

Dinner 5 Courses Menu

\$68 PER PAX

(MIN FOR 2 PERSONS)

Add \$39 for a bottle of
RED OR WHITE WINE

野菜黑鱼籽脆皮法国鸡皮
Organic Mixed Green Salads
With Crispy Chicken Skin

美国螺头干贝炖山芭鸡汤
Double-Boiled American Conch Soup
With Dried Scallops And Kampong Chicken

极品鸡松 菊芋带子扒
Crispy Scallop And
Jerusalem Artichoke Steak
Topped With Homemade Chicken Floss

三文鱼籽滑蛋 海鲜自家制河粉
Braised Homemade Flat Rice Noodles
With Seafood And Salmon Roe

蜜瓜北海道牛奶冻
Chilled Rock Melon Pudding
With Hokkaido Milk

花生煎堆仔、桂花豆沙卷
Chinese Petit Four:
-Glutinous Rice Dumpling With Peanuts
- Rolling Rice Cake With Osmanthus
And Red Bean Paste

prices are subjected to 10% service charge and prevailing government taxes

Dinner 5 Courses Menu

\$98 PER PAX

(MIN FOR 2 PERSONS)

Add \$39 for a bottle of
RED OR WHITE WINE

野菜煎鹅肝黑鱼籽脆皮法国鸡皮
Organic Mixed Green Salads with
Crispy Chicken Skin And
Pan Seared Foie Gras

大华煲仔翅
Majestic Claypot Shark's Fin With
Crabmeat And Japanese Mushroom

墨西哥鲍脯野米 极品鸡松 菊芋带子扒
Braised Mexican Sliced Abalone With
Wild Rice, Crispy Scallop
And Jerusalem Artichoke Steak
Topped With Homemade Chicken Floss

三文鱼籽温泉蛋 羊肚菌龙虾麵
Stewed Noodles With Lobster,
Onsen Tamago And Morel Mushroom,
Salmon Roe

蜜瓜北海道牛奶冻
Chilled Rock Melon Pudding
With Hokkaido Milk

花生煎堆仔、桂花豆沙卷
Chinese Petit Four:
-Glutinous Rice Dumpling With Peanuts
- Rolling Rice Cake With Osmanthus
And Red Bean Paste

prices are subjected to 10% service charge and prevailing government taxes