

品珍菜单
TASTING MENU

前菜
STARTER

手撕活澳洲龙虾配水果沙律 (半只)
Chilled Hand-Shredded Live Australian Lobster with
Fruit Salad in Sesame Dressing (Half)

荔茸带子
Scallop wrapped in Yam Ring

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

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*

原只摩卡排骨
Mocha Pork Rib

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

蔬菜
VEGETABLE

樱花虾干贝丝瓜条
Sliced Luffa Melon in Golden Stew

饭/面 (选一)
RICE | NOODLE
(Choose 1)

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

5头鲍鱼金袋糯米饭
Glutinous Rice in Inari with Whole 5-Head Abalone

甜品 (选一)
DESSERT
(Choose 1)

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

椰盅杏仁蛋白燕窝 (热)
Bird's Nest with Almond Purée in Young Coconut (Hot) (+32)

\$188 每位 Per Person

\$276 每位 Per Person

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