

商务套餐
EXECUTIVE SET LUNCH

前菜
STARTER

开胃菜
Amuse Bouche

白玉四喜
Freshly Shelled Crab Meat and Conpoy with Egg White

荔茸带子
Scallop wrapped in Yam Ring

主菜 (选一)
MAIN (Choose 1)

石锅藤椒三杯鸡
San Bei Chicken Oyster in Stone Pot

冬菇酱蒸鳕鱼
Cod Fish Steamed with Mushroom Sauce

蜜椒羊扒配鹅肝
Pan-fried Lamb Rack and Foie Gras with Balsamic Vinegar (+20)

贴心经典蟹 (半只)
Fuss-Free JUMBO Signatures Crab (Half) (+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 | Steam with Custard Egg and Caviar

饭/面 (选一)
RICE | NOODLE
(Choose 1)

藜麦海鲜皇炒饭
Supreme Seafood Fried Rice with Quinoa

清汤稻庭乌冬面配虾球
Inaniwa Udon with Shelled Prawn

甜品 (选一)
DESSERT
(Choose 1)

杨枝甘露
Chilled Mango Sago Pomelo

发糕配花生雪糕
Sticky Date *Huat Kueh* paired with Peanut Ice Cream (+6)

3 Courses
\$68 每位 Per Person

4 Courses
\$78 每位 Per Person
包含甜品一份 | Inclusive of Dessert