

Dinner 5 Courses Menu

\$68 PER PAX

(MIN FOR 2 PERSONS)

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

龙虾沙律脆皮杯 东瀛虾 西瓜野菜
Crispy Cone With Lobster Salad
Wasabi Prawn And Organic Greens

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

绿茶盐 烧鹌鹑 话梅圣女果
Crispy Australia Quails Marinated In
Chinese Wine With Green Tea Salt And
Cherry Vine Tomatoes In Plum Juice

黑猪叉烧 三文鱼籽 温泉蛋麵线
Stewed Mee Swa With Kurobuta Pork
Char Siew, Onsen Tamago And Salmon Roe

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 Potatoes 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

龙虾沙律脆皮杯 煎法国鹅肝 西瓜野菜
Crispy Cone With Lobster Salad
Pan-Seared Foie Gras And Organic Greens

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 三文鱼籽 温泉蛋麵线
Stewed Mee Swa With Kurobuta Pork
Char Siew, Onsen Tamago And Salmon Roe

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 Potatoes Pastries
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