商务套餐 EXECUTIVE SET LUNCH

前菜 STARTER 开胃菜

Amuse Bouche

娘惹酿虾

Shelled Prawn in Nonya Sauce

荔茸带子

Scallop Wrapped in Yam Ring

主菜 (选一) MAIN (Choose 1) 黑鱼子辣椒蟹肉汁配炸馒头

Chilli Crab Meat Sauce with Caviar, served with Mini Man Tou

老莖脯蒸鳕角

Cod Fish Steamed with Aged Preserved Radish

香煎日本A4 和牛扒

Japanese A4 Wagyu Beef Fillet (+38)

贴心经典蟹(半只)

Fuss-Free JUMBO Signatures Crab (Half) (+38)

煮法 Choice of Cooking Style:

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) 清汤稻庭乌冬面配带子

Scallop 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 Fresh Fruit Platter (+4)

3 Courses 4 Courses 72 每位 per person 78 每位 pe

4 Courses 78 每位 per person 包含甜品一份 Inclusive of Dessert