

Tasting Menu

品珍菜单

前菜 STARTER

手撕活澳洲龙虾
配水果沙律

Chilled Hand-Shredded Live Australian Lobster
with Fruit Salad in Sesame Dressing

荔茸带子

Scallop Wrapped in Yam Ring

沙律烟肉卷

Seafood Bacon Roll Tossed with Salad Cream

主菜(选一) MAIN (CHOOSE 1)

黑鱼子辣椒蟹肉汁配
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

鲍汁脆皮海参(+20)

Crispy Fried Sea Cucumber with
Abalone Sauce (+20)

或

or

贴心经典蟹(半只)
(煮法: 获奖辣椒 / 招牌黑椒 /
鱼子酱芙蓉蒸)(+36)

Fuss-Free JUMBO Signatures Crab (Half Crab)
(Cooking Styles: Award-Winning Chilli /
Signature Black Pepper / Steamed with Custard Egg
and Caviar)(+36)

蔬菜 VEGETABLE

松露蟹肉翡翠豆腐

Homemade Vegetable 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

或

or

黑松露鲜菌焖伊面

Stewed 'Ee-Fu' Noodles with Black Truffle
and Fresh Mushroom

甜品(选一) DESSERT (CHOOSE 1)

时日特选新鲜水果

Seasonal Premium Fresh Fruits

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

我们的食物可能含有或接触过(包含但不限于)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

葡萄酒配搭

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Wine Pairing

88 每位 / per person

开胃菜 AMUSE BOUCHE

Ruggeri Argeo Prosecco Treviso Brut DOC NV
Veneto Italy

前菜 STARTER

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

主菜 (选一) MAIN (CHOOSE 1)

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

配搭 黑鱼子辣椒蟹肉汁配炸馒头 |

贴心经典蟹 (半只)(煮法: 获奖辣椒 / 鱼子酱芙蓉蒸)

*Pair with Chilli Crab Meat Sauce Topped with Caviar served with Mini Bun |
Fuss-Free JUMBO Signatures Crab (Half Crab) (Cooking Styles:
Award-Winning Chilli / Steamed with Custard Egg and Caviar)*

or

Clarendelle Rouge by Haut Brion
Bordeaux France

配搭 原只摩卡排骨 | 鲍汁脆皮海参 | 贴心经典蟹 (半只)(煮法: 招牌黑椒)

*Pair with Mocha Pork Rib | Crispy Fried Sea Cucumber with Abalone Sauce |
Fuss-Free JUMBO Signatures Crab (Half Crab) (Cooking Style:
Signature Black Pepper)*

饭 / 面 RICE | NOODLE

Pirramimma Stock's Hill Chardonnay
Mclaren Vale Australia

配搭 招牌贵妃泡饭 | 黑松露鲜菌焖伊面

*Pair with Signature Fragrant Rice in Rich Seafood Broth |
Stewed 'Ee-Fu' Noodles with Black Truffle and Fresh Mushroom*