

DINNER MENU

星洲忌廉焗虎蝦伴荷葉包

Singapore creamy baked tiger prawns
with steamed buns

碧綠花姿蘭花蚌

Stir-fried orchid clams and broccoli with lily flowers

海底椰淮杞豬脤燉螺頭

Double-boiled conch soup
with pork shank, coconut, and Chinese herbs

頭抽蔥油蒸金錢虎斑魚

Steamed golden tiger grouper
with scallion oil and premium soy sauce

薑蔥霸皇雞

Ginger and scallion soy sauce chicken

鮮蟲草花黑白耳浸菜苗

Simmered seasonal greens with fresh cordyceps flowers,
black and white fungus in broth

金沙蟹肉炒絲苗

Fried rice with crab meat and salted egg yolk

遠年陳皮紅豆沙湯圓

Sweetened red bean soup with aged tangerine peel
and glutinous rice dumplings

美點雙輝

Chinese petits fours

HKD7,200

每席十至十二人

per table of 10-12 persons

(Included 1 bottle of wine corkage)

DINNER MENU

桂花蜜餞叉燒

Honey-glazed barbecued pork with Osmanthus

麻香海蜇

Tossed jellyfish salad with sesame oil

果醋元貝皇

Chilled scallops in fruit vinegar

脆皮沙汁蝦球伴露筍炒帶子

Crispy shrimp balls with mayonaise sauce,
served with stir-fried scallops and asparagus

芝士焗釀蟹蓋

Baked crab shell stuffed with
crab meat and cheese

雪菊蜜瓜銀耳燉雞湯

Double-boiled chicken soup with
snow chrysanthemum, honey dew melon,
and snow fungus

蠔皇原隻八頭鮑魚扣花菇

Braised whole abalone with oyster sauce
and shiitake mushroom

蔥香古法蒸老虎斑片

Steamed tiger garoupa fillets with scallion

脆皮炸子雞

Shallow fried crispy chicken

上湯浸菜苗

Simmered seasonal greens in broth

蝦籽鮑絲炆長壽麵

Braised e-fu noodles with shrimp roe and abalone slices

福建海皇炒絲苗

Fujian-style fried rice with assorted seafood

雪燕牛油果露

Sweetened avocado cream with
tragacanth gum

美點雙輝

Chinese petits fours

HKD9,600

每席十至十二人

per table of 10-12 persons

(Included 1 bottle of wine corkage)