

金玉满堂菜单

BOUNTIFUL TASTING MENU

前菜 STARTER

潮州发财鲷鱼鱼生
Traditional Teochew Yu Sheng with Hamachi Sashimi

荔茸带子
Scallop Wrapped in Yam Ring

汤 SOUP

金罗海皇羹
Golden Seafood Pumpkin Soup

主菜 (选一) MAIN (Choose 1)

橙香排骨
Orange Glazed Pork Rib

黑鱼子辣椒蟹肉汁配炸馒头
Chilli Crab Meat Sauce with Caviar, served with Mini Man Tou

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 DESSERT

香兰冻配柚子雪芭
Pandan Flavoured Jelly with Yuzu Sorbet

228 每位 Per Person

316 每位 Per Person

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