

## MENU M

上海小笼包  
Shanghai Xiao Long Bao

辣椒蟹肉卷  
Crispy Chilli Crab Meat Rolls

霸王花软排鲨鱼骨汤  
Night Blooming Cereus Soup With  
Shark's Bone and Pork Rib

鲍鱼花菇鱼鳔煲  
Braised Abalone With Mushroom  
And Fried Fish Maw Served In Claypot

蒜蓉粉丝蒸大虾  
Steamed King Prawn  
With Crystal Vermicelli And  
Fragrant Garlic Oil

肉丝乾炒麵线  
Wok-Fried "Mee Sua" With  
Shredded Pork, Egg And Bean Sprouts

紫米芒果布丁  
Black Glutinous Rice Mango Pudding

**\$148 for 4 persons**

**\$158 for 5 person**

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

## MENU O

黑野鲍鱼干贝炖竹丝鸡汤  
Double-Boiled Whole Wild Abalone With  
Black Chicken, Chinese Herbs  
And Conpoy Soup

北京烤鸭  
玫瑰层饼, 葱, 青瓜, 特制酱  
Roasted Peking Duck With Rose Pancake,  
Spring Onion, Cucumber & Sweet Sauce

鸭二度=卤汁鸭片  
Marinated Sliced Duck

辣椒虾球馒头  
Fried Prawns With Spicy Chilli Sauce  
Served With Man Tou

清炒爽菜  
Sautéed Mixed Vegetables With  
Black Fungus And Sliced Lotus Root

海鲜芥兰滑蛋河粉  
Homemade Hor-Fun With Seafood,  
Kai Lan Egg Wash Sauce

香茅雪燕芦荟冻  
Lemongrass, Gum Tragacanth  
And Aloe Vera Jelly

**\$158 for 4 persons (Half Duck)**

**\$168 for 5 persons (Half Duck)**

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

## MENU Z

上海小笼包  
Shanghai Xiao Long Bao

大華煲仔鲍鱼蟹肉鲍翅  
Signature Claypot Shark's Fin Soup With  
Crabmeat, Mushroom And  
Whole Abalone  
OR

黑松露鲍鱼海中宝  
Double-Boiled Sea Treasures Soup With  
Black Truffle And Whole Abalone

甜菜芥兰蒸鲈鱼  
Steamed Sea Perch With  
Kai Lan, Dried Leaf Mustard And Fungus  
OR

鹿儿岛和牛灼芥兰  
Poached Sliced Of Kagoshima Wagyu  
With Kailan In Soya Dressing

鱼籽大虾滑蛋河粉  
Homemade Hor-Fun With  
King Prawn And Salmon Roe,  
In Egg Wash Sauce

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

**\$88 per person**

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