Dinner 5 Courses Menu

$68 PER PAX

(MIN FOR 2 PERSONS)

Add $39 for a bottle of
RED OR WHITE WINE

黑鱼籽脆鸡皮 话梅圣女果野菜
Crispy Yellow Chicken Skin With Black Caviar And Cherry Vine Tomato With Plum Juice And Organic Greens

椰盅炖竹笙海鲜汤
Double-Boiled Seafood Soup With Bamboo Piths Served In Whole Coconut

粉盐酒酿烧鹌鹑
Crispy Australia Quails Marinated In Chinese Wine With Pink Himalayan Rock Salt

黑猪叉烧炸云吞 温泉蛋麵线
Stewed Mee Swa With Kurobuta Pork Char Siew, Onsen Tamago And Crispy Wanton

覆盆子荔枝索贝
Homemade Lychee Sorbet Topped With Fresh Raspberries Puree

紫薯荷花酥 白雪红梅
Chinese Petit Four:
- Baked Purple Sweet Potato Pastries
-Chilled Glutinous Dumpling Filled With Mango And Strawberry

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

黑鱼籽脆鸡皮 煎法国鹅肝
Crispy Yellow Chicken Skin With Black Caviar And Pan-Seared Foie Gras

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

秋葵舞茸 灼和牛
Poached Fillet of Wagyu Beef With Ladyfinger And Maitake Mushrooms

黑猪叉烧炸云吞 温泉蛋麵线
Stewed Mee Swa With Kurobuta Pork Char Siew, Onsen Tamago And Crispy Wanton

覆盆子荔枝索贝
Homemade Lychee Sorbet Topped With Fresh Raspberries Puree

紫薯荷花酥 白雪红梅
Chinese Petit Four:
- Baked Purple Sweet Potato Pastries
-Chilled Glutinous Dumpling Filled With Mango And Strawberry

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