

品珍菜单
TASTING MENU

前菜
STARTERS

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)

橙香排骨 (含有酒精)
Orange Glazed Pork Rib (contains alcohol)

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

泰式甜酱炸鳕鱼
Fried Cod Fish with Thai Sweet Sauce

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

金汤蒜子扒娃娃菜
Baby Cabbage with Garlic in Golden Stew

饭/面 (选一)
RICE | NOODLE
(Choose 1)

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

蚝皇红煨五头鲍鱼梅子紫苏饭
5-Head Abalone with Premium Sauce and Ume Shiso Rice

甜品 (选一)
DESSERT
(Choose 1)

时日特选新鲜水果
Seasonal Premium Fruit Platter

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)