

Dinner 4 Courses Menu

\$78 PER PAX

(MIN FOR 2 PERSONS)

黄焖鱼籽鱼球 梅酒圣女果 茶碗蒸鲑鱼籽

Majestic Trio Platter

- Braised Turbot Fish With Caviar
- Cherry Vine Tomato With Umeshu
- Chawanmushi With Salmon Roe

美国螺头干贝炖翅群

Double-Boiled Shark's Fin Soup
With American Conch And Conpoy

黑猪叉烧 鲍鱼 温泉蛋麵线

Stewed Mee Sua With
Kurobuta Pork Char Siew,
Abalone And Onsen Tamago

蜜瓜北海道奶冻

Chilled Rock Melon Pudding With
Hokkaido Milk

天鹅杏奶酥 榛果酱香兰卷

Chinese Petit Four:

- Swan Pastry Filled With Sweet Almond Cream
- Homemade Pandan Rolls With Hazel Nut Paste

Dinner 5 Courses Menu

\$88 PER PAX

(MIN FOR 2 PERSONS)

黄焖鱼籽鱼球 梅酒圣女果 茶碗蒸鲑鱼籽

Majestic Trio Platter

- Braised Turbot Fish With Caviar
- Cherry Vine Tomato With Umeshu
- Chawanmushi With Salmon Roe

美国螺头干贝炖翅群

Double-Boiled Shark's Fin Soup
With American Conch And Conpoy

蟹肉蟹黄扒竹笙瓢豆腐芦笋

Asparagus Stuffed With Bamboo Pith,
Tofu Topped With Crab Meat And Roe

黑猪叉烧 鲍鱼 温泉蛋麵线

Stewed Mee Sua With
Kurobuta Pork Char Siew,
Abalone And Onsen Tamago

蜜瓜北海道奶冻

Chilled Rock Melon Pudding With
Hokkaido Milk

天鹅杏奶酥 榛果酱香兰卷

Chinese Petit Four:

- Swan Pastry Filled With Sweet Almond Cream
- Homemade Pandan Rolls With Hazel Nut Paste

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

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