

Set Dinner Menu

\$68 PER PAX

(MIN FOR 2 PERSONS)

Majestic Degustation

白饭鱼水果核桃沙律菜

Crispy Whitebait Served With Mixed Fruits,
Walnut And Organic Greens

酥皮龙虾汤

Baked Lobster Bisque And Lobster, Scallop,
Button Mushroom And Potato With Puff Pastry

甜菜芥兰鲈鱼扒”或” 鑊仔煎牛柳

Steamed Sea Perch Fillet With Dried Leaf Mustard
And Kai-Lan in Light Soya Sauce

OR

Pan-Seared Fillet Of U.S. Ribeye
In Sesame Sauce And Korean Kimchi

小小鲍鱼焖麵线

Stewed Mee Sua With Baby Abalone,
Vegetable And Crab Roe Gravy

紫米香芒布甸

Chilled Mango Pudding With Black Glutinous Rice

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大華三拼：

香煎鵝肝，片皮鴨，東瀛蝦球

Majestic Trio Combination :

-Pan-Seared Foie Gras

-Sliced Peking Duck

-Crispy Wasabi Prawn

黑松露海中寶

Double-Boiled Sea Treasures Soup With Black Truffle

香檳鮭魚扒 " 或 " 鑊仔煎牛柳

Baked Sea Perch Fillet With Champagne Honey Sauce

OR

Pan-Seared Fillet Of U.S. Ribeye
In Sesame Sauce And Korean Kimchi

姜蔥波士頓龍蝦焗麵

Stewed Noodles With Boston Lobster, Ginger And Scallions

柚子茶炖梨

Tianjin Pear With Honey Pomelo Citrus

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\$128 PER PAX

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精美四拼：

香煎鹅肝，片皮鸭，鲟鱼籽脆鱼皮，椒盐生蚝

Four Combination :

Pan-Seared Foie Gras, Sliced Peking Duck,
Crispy Fish Skin With Caviar,
Crispy Oyster With Fine Salt And Pepper

海鲜炖老黄瓜盅

Double-Boiled Clear Soup With Diced Seafood
Served In Whole Yellow Cucumber

墨国厚切鲍脯伴关东刺参薏仁

Braised Mexican Abalone With
Japanese Sea Cucumber And Barleys

温泉蛋大虾汤麵

Stewed Hand-Pulled Noodles With King Prawn
And Onsen Tamago In Thicken Broth

杨枝甘露香草雪糕

Chilled Mango Puree With
Sago, Pomelo And Vanilla Ice-Cream