

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

香菇酱蒸鳕鱼
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5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

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

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

主菜 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

饭 / 面 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