

商务套餐

EXECUTIVE SET LUNCH

前菜
STARTERS

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

橙皮黑蒜蒸鲳鱼
Cod Fish Steamed with Black Garlic and Tangerine Peel

鲍汁脆皮海参
Crispy-fried Sea Cucumber with Abalone Sauce (+38)

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)

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

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

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)

3 Courses
\$68 每位 Per Person

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