

品珍菜单
TASTING MENU

前菜
STARTER

海鲜皮蛋‘豆腐’
Seafood Century Egg Salad with ‘Tofu’

麦片虾球
Shelled Prawn Fried with Cereal

汤
SOUP

金盅活龙虾羹
Golden Lobster Soup

菜 (选一)
MAIN (Choose 1)

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

原只摩卡排骨
Mocha Pork Rib

鲍汁脆皮海参
Crispy 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

蔬菜
VEGETABLE

松露蟹肉翡翠豆腐
Homemade Jade Beancurd with Crab Meat and Truffle

饭/面 (选一)
RICE | NOODLE
(Choose 1)

鳕鱼鸳鸯炒饭
Yuen Yeung Fried Rice with Cod Fish and Scallops

清汤稻庭乌冬面配5头鲍脯
Inaniwa Udon with Sliced 5-Head Abalone (+34)

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) (+34)

\$188 每位 Per Person

\$276 每位 Per Person

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