

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 ried 'Pumpkin' Pastry with Chicken Preserved Turnin and Mu

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)



VEGETARIAN SET

梅林素鹅、素锅贴、沙律酱金瓜条 Vegetarian Goose Pan-fried Vegetarian Gyoza Deep-fried Golden Pumpkin with Vegetarian Mayonnaise

椰清虫草花竹笙素汤 Double-boiled Superior Vegetarian Soup with Cordyceps Flower and Bamboo Pith in Whole Coconut

凤梨糖醋素鱼扒 Sweet and Sour Mock Fish Fillet with Pineapple

黑松露汁焖素鲍鱼豆腐田园菜 Braised Vegetarian Abalone with Black Truffle Sauce, Beancurd and Garden Greens

香椿酱素鸡炒饭 Fried Rice with Mock Chicken and 'Xiang Chun' Sauce

火龙果海底椰香茅冻 Chilled Red Dragonfruit and Lemongrass Jelly with Honey Sea Coconut

> \$68 PER PERSON (for minimum 2 persons)



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)



AMBER SET MENU

金沙虾球、生捞北海道玉带子、蒜泥白肉卷 Deep-fried Shelled Prawn with Salted Egg Yolk Chilled Hokkaido Scallop with Sweet Chilli Sauce Sliced Pork Roll with Shredded Cucumber and Garlic Sauce

京式鲜虾云吞鸡汤 Double-boiled Chicken Soup with Prawn Dumpling and Tientsin Cabbage

荔枝金桔酱炸鲈鱼扒 Deep-fried Sea Perch Fillet with Spicy Kumquat Sauce and Lychee

金汤海参鲜竹卷 Braised Homemade Beancurd Skin Roll with Sea Cucumber in Golden Broth

> 鲍鱼海鲜泡饭 Poached Rice with Abalone and Seafood in Superior Broth

雪蛤火龙果香茅冻 Chilled Hasma, Red Dragonfruit and Lemongrass Jelly With Honey Sea Coconut

\$120 PER PERSON (FOR MINIMUM 2 PERSONS)



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'

姜葱菘菇龙虾焖生面 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)



TURQUOISE SET MENU

青芥末虾球、生捞北海道玉带子、凉拌鲍鱼海蜇花、脆皮烧肉 Deep-fried Shelled Prawn coated with Wasabi Mayonnaise Chilled Hokkaido Scallop with Sweet Chilli Sauce Chilled Baby Abalone and Marinated Jellyfish Crispy Roasted Pork Belly

> 龙虾酸辣羹 Min Jiang Hot and Sour Soup with Lobster

榄格鲜百合角瓜炒笋壳 Stir-fried Marble Goby with Olive Luffa and Fresh Lily Bulb

> 樟茶片鸭 Camphor Tea Smoked Duck Fillet

砂煲鲍鱼海鲜泡饭 Poached Rice with Abalone and Seafood in Superior Broth

杨枝甘露雪糕 Chilled Mango Sago Pomelo with Vanilla Ice Cream

\$580 PER TABLE OF 5 PERSONS

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

X0 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



TOURMALINE SET MENU

岷江五福拼盘 (龙虾沙律、鲜虾腐皮卷、芝麻海蜇花、日式焗鳗鱼、脆皮烧肉) Min Jiang Happiness Platter Chilled Lobster Salad, Crispy Beancurd Skin Roll with Shrimp Chilled Marinated Jellyfish, Baked Teriyaki Sauce Unagi, Crispy Roasted Pork Belly

> 海味蟹肉燕窝羹 Braised Bird's Nest Soup with Crabmeat, Shredded Sea Cucumber and Dried Scallop

北京烤爱尔兰鸭 Roasted Silver Hill Irish Peking Duck, served with Homemade Crepes and Condiments

剁椒蒸笋壳 Steamed Marble Goby with Homemade Chilli and Black Bean

蚝皇原粒鲍鱼海参菠菜 Slow-braised Whole Abalone, Sea Cucumber and Spinach with Oyster Sauce

XO酱菘姑芦笋带子 Sautéed Scallop, Asparagus and Hon Shimeji Mushroom with XO Sauce

双菇韭黄鸭丝焖伊面 Stewed Ee-Fu Noodles with Shredded Peking Duck Meat, Assorted Mushrooms and Yellow Chives

椰盅牛油果咖啡雪糕 Chilled Cream of Avocado with Coffee Ice Cream served in Whole Coconut

\$1,488 PER TABLE OF 10 PERSONS