MENU M

上海小笼包 Shanghai Xiao Long Bao

窝笋鲜虾饺 Fresh Prawn Dumpling With Celtuce

金银菜章鱼唐排南北杏老火汤 Slow Cooking Boiled Pork Rib Soup With Dried Octopus, Almonds And Twin Cabbage

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

> 青芥末虾伴三文鱼籽 Wasabi Mayo Dressing Prawn With Salmon Roe

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

紫米芒果布丁 Black Glutinous Rice Mango Pudding

> 葡式焗蛋挞 Portuguese Egg Tarts

\$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

> 葡式焗蛋挞 Portuguese Egg Tarts

\$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

七味盐烧鱿鱼 Crispy Cuttle Fish Seven Spices Salt

大華煲仔蟹肉鲍翅 Signature Claypot Shark's Fin Soup With Crabmeat And Mushroom Served With Beansprouts, Coriander Leaf

海盐酱烧鹿儿岛和牛 Seared Kagoshima Wagyu Ribeye With Yuzu Spicy Sauce And Sea Salt

小小鲍鱼焖麵綫 Stewed "Mee Sua" Baby Abalone, Diced Vegetable And Crab Roe Gravy

> 冻柚子汁雪燕津梨 Chilled Tianjin Pear With Honey Pomelo Citrus

\$198 For 2persons

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