

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
馍馍皮, 葱, 青瓜, 特制酱
Roasted Peking Duck With
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 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

姜葱蒜子龙趸鱼腩煲
Braised Giant Grouper Belly
With Garlic And Spring Onion

鸡蛋菜粒炒饭
Fried Rice With
Eggs And Vegetable

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

\$200 for 4 persons
\$228 for 5 persons

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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

油浸笋壳鱼
Deep-fried Soon Hock
With Light Soya Sauce

波士顿龙虾焖伊麵
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