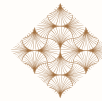
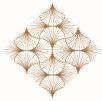


5-COURSE DINNER | \$108++
PRIVATE DINING MENU



SET A



APPETISER

梅子醋小番茄
chilled marinated vine cherry tomato

低温黑毛猪蜜汁叉烧
sous vide korubuta char siew

香煎鹅肝烧卖
pan-seared foie gras with siew mai



SOUP

石窝红烧海鲜珍菌
braised seafood with wild mushroom soup in hot stone



MAIN COURSE

爆炒黑松露斑球和芦笋
sauteed garoupa and asparagus with black truffle

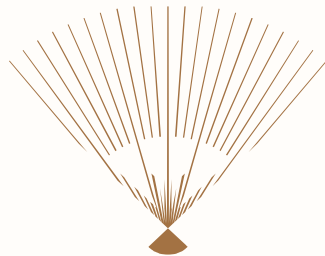
法式烟熏鸭焖香港伊面
stewed hk noodle with french smoked duck



DESSERT

青苹果菊花冻拌老城皮红豆汤
green apple jelly with chrysanthemum tea accompanied
red bean soup with sun-dried tangerine peels

*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



6-COURSE DINNER | \$128++
PRIVATE DINING MENU



SET B



APPETISER

冰镇洛神花沙葛
chilled marinated sweet turnip with roselle flower

低温黑毛猪蜜汁叉烧
sous vide kurobuta char siew

北海道带子酿东菇
stuffed mushroom with hokkaido scallop



SOUP

迷你金瓜浓汤花胶丝宫燕
bird's nest superior soup with shredded fish maw in mini pumpkin



MAIN COURSE

蟹皇扒鲜虾酿海参
stuffed sea cucumber with crab roe

脆鳕鱼拌陈年鱼汁
herb-crusted atlantic cod with chinese aged fish sauce

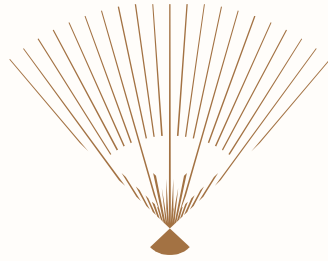
姜葱大虾扒两面黄
ginger and scallion king prawn with crispy noodle



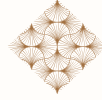
DESSERT

桂花马蒂冻拌榴莲酥皮派
osmanthus jelly with water chestnut accompanied
with king durian with puff pastry

*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



6-COURSE DINNER | \$148++
PRIVATE DINING MENU



SET C



APPETISER

香煎鵝肝雪梨拌烤鴨醬
pan fried foie gras and chinese pear with peking duck sauce



SOUP

佛跳牆
buddha jump over the wall



MAIN COURSE

野生芦笋拌蒜香醬
sauteed wild asparagus with chinese aioli sauce and ikura

-

黑胡椒炬龙虾
baked lobster with sarawak black pepper

-

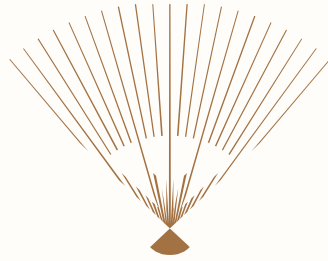
櫻花蝦澳洲帶子炒飯
fried rice with australian scallop and sakura shrimp



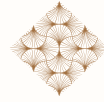
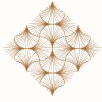
DESSERT

玫瑰花鮮百合果凍拌挑膠燕窩塔
rose jelly with fresh lily bulb accompanied peach resin and bird nest tart

*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



6-COURSE DINNER | \$128++
PRIVATE DINING MENU



VEGETARIAN (齋)



APPETISER

芝麻酱脆春卷什菜沙拉
mixed salad with sesame sauce and crispy spring roll



SOUP

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



MAIN COURSE

红烧黑蒜焖素雪鱼
braised mock atlantic cod fish with aged garlic sauce

-

黄金烤金瓜脆菜脯
roasted pumpkin with crispy preserved radish

-

珍菌黑松露拉面
stewed homemade noodle with wild mushroom and truffle sauce



DESSERT

挑胶燕窝塔拌老城皮红豆汤
peach resin bird nest tart accompanied red bean soup with sun-dried tangerine peels

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