

年年有余菜单

ABUNDANCE TASTING MENU

前菜 STARTER

海鲜皮蛋‘豆腐’
Seafood Century Egg Salad with 'Tofu'

荔茸带子
Scallop Wrapped in Yam Ring

汤 SOUP

泰式燕窝
Savoury Bird's Nest with Thai Green Chilli

主菜 (选一) MAIN (Choose 1)

橙香排骨
Orange Glazed Pork Rib

老菜脯蒸鳕鱼
Cod Fish Steamed with Aged Preserved Radish

活西澳洲龙虾 (开边)
Live Australian Lobster (Half Shell) (+30)

烹调煮法 Choice of Cooking Method:

蒜蓉粉丝蒸 | 咸蛋金沙 | 上汤焗
Steamed with Glass Vermicelli and Minced Garlic | Stir-fried with Golden Salted Egg | Braised with Superior Stock

贴心经典蟹 (半只)
Fuss-Free JUMBO Signatures Crab (Half Crab) (+38)

烹调煮法 Choice of Cooking Method:

获奖辣椒 | 招牌黑椒 | 鱼子酱芙蓉蒸
Award-Winning Chilli | Signature Black Pepper | Steamed with Custard Egg and Caviar

蔬菜 VEGETABLE

松露蟹肉翡翠豆腐
Homemade Jade Beancurd with Fresh Crab Meat and Black Truffle

饭/面 (选一) RICE | NOODLE (Choose 1)

蚝皇红煨5头鲍脯捞饭
Sliced 5-Head Abalone with Premium Sauce and Fragrant Rice

清汤稻庭乌冬面配5头鲍脯
Sliced 5-Head Abalone with Inaniwa Udon in Clear Stock

甜品 (选一) DESSERT (Choose 1)

杨枝甘露
Chilled Mango Sago Pomelo

时日特选新鲜水果
Seasonal Premium Fruit Platter (+4)

208 每位 Per Person

296 每位 Per Person

(贵州飞天茅台 50ml /
Kweichow Moutai Flying Fairy 50ml)