



SET MENUS

SET LUNCH A

点心三拼

Dim Sum Trio Platter

- Deep-fried Kataifi Prawn Roll with Jackfruit
- Steamed Chicken with 'Nai Bai' and Dried Scallop Dumpling
- Prawn Dumpling in Chilli Oil

岷江酸辣汤

Min Jiang Hot and Sour Soup

金丝梅酱鲈鱼扒

Deep-fried Sea Perch with Plum Sauce

无锡肉

Braised Pork in Wuxi-style

蟹肉蛋白蒸面线

Steamed 'Mee Sua' with Crabmeat in Egg White

桃胶杨枝甘露

Chilled Mango Sago with Pomelo and Peach Resin

\$78 PER PERSON

(MINIMUM 2 PERSONS)

SET LUNCH B

巧制三小品

Trio Amuse-bouche

- Marinated Jellyfish Flower
- Pan-fried Scallop stuffed with Shrimp Mousse
- Crisp-fried Teochew-style Shrimp Roll

虫草花干贝炖鸡汤

Double-boiled Chicken Soup with Dried Scallop and Cordyceps Flower

家乡蒸鲈鱼扒

Steamed Sea Perch with Black Fungus and Golden Mushrooms in Superior Soya Sauce

洋葱美国黑豚扒

Pan-fried U.S. Kurobuta Pork with Melted Onions

红虾时蔬捞面

Stewed Noodles with Sea Prawns and Seasonal Greens

雪莲子桃胶雪梨

Chilled Peach Resin with Pear and Snow Lotus Seeds

\$88 PER PERSON

(MINIMUM 2 PERSONS)

SET LUNCH/DINNER MENU I

古法木材烤北京鸭

Legendary Wood-fired Beijing Duck
served with Homemade Crepes

虫草花干贝炖鸡汤

Double-boiled Chicken Soup with Dried Scallop
and Cordyceps Flower

家乡蒸鲈鱼扒

Steamed Sea Perch with Black Fungus and
Golden Mushrooms in Superior Soya Sauce

小米鲜鲍花菇扒时蔬

Braised Whole Abalone with Millets,
Flower Mushrooms and Seasonal Greens

XO酱鸭丝茄子焖面薄

Braised 'Mee Pok' with Shredded Duck and Eggplant
in Min Jiang XO Chilli Sauce

杨枝甘露雪糕

Chilled Cream of Fresh Mango with Sago Pearls
and Pomelo topped with Vanilla Ice Cream

\$520 PER TABLE OF 6 PERSONS

SET LUNCH/DINNER MENU II

怀念珍品

The Heritage Treasures Platter

- Crisp-fried Teochew-style Shrimp Roll
- Braised Pork in Wuxi-style
- Deep-fried Crabmeat with Chicken Liver and Salted Egg Yolk
- Stir-fried Freshly Harvested Seasonal Greens and Macadamia Nuts

红烧蟹肉干贝鱼鳔羹

Braised Fish Maw Soup with Crabmeat and Dried Scallops

黑与白南非鲜鲍

Black Truffle-braised Whole African 5-head Abalone and Stir-fried Scallop and Egg White with White Truffle Oil

古法木材烤北京鸭

Legendary Wood-fired Beijing Duck served with Homemade Crepes

家乡蒸鲈鱼扒

Steamed Sea Perch with Black Fungus and Golden Mushrooms in Superior Soya Sauce

金沙煎酿鲜贝拼XO酱虾球

Pan-fried Scallop with Almond Flakes and Bread Crumbs accompanied with Sautéed Prawns in XO Sauce

龙虾捞面

Stewed Noodles with Lobster

兰花香茅雪芭拼奶皇马来糕

Chilled Blue Pea Lemongrass Jelly with Lime Sorbet and Malay Cake with Salted Egg Custard

\$1588 PER TABLE OF 10 PERSONS

SET DINNER A

巧制三小品

Trio Amuse-bouche

- Marinated Jellyfish Flower
- Pan-fried Scallop stuffed with Shrimp Mousse
- Braised Pork in Wuxi-style

红烧蟹肉干贝鱼鳔羹

Braised Fish Maw Soup with Crabmeat
and Dried Scallops

家乡蒸鲈鱼扒

Steamed Sea Perch with Black Fungus and
Golden Mushrooms in Superior Soya Sauce

小米鲜鲍扒什菇豆腐

Braised Whole Abalone with Millets,
Homemade Tofu and Assorted Mushrooms

虾皇捞面拌田园菜

Stewed Noodles with King Prawns and Seasonal Greens

杨枝甘露雪糕

Chilled Cream of Fresh Mango with Sago Pearls
and Pomelo topped with Vanilla Ice Cream

\$108 PER PERSON

(MINIMUM 2 PERSONS)

SET DINNER B

巧制三小品

Trio Amuse-bouche

- Sliced Pork with Marinated Shredded Papaya and Black Garlic
- Pan-fried Scallop stuffed with Shrimp Mousse
- Steamed Shanghai 'Xiao Long Bao'

浓汁蟹肉燕窝羹

Double-boiled Supreme Bird's Nest with Crabmeat

洋葱美国黑豚扒

Pan-fried U.S. Kurobuta Pork with Melted Onions

小米竹笙酿金菇扒豆腐

Braised Bamboo Pith, Golden Mushrooms
and Homemade Tofu with Millets

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
and Malay Cake with Salted Egg Custard

\$138 PER PERSON

(MINIMUM 2 PERSONS)

SET DINNER C

五福拼盘

Min Jiang Five Treasures Platter

- Pan-fried Scallop stuffed with Shrimp Mousse
- Scrambled Eggs with Crabmeat
- Salad Prawns
- Crispy Silver Bait Fish with Pork Floss
- Marinated Jellyfish Flower

虫草花花胶干贝炖鸡汤

Double-boiled Chicken Soup, Fish Maw,
Dried Scallops and Cordyceps Flower

古法木材烤北京鸭

Legendary Wood-fired Beijing Duck served
with Homemade Crepes

家乡蒸海斑

Steamed Sea Garoupa with Black Fungus
and Golden Mushrooms in Superior Soya Sauce

洋葱美国黑豚柳

Pan-fried U.S. Kurobuta Pork with Melted Onions

翡翠蟹肉什菇豆腐

Homemade Tofu with Crabmeat, Assorted Mushrooms
and Seasonal Greens

XO酱鸭丝茄子焖面薄

Braised 'Mee Pok' with Shredded Duck and Eggplant
in Min Jiang XO Chilli Sauce

杨枝甘露雪糕

Chilled Cream of Fresh Mango with Sago Pearls
and Pomelo topped with Vanilla Ice Cream

\$1,188 PER TABLE OF 10 PERSONS

VEGETARIAN SET LUNCH/DINNER

岷江素拼盘

Min Jiang Vegetarian Trio Platter

- Crispy Mock Peking Duck served with Pancake
- Steamed Blue Pea Truffle Vegetable Dumpling
- Pan-fried Vegetarian Dumpling

竹笙素宝羹

Vegetarian Thick Soup with Bamboo Piths

小米素鲍扒豆腐时蔬

Braised Whole Vegetarian Abalone, Tofu and Millets with Seasonal Greens

时蔬炒夏果

Stir-fried Seasonal Greens and Macadamia Nuts

良田蔬菜素鸡粒炒饭

Vegetarian Fried Rice with Mock Chicken and Minced Vegetables

雪莲子桃胶雪梨

Chilled Peach Resin with Pear and Snow Lotus Seeds

\$88 PER PERSON