

# 品味套餐一 Set Menu 1

日本刺身拼盘 Sashimi Platter

花胶竹笙炖土鸡汤 Double-boiled Free-range Chicken Soup with Fish Maw and Bamboo Pith

> 蜜汁焗排骨 Baked Pork Rib with Honey Sauce

辣椒凤尾虾煎面 Crispy Noodles with TungLok Chilli Prawn

杨枝甘露 Chilled Mango Cream with Pomelo and Sago

\$68++ 每位 / per person

## 品味套餐二 Set Menu 2

红烧蟹肉带子羹 Braised Crab Meat Bisque with Fresh Scallop

京式小肉排伴馒头 Beijing-style Baked Pork Rib served with Deep-fried 'Man Tou'

原只六头鲍鱼伴蛋炒饭 Egg Fried Rice topped with 6-head Abalone

椰盅白果芋泥 Yam Paste with Ginkgo Nuts served in Young Coconut

\$88++ 每位 / per person

<sup>●</sup> 这菜单显示的价格得另加 10%服务费及政府消费税。All prices indicated are subject to 10% service charge and prevailing government taxes.

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## 品味套餐三 Set Menu 3

石锅云腿黄焖鱼鳔花胶 'Tanjia'-style Braised Fish Maw Bisque with Chinese Ham in Hot Stone Pot

> 油浸深海鲈鱼 Deep-fried Sea Perch with Light Soy Sauce

京都牛仔骨 Pan-fried Beef Rib with Chef's Special Sauce

波士顿龙虾伴煎面 Wok-baked Boston Lobster with Crispy Noodles (半/half)

青柠冰香茅冻 Chilled Lemongrass Jelly with Lime Sorbet

\$128++ 每位 / per person

## 品味套餐四 Set Menu 4

日本刺身拼盘 Sashimi Platter

黄焖鱼鳔羹 'Tanjia'-style Braised Fish Maw Bisque

> 红烧花菇鲜鲍片菠菜 Braised Sliced Abalone with Mushroom and Spinach

> > 蜜汁焗排骨 Baked Pork Rib with Honey Sauce

X.O.带子粒炒饭 Scallop X.O. Fried Rice

香酥豆沙锅饼 Red Bean Pancake

\$238++ 四位用 / 4 persons \$338++ 六位用 / 6 persons

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## 品味套餐五 Set Menu 5

传统海鲜拼盘 Traditional Seafood Combination

花胶竹笙炖土鸡汤 Double-boiled Chicken Soup with Fish Maw and Bamboo Pith

> 清蒸东星斑 Steamed Star Garoupa with Light Soy Sauce

爱尔兰脆皮烧鸭 Crispy Roast Irish Duck

潮州炒面线 Fried Seafood 'Mee Sua'

杨枝廿露 Chilled Mango Cream with Pomelo and Sago

\$398++ 四位用 / 4 persons \$498++ 六位用 / 6 persons

## 品味套餐六 Set Menu 6

开胃前菜
Appetiser in Two Ways

●玫瑰小番茄
Rose Cherry Tomato
●柚子凉拌海蜇
Chilled Jellyfish with Pomelo Sauce

石锅云腿黄焖鱼鳔花胶 'Tanjia'-style Braised Fish Maw Bisque with Chinese Ham in Hot Stone Pot

上汤焗澳洲龙虾 Wok-baked Australian Lobster

杏片咖啡排骨 Oven-baked Coffee Pork Rib with Almond Flakes

同乐海鲜焖白米粉 Braised Seafood Rice Vermicelli

南洋飘香

Chilled Black Glutinous Rice with Durian Purée and Coconut Ice-cream served in Young Coconut

> \$488++ 四位用 / 4 persons \$648++ 六位用 / 6 persons

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# 品味套餐七 Set Menu 7

西汁芥末虾球 Deep-fried Prawn with Wasabi-mayo

> 红烧蟹肉带子羹 Braised Crab Meat Bisque with Fresh Scallop

佛钵飘香 Sautéed Seafood and Vegetables served in Yam Ring

潮州蒸石斑 Steamed Black Garoupa with Pickled Vegetables, Beancurd and Sour Plum

红烧花菇鲜鲍鱼菠菜 Braised Abalone with Mushroom and Spinach

> 香脆吊烧鸡 Roast Crispy Chicken

干烧伊府面 Braised 'Ee-fu' Noodles

杨枝甘露 Chilled Mango Cream with Pomelo and Sago

\$668++ 八位用 / 8 persons \$698++ 十位用 / 10 persons

## 品味套餐八 Set Menu 8

传统海鲜拼盘 Traditional Seafood Combination

花胶竹笙炖土鸡汤 Double-boiled Free-range Chicken Soup with Fish Maw and Bamboo Pith

> X.O.带子炒西兰花 Sautéed Scallop and Broccoli with X.O. Sauce

清蒸笋壳 Hong Kong-style Steamed Marble Goby

京式小肉排骨伴馒头 Beijing-style Baked Pork Rib served with Deep-fried 'Man Tou'

> 波士顿龙虾焖米粉 Braised Rice Vermicelli with Boston Lobster

椰汁白果芋泥 Yam Paste with Ginkgo Nuts served in Coconut Milk

> 香酥豆沙锅饼 Red Bean Pancake

\$818++ 八位用 / 8 persons \$888++ 十位用 / 10 persons

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## 品味套餐九 Set Menu 9

石锅云腿黄焖鱼鳔花胶 'Tanjia'-style Braised Fish Maw Bisque with Chinese Ham in Hot Stone Pot

上汤焗澳洲龙虾 Wok-baked Australian Lobster

> 油浸深海鲈鱼 Deep-fried Sea Perch with Light Soy Sauce

红烧花菇鲜鲍片西兰花 Braised Sliced Abalone with Mushroom and Broccoli

杏片咖啡排骨 Oven-baked Coffee Pork Rib with Almond Flakes

潮州炒面线 Fried Seafood 'Mee Sua'

南洋飘香

Chilled Black Glutinous Rice with Durian Purée and Coconut Ice-cream served in Young Coconut

> 擂沙汤圆 Sesame Glutinous Rice Ball coated with Peanut Crumbs

\$1138++ 八位用 / 8 persons \$1288++ 十位用 / 10 persons

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