

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