

Dinner 5 Courses Menu

\$68 PER PAX

(MIN FOR 2 PERSONS)

金枪鱼塔塔鲑鱼籽野菜 话梅雪梨圣女果
Tuna Tartare Cone With Salmon Roe,
Cherry Vine Tomatoes And Nashi Pear
In Plum Juice And Organic Greens

鹤鹑炖云南姬松茸

Double-boiled Soup With Quail
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

黑猪叉烧 凤尾虾 温泉蛋麵线
Stewed Mee Swa With

Kurobuta Pork Char Siew
Phoenix-Tail Prawns And Onsen Tamago

紫米牛油果香草雪糕

Chilled Avocado 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 Wolfberries
- Hazelnut Sweet Paste Pandan Rolls

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 话梅雪梨圣女果
Tuna Tartare Cone With Salmon Roe,
Cherry Vine Tomatoes And Nashi Pear
In Plum Juice And Organic Greens

瓜盅火腿 蟹肉炖翅

Double Boiled Shark's Fin Soup With
Crabmeat And Chinese Ham
Served In Seasonal Melon

厚切鲍脯 野米 鱼子酱豆腐

Stewed Thick Sliced Abalone With
Homemade Bean, Wild Rice And
Fresh Barley Topped With Black Caviar

黑猪叉烧 凤尾虾 温泉蛋麵线
Stewed Mee Swa With

Kurobuta Pork Char Siew
Phoenix-Tail Prawns And Onsen Tamago

紫米牛油果香草雪糕

Chilled Avocado 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 Wolfberries
- Hazelnut Sweet Paste Pandan Rolls

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