

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

麦片虾球
Shelled Prawn Fried with Cereal

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*

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)

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)

招牌贵妃泡饭
Signature Fragrant Rice in Rich Seafood Broth

清汤稻庭乌冬配5头鲍脯
Sliced 5-Head Abalone with Inaniwa Udon in Clear Stock (+24)

甜品 (选一) DESSERT (Choose 1)

清汤雪蛤炖桃胶 (冷/热)
Cheng Teng with Peach Gum and Hashima (Cold / Hot)

椰盅杏仁蛋白燕窝 (热)
Bird's Nest with Almond Purée in Young Coconut (Hot) (+20)

\$188 每位 Per Person

\$276 每位 Per Person

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