

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
	麦片虾球	Shelled Prawn Fried with Cereal
.....		
主菜 (选一) MAIN (CHOICE OF 1)	黑鱼子辣椒蟹肉汁配 炸馒头	Chilli Crab Meat Sauce topped with Caviar, served with mini <i>Man Tou</i>
	~	~
	原只摩卡排骨	Mocha Pork Rib
	~	~
	香煎日本A4和牛扒 (+30)	Japanese A4 Wagyu Beef Fillet (+30)
~	~	
贴心经典蟹 (半只) (+36) 煮法: - 获奖辣椒 - 招牌黑椒 - 鱼子酱芙蓉蒸	Fuss-Free JUMBO Signatures Crab (Half Crab) (+36) Choice of Cooking Style: - Award-Winning Chilli - Signature Black Pepper - Steamed 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 (CHOICE OF 1)	清汤稻庭乌冬面配 五头鲍脯	Inaniwa Udon with Sliced 5-Head Abalone
	~	~
	蚝皇红煨五头鲍脯捞饭	Sliced 5-Head Abalone with Premium Sauce and Fragrant Rice
.....		
甜品 (选一) DESSERT (CHOICE OF 1)	时日特选新鲜水果	Seasonal Fresh Fruit Platter
	~	~
	椰盅杏仁蛋白燕窝 (热) (+20)	Bird's Nest with Almond Purée in Young Coconut (Hot) (+20)

188 每位 / per person

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。

Tasting Menu Wine Pairing

品珍菜单葡萄酒配搭

开胃菜
AMUSE BOUCHE

Ruggeri Argeo Prosecco Treviso Brut DOC NV
Veneto, Italy
意大利奥普洛酒庄波赛克起泡酒

.....

前菜
STARTER

Louis Latour Chablis 2023
Burgundy, France
法国路易斯拉图酒庄夏布利干白葡萄酒 2023

.....

主菜 (选一)
MAIN
(CHOICE OF 1)

Nik Weis Selection Urban Riesling QBA 2023
Mosel, Germany
德国摩泽尔尼克维斯酒庄雷司令珍藏半干白葡萄酒 2023

~

Louis Latour Bourgogne Pinot Noir 2022
Burgundy, France
法国路易斯拉图酒庄黑皮诺干红葡萄酒 2022

.....

饭 / 面 (选一)
RICE | NOODLE
(CHOICE OF 1)

Penfolds Cellar Reserve Chardonnay 2018
Northern Tasmania, Australia
澳大利亚奔富酒窖珍藏霞多丽干白葡萄酒 2018

~

Clarendelle Rouge by Haut Brion 2017
Bordeaux, France
法国波尔多克兰朵酒庄赤霞珠干红葡萄酒 2017

88 每位 / per person