

Dinner 5 Courses Menu

\$68 PER PAX

(MIN FOR 2 PERSONS)

金枪鱼塔塔鲑鱼籽野菜 芥菜酱虾球
Tuna Tartare Cone With Salmon Roe,
Wasabi Prawns With Mayo Dressing

鲍鱼干贝鸡炖云南姬松茸
Double-boiled Chicken Soup With
Abalone, Dried Scallops And
Agaricus Blazei Murrill Mushroom

灼鹿儿岛和牛 或 灼北海道带子
Poached Kagoshima Wagyu Beef
In Soya Vinaigrette
Or
Poached Hokkaido Scallops
In Soya Vinaigrette

黯然销魂饭
Fragrant Rice Topped With
Kurobuta Pork Char Siew
And Over-easy Egg

紫米牛油果香草雪糕
Chilled Avacado Puree With
Vanilla Ice-Cream And Black Glutinous Rice

黑杞子桂花糕 榛果酱香兰卷
Chinese Petit Four:
- Chilled Osmanthus Jelly With Black Wolfberries
- Homemade Pandan Rolls With Hazel Nut Paste

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

Dinner 5 Courses Menu

\$98 PER PAX

(MIN FOR 2 PERSONS)

金枪鱼塔塔鲑鱼籽野菜 煎鹅肝西瓜
Tuna Tartare Cone With Salmon Roe,
Pan Seared Foie Gras With Water Melon

大華煲仔翅
Signature Claypot Shark's Fin Soup With
Crabmeat And Mushroom Served With
Beansprouts, Coriander Leaf

厚切鲍脯 野米 鱼子酱豆腐
Stewed Thick Sliced Abalone With
Homemade Beancurd, Wild Rice And
Fresh Barley Topped With Black Caviar

黑猪叉烧 凤尾虾 温泉蛋麵线
Stewed Mee Sua With
Kurobuta Pork Char Siew
Phoenix-Tail Prawns And Onsen Tamago

紫米牛油果香草雪糕
Chilled Avacado Puree With
Vanilla Ice-Cream And Black Glutinous Rice

黑杞子桂花糕 榛果酱香兰卷
Chinese Petit Four:
- Chilled Osmanthus Jelly With Black Wolfberries
- Homemade Pandan Rolls With Hazel Nut Paste

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