

# A Father's Day

## GOURMET FEAST

14 - 15 JUNE 2025



### 珍惜套餐

#### CHERISHED SET MENU

\$108 PER PERSON (min. 4 persons)

##### 赠送黑金奶黄包

Complimentary Steamed Mini  
Black Charcoal Salted Egg Custard Bun

##### 岷江前菜双拼

Min Jiang Appetizer Duo  
爱尔兰烤鸭, 泰式香芒香煎北海道带子  
Roasted Silver Hill Irish Duck,  
Pan-Seared Hokkaido Scallop  
with Mango and Thai Sauce

##### 虫草花鲍鱼干贝炖鸡汤

Double-Boiled Abalone Soup with  
Dried Scallop, Cordyceps Flower and Chicken

##### 豆酥蒸鲈鱼扒

Steamed Sea Perch Fillet with Soya Bean Crumbs

##### 柱侯酱海参火腩煲

Stewed Roasted Pork Belly and  
Sea Cucumber with 'Zhu Hou' Paste in Claypot

##### 香脆瑶柱蛋白蟹肉炒饭

Fried Rice with Fresh Crabmeat,  
Crispy Conpoy and Egg White

##### 雪蛤杏仁茶

Double-Boiled Hasma with  
Egg White Almond Cream

### 温馨套餐

#### HEARTWARMING SET MENU

\$128 PER PERSON (min. 2 persons)

##### 赠送黑金奶黄包

Complimentary Steamed Mini  
Black Charcoal Salted Egg Custard Bun

##### 岷江三拼

Min Jiang Trio Combination  
脆皮烧肉, 金沙龙虾球, 黑豚肉芦笋卷  
Crispy Roasted Pork Belly,  
Deep-Fried Lobster Medallion coated  
with Salted Egg Yolk,  
Pan-Seared Iberico Pork Roulade with  
Asparagus in Chef's Special Sauce

##### 京式菜胆干贝花胶汤

Double-Boiled Fish Maw Soup with  
Dried Scallop and Tientsin Cabbage

##### 剁椒豆豉蒸鲈鱼扒伴芥兰

Steamed Sea Perch Fillet with Homemade Chilli,  
Black Bean and accompanied with Kai Lan

##### 金汤海参鲜竹卷

Braised Homemade Seafood Beancurd Skin Roll  
with Sea Cucumber and Bak Choy in Golden Broth

##### 滑蛋大虾脆生面

Crispy Noodles with King Prawn and Egg Sauce  
accompanied with Choy Sum

##### 雪蛤火龙果香茅冻

Chilled Hasma, Red Dragon Fruit and  
Lemongrass Jelly with Honey Sea Coconut