

MENU O

上海小笼包

Shanghai Xiao Long Bao

辣椒蟹肉卷

Crispy Chilli Crab Meat Rolls

鲍鱼干贝炖竹丝鸡汤

Double-Boiled Whole Abalone With
Black Chicken, Chinese Herbs
And Conpoy Soup

蒜蓉粉丝蒸大虾

Steamed King Prawn
With Crystal Vermicelli And
Fragrant Garlic Oil

芋头豆筋菜煲

Mixed Vegetables Claypot With
Yam And Beancurd Sheet

小小鲍鱼焖麵綫

Stewed "Mee Sua" Baby Abalone,
Diced Vegetable And Crab Roe Gravy

香茅雪燕芦荟冻

Lemongrass, Gum Tragacanth
And Aloe Vera Jelly

\$168 for 4 persons

\$188 for 5 persons

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

MENU M

鲍鱼干贝炖竹丝鸡汤

Double-Boiled Whole 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

油浸笋壳鱼

Deep-fried Soon Hock
With Light Soya Sauce

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

紫米芒果布丁

Black Glutinous Rice Mango Pudding

\$188 for 4 persons

\$200 for 5 persons

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

MENU S

蜂巢带子芋角

Yam Dumpling With Scallop

头手叉烧

Kurobuta Pork Char Siew By Master Chef

蟹肉皮蛋冻豆腐

Chilled Beancurd With Crabmeat
And Century Egg Sauce

黑松露海中宝

Double-Boiled Sea Treasures Soup
With Black Truffle

盐香桃木黄油鸡

Smoked Corn-Fed Chicken
With Salt And Hickory

清蒸笋壳鱼

Steamed Soon Hock
With Light Soya Sauce

波士顿龍蝦焖伊麵

Stewed Noodles With Boston Lobster,
Ginger And Spring Onions

冻柚子汁雪燕津梨

Chilled Tianjin Pear With
Honey Pomelo Citrus

\$248 for 4 persons

\$268 for 5 persons

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