

## 6-COURSE DINNER PRIVATE DINING MENU



### APPETISER

四川红油抄手龙虾饺  
sichuan chilli oil lobster wanton

烧低温黑毛猪蜜汁叉酥  
caramel kurobuta char siew in puff pastry

凉拌芝麻酱菠菜卷  
chilled marinated baby spinach with chinese sesame sauce



### SOUP

原個椰皇药材膠燉鲍鱼雞汤  
double-boiled abalone, chinese herbal soup with fish maw in baby coconut



### MAIN COURSE

糖醋松子桂花石斑鱼  
crispy chrysanthemum garoupa filet with sweet and sour sauce

鲍鱼金汤瑶柱扒白菜  
braised cabbage with jinhua ham and scallop jus

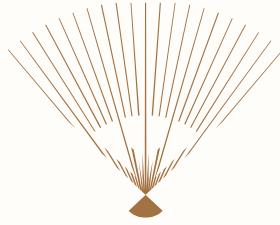
成年花雕啦啦海鲜泡饭  
aged chinese herbal wine clam with crispy puffed rice



### DESSERT

4拼精致美点  
mimi petit four

\*Min 5 pax to book. Prices are subject to service charge and prevailing GST. Not valid with other promotions or vouchers unless otherwise stated. The management reserves the right to substitute items of equal value without prior notice



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### APPETISER

脆皮龙虾腐皮卷  
crispy lobster bean curd roll

港式蟹皇黑毛猪烧卖  
hong kong style kurobuta pork siew mai with crab roe

凉拌芝麻酱菠菜卷  
chilled marinated baby spinach with chinese sesame sauce



### SOUP

迷你佛跳墙  
mini buddha jump over the wall



### MAIN COURSE

荷香古法蒸红斑鱼  
steamed wild caught red garoupa fillet in shanghai style

XO酱香煎北海道带子王爆炒野生芦笋  
XO sauce pan-fried hokkaido king scallop with wild asparagus

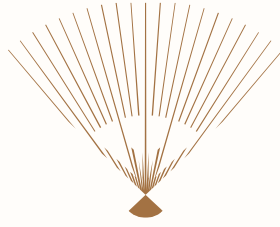
烟熏走地鸡冬菇沙煲鸡饭  
smoky free-range chicken clay pot rice with chinese mushroom



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APPETISER

42天北京鸭烟熏苹果木拌鱼子酱 和黑炭金杯炒鸭松  
42 days old apple wood smoked Peking duck with caviar  
and sauteed meat in pie tee shells



SOUP

功夫顶汤炖鲍鱼海参  
double boiled premium dried seafood kung fu soup in tea pot



MAIN COURSE

老陈皮松茸肉酱蒸鳕鱼  
steamed cod fillet with matsutake meat sauce and aged tangerine peel

蟹皇扒脆皮酿海参  
crispy stuffed sea cucumber with crab roe sauce

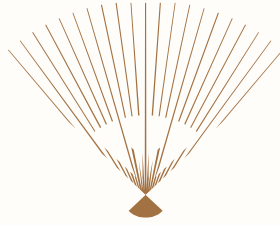
港式姜葱龙虾拌拉面  
cantonese style ginger scallion lobster with hand pulled noodle



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6-COURSE DINNER  
PRIVATE DINING MENU  
VEGETARIAN



APPETISER

水晶饺子  
crystal vegetable dumpling

海带麦片素虾大球  
crispy mock king prawn with seaweed cereal

凉拌芝麻酱菠菜卷  
chilled marinated baby spinach with chinese sesame sauce



SOUP

挑胶松茸竹笙炖素上汤  
double boiled matsutake mushroom with bamboo pits



MAIN COURSE

荷香古法蒸素鳕鱼  
steamed mock atlantic cod fillet in shanghai style

金汤扒自制狮子头  
braised plant-based 'lion head' in pumpkin puree

手工拉面拌黑松露素肉酱  
chinese la mian with black truffle impossible meat sauce



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