

# Tasting Menu

## 品珍菜单

### 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)

水蜜桃鹅肝慕斯  
Foie Gras Mousse with Honey Peach Jelly

麦片虾球  
Shelled Prawn Fried with Cereal

### 主菜选一 CHOICE OF MAIN

冬菇酱蒸鳕鱼  
Cod Fish Steamed with Mushroom Sauce

香煎日本A4和牛扒  
Japanese A4 Wagyu Beef Fillet  
(+30)

鲍汁脆皮海参  
Crispy Fried Sea Cucumber with Abalone Sauce  
(+36)

贴心经典蟹  
Fuss-Free JUMBO Signatures Crab  
(半只 Half Crab) (+36)

煮法 CHOICE OF COOKING STYLE:  
获奖辣椒 | 招牌黑椒 | 鱼子酱芙蓉蒸  
Award-Winning Chilli | Signature Black Pepper | Steamed with Custard Egg and Caviar

### 蔬菜 VEGETABLE

樱花虾干贝丝瓜条  
Sliced Luffa Melon in Golden Stew

### 饭 / 面选一 CHOICE OF RICE | NOODLE

藜麦海鲜皇炒饭  
Supreme Seafood Fried Rice with Quinoa

清汤稻庭乌冬面配五头鲍脯  
Inaniwa Udon with Sliced 5-Head Abalone  
(+34)

### 甜品选一 CHOICE OF DESSERT

清汤炖燕窝桃胶(冷/热)  
Bird's Nest and Peach Resin in *Cheng Teng* (Cold / Hot)

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

188 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。

# Tasting Menu Wine Pairing

## 品珍菜单葡萄酒配搭

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### 开胃菜 AMUSE BOUCHE

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

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### 前菜 STARTER

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

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### 主菜选一 CHOICE OF MAIN

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

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

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### 饭 / 面选一 CHOICE OF RICE | NOODLE

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

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

**88 每位 / PER PERSON**