

MENU M

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

挂炉烧鸭
Roasted Duck

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

九九同心
Stir-Fried Choy-Sum,
Chives And Minced Garlic

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

头手叉烧
Kurobuta Pork Char Siew
By Master Chef

黑松露素糰
Vegetarian Dumpling With Black Truffle

干贝螺头炖山芭鸡汤
Double-boiled Free Range Chicken Soup
With American Conch And Dried Scallop

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

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

黑松露蟹肉蛋白炒饭
Signature Crabmeat Fried Rice
With Egg White And Black Truffle

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

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

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

MENU S

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

黑松露海中宝
Double-Boiled Sea Treasures Soup
With Black Truffle

蒜油粉丝蒸竹蚌
Steamed Scotland Bamboo Clam
With Crystal Vermicelli And
Fragrant Garlic Oil

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

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

\$268 for 4 persons
\$298 for 5 persons

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