

Tasting Menu

品珍菜单

前菜 STARTER	手撕龙虾配水果沙律	Chilled Hand-Shredded Live Lobster with Fruit Salad in Sesame Dressing
	麦片虾球	Shelled Prawn Fried with Cereal
	荔茸带子	Scallop Wrapped in Yam Ring
主菜 (选一) MAIN (CHOOSE 1)	黑鱼子辣椒螃蟹肉汁配炸馒头	Chilli Crab Meat Sauce Topped with Caviar served with Mini Bun
	或	or
	原只摩卡排骨	Mocha Pork Rib
	或	or
	香煎日本 A4 和牛扒 (+30)	Japanese A4 Wagyu Beef Fillet (+30)
或	or	
	贴心经典蟹 (半只) 煮法: 获奖辣椒 招牌黑椒 松露蛋白 (+36)	Fuss-Free JUMBO Signatures Crab (Half Crab) Cooking Style: Award-Winning Chilli Signature Black Pepper Steamed with Truffle and Egg White (+36)
蔬菜 VEGETABLE	松露蟹肉翡翠豆腐	Homemade Vegetable Beancurd with Crab Meat and Truffle
	或	or
饭 / 面 (选一) RICE NOODLE (CHOOSE 1)	蚝皇红煨三头鲜鲍脯捞饭	3-Head Sliced Abalone with Premium Sauce and Fragrant Rice
	或	or
	清汤稻庭乌冬面配三头鲍脯	Inaniwa Udon With 3-Head Sliced Abalone
甜品 (选一) DESSERT (CHOOSE 1)	香蕉蛋糕配椰子雪糕	Banana Cake with Coconut Ice Cream
	或	or
	椰盅杏仁蛋白燕窝 (热) (+22)	Bird's Nest with Almond Purée in Young Coconut (Hot) (+22)

198 每位 / per person

Our food may contain or come into contact with (but not limited to) milk, egg, fish, shellfish, tree nuts, peanuts, wheat and soybeans. Please speak to our service staff if you have any concerns. Prices are subject to service charge and prevailing GST. 我们的食物可能含有或接触过 (包含但不局限于) 牛奶, 鸡蛋, 鱼, 贝类, 坚果, 花生, 小麦和大豆。如果您有任何担忧, 请与我们的服务员联系。不包括服务费及消费税。

Wine Pairing

品珍菜单

葡萄酒配搭 | 88 每位 / per person
Wine Pairing

开胃菜 AMUSE BOUCHE

UBY No.3 Colombard - Sauvignon Blanc
Côtes-de-Gascogne France

前菜 STARTER

Cristo di Campobello C'D'C Bianco IGT
Sicily Italy

主菜 (选一) MAIN (CHOOSE 1)

Misha's Vineyard The Gallery Gewurztraminer
Central Otago, New Zealand

配搭 黑鱼子辣椒螃蟹肉汁配炸馒头 | 贴心经典蟹 (半只)
*Pair with Chilli Crab Meat Sauce Topped with Caviar served with Mini Bun |
Fuss-Free JUMBO Signatures Crab (Half Crab)*

or

Château Des Bardes Saint-Emilion Grand Cru
Bordeaux France

配搭 摩卡排骨 | 香煎日本A4和牛扒
Pair with Mocha Pork Rib | Japanese A4 Wagyu Beef Fillet

饭 / 面 RICE | NOODLE

UBY. No.7 Rouge Merlot - Tannat
Côtes-de-Gascogne France