

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)

麦片虾球
Shelled Prawn Fried with Cereal

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

主菜 (选一)
MAIN (Choose 1)

冬菇酱蒸鳕鱼
Cod Fish Steamed with Mushroom Sauce

原只摩卡排骨
Mocha Pork Rib

蚝皇红焗原只四头鲍鱼
Braised Whole 4-Head Abalone 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

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

饭/面 (选一)
RICE | NOODLE
(Choose 1)

生拆蟹肉焖米粉
Braised *Bee Hoon* with Freshly Shelled Crab

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

金盅雪蛤芋泥 (热)
Yam Paste with Hashima in Mini Pumpkin (Hot) (+22)

\$188 每位 Per Person

\$276 每位 Per Person

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