

SET MENU

\$108++ /PERSON

(Min. 2 Persons)

脆皮烧肉拼黑松露炸鲜菇

Appetiser Platter
(Roasted Crispy Pork Cube and
Deep-fried Fresh Mushroom with Black Truffle)

鲨鱼骨汤南非十头鲍鱼

Double-boiled Shark's Cartilage Soup
with South African 10-Head Abalone

潮式蒸鲈鱼扒

Steamed Sea Perch Fillet in Teochew Style

咸蛋软壳蟹伴西兰花

Deep-fried Soft Shell Crab
with Salted Egg Yolk served with Broccoli

韭黄干烧伊面

Stewed Ee-fu Noodle
with Chive and Mushroom

杨枝甘露

Chilled Mango Sago
with Pomelo

SET MENU

\$138++ /PERSON

(Min. 2 Persons)

传统脆皮烧鸭拼芝麻酱有机冰菜

Appetiser Platter

(Traditional Roasted Crispy Duck and
Chilled Organic Crystalline Ice-plant with Sesame Sauce)

蟹肉中鲍翅

Braised Baby Superior Shark's Fin
with Fresh Crab Meat

麦片老虎虾

Pan-fried Tiger Prawn with Crispy Oat Cereal

金银蒜蒸深海虎斑扒

Steamed Deep-sea Tiger Garoupa Fillet
with Minced Garlic and Crispy Garlic in Superior Soya Sauce

鱼子海鲜藜麦炒饭

Fried Quinoa Rice
with Seafood and Fish Roe

招牌清凉椰丝白玉冰

Chilled Jelly Royale
with Julienne of Coconut

SET MENU

\$188++ /PERSON
(Min. 2 Persons)

烧猪骨

Roasted Rack of Suckling Pig

迷你佛跳墙

Mini Buddha Jump Over the Wall

雪菜姜蓉蒸鲈鱼扒

Steamed Sea Perch Fillet
with Pickled Mustard and Minced Ginger in Superior Soya Sauce

野菌芙蓉豆腐苋菜

Braised Homemade Beancurd
with Mushroom and Spinach

黑松露海鲜干炒面线

Fried Mian Xian and Assorted Diced Seafood
with Black Truffle Sauce

福果椰汁香滑芋泥

Warm Yam Paste
with Ginkgo Nut and Coconut Cream

SET MENU

\$888++
(For 8 Persons)

黑松露脆皮烧鸭

Roasted Crispy Duck with Black Truffle Sauce

鲨鱼骨汤南非十头鲍鱼

Double-boiled Shark's Cartilage Soup
with South African 10-Head Abalone

夏果芦笋炒虾球

Stir-fried Deshelled Prawn
with Asparagus and Macadamia Nut

姜蓉蒸游水野生巴丁鱼

Steamed Live Wild Patin Fish with Minced Ginger

三杯海参煲

Braised Sea Cucumber
with Sesame Oil, Soy Sauce and Chinese Wine served in Casserole

蟹肉瑶柱蛋白炒饭

Fried Rice with Fresh Crab Meat, Conpoy and Egg White

杨枝甘露

Chilled Mango Sago with Pomelo

桂花糕

Chilled Osmanthus Jelly

SET MENU

\$988++
(For 10 Persons)

脆皮风沙鸡拼香脆鱼皮

Appetiser Platter
(Roasted Crispy Chicken with Bread Crumb and
Garlic, and Crispy Fish Skin)

桃苑九宝羹

Peach Garden Nine Treasures Thick Soup
(Baby Superior Shark's Fin, Sea Cucumber, Fish Maw, Sliced Abalone,
Braised Mushroom, Bamboo Pith, Bamboo Shoots, Conpoy, and Black Fungus)

港式蒸游水笋壳

Steamed Live Marble Goby with Superior Soya Sauce

麦片老虎虾

Pan-fried Tiger Prawn with Crispy Oat Cereal

蟹肉芙蓉豆腐苋菜

Braised Homemade Beancurd
with Fresh Crab Meat and Spinach

黑松露海鲜干炒面线

Fried Mian Xian
with Assorted Diced Seafood and Black Truffle Sauce

招牌清凉椰丝白玉冰

Chilled Jelly Royale with Julienne of Coconut

桂花糕

Chilled Osmanthus Jelly

SET MENU

\$1188++
(For 10 Persons)

北京烤鸭

Roasted Crispy Peking Duck

石锅蟹肉中鲍翅

Braised Baby Superior Shark's Fin
with Fresh Crab Meat served in Hot Stone Pot

双枣龙耳金菇蒸鲈鱼扒

Steamed Sea Perch
with Fresh and Dried Red Dates, Fungus and Golden Mushroom

鸳鸯虾球

(芥末虾球拼咸蛋虾球)

Fried Crispy Duo Deshelled Prawn
(Wasabi Salad Cream and Salted Egg Yolk)

栗子芦笋炒带子

Sautéed Asparagus with Scallop and Chestnut

招牌梅菜鸭丝煲饭

Signature Fried Rice
with Shredded Duck and Preserved Vegetables

福果椰汁香滑芋泥

Warm Yam Paste with Gingko Nut and Coconut Cream

奶黄流沙包

Steamed Creamy Custard Bun

SET MENU

\$1388++
(For 10 Persons)

烧猪骨拼芝麻酱有机冰菜

Appetiser Platter
(Roasted Rack of Suckling Pig and Chilled Organic Crystalline
Ice-plant with Sesame Sauce)

迷你佛跳墙

Mini Buddha Jump Over the Wall

印尼虾煲伴炸馒头

Indonesian Style Prawn in Casserole serve with Fried Bun

雪菜姜蓉蒸游水红斑

Steamed Live Red Groupa
with Pickled Mustard and Minced Ginger in Superior Soya Sauce

双菇虫草花炒芥兰

Stir-fried Kai Lan
with Duo Mushrooms and Cordyceps Flower

鱼香茄子焖伊面

Braised Ee-fu Noodle
with Eggplant and Minced Meat

黑糯米雪糕

Chilled Black Glutinous Rice with Ice Cream

擂沙汤圆

Glutinous Rice Ball coated with Crushed Peanut

SET MENU

\$1888++

(For 10 Persons)

金陵片皮乳猪

Roasted Golden Suckling Pig

鲨鱼骨汤大鲍翅

Double-boiled Superior Shark's Fin
with Shark's Cartilage Soup

港式蒸游水东星斑

Steamed Live "Dong Xing" Garoupa with Superior Soya Sauce

新加坡辣椒螃蟹伴炸馒头

Singapore Chili Crab served with Fried Bun

罗汉斋豆腐煲

Braised Vegetable and Beancurd
with Vegetarian Luo Han Style in Casserole

(乳猪二度) 椒盐猪件

(Second Serving of Suckling Pig)
Deep-fried with Salt & Pepper

腊味煲饭

Steamed Rice with Chinese Sausages served in Claypot

牛油果雪糕

Chilled Avocado Cream with Ice Cream