扒

Steamed Sea Perch Fillet

with Homemade Chilli and Black Bean

鲍鱼花腩嘟嘟煲

Sizzling Iberico Pork Belly and Abalone in Claypot

王子炒饭

Abalone Sauce Fried Rice with Iberico 'Char Siew',

Dried Conpoy, Shrimp and Diced Vegetables

杨枝甘露雪糕

Chilled Mango Sago with Pomelo

and Vanilla Ice Cream

赠送黑金奶黄包

Complimentary Steamed Mini

Black Charcoal Salted Egg Custard Bun

套餐B SET MENU B

\$128 PER PERSON (min. 2 persons)

岷江三拼

Min Jiang Trio Combination

脆皮烧肉, 金沙虾球, 肉松金瓜条

Crispy Roasted Pork Belly

Deep-fried Prawn Medallion coated with Salted Egg Yolk

Crispy Fried Golden Pumpkin with Pork Floss

金汤炖菜胆花胶

Double-boiled Fish Maw and

Tientsin Cabbage in Golden Broth

榄角豆豉蒸鲈鱼

Steamed Sea Perch Fillet

with Olive Leaf and Black Bean

蚝皇鲍鱼鲜竹卷西兰花

Braised Abalone, Homemade Seafood Roll

and Broccoli with Oyster Sauce

姜葱松菇大虾捞面

Stewed Noodles with King Prawn,

Hon Shimeji Mushroom, Ginger and Spring Onion

雪蛤火龙果香茅冻

Chilled Hasma, Red Dragonfruit and

Lemongrass Jelly with Honey Sea Coconut

赠送黑金奶黄包

Complimentary Steamed Mini

Black Charcoal Salted Egg Custard Bun