

Version 1

厨师特选

CHEF LIU'S TASTING MENU – DINNER

98 per person

Minimum 2 persons

鱼子醬烟熏鸭,杏香百花帶子,豉油皇炒烧肉
Sliced Smoked Duck with Caviar and Crispy Corn Sheet,
Fried Scallops Stuffed with Minced Shrimp and Almond Flakes,
Wok-fried Roasted Pork with Soy Sauce

沉鱼落雁 (女士)

“Nutritious Bird’s Nest Broth with Fish Maw, Dried Scallops and Ginseng” — (For Ladies)

OR

气宇轩昂(男士)

“Essence of Deer Tendon with Abalone, Sea Cucumber and Chinese Herbs” — (For Gentleman)

焗酿鲜蟹盖

Baked Crab Shell Stuffed with Onions and Fresh Crab Meat

松露醬芦笋炒鸡柳

Wok-fried Organic Corn Fed Chicken with Asparagus and Truffle Sauce

姜葱焗龙虾伊面

Stewed Ee Fu Noodle with Lobster and Ginger, Spring Onion

椰皇杏汁炖雪蛤

Double-boiled Hasma with Almond Cream served in Young Coconut

Version 2

厨师特选

CHEF LIU'S TASTING MENU – DINNER

98 per person

Minimum 2 persons

烧汁鲍鱼,脆皮烧肉,软壳蟹

Mini Abalone with Teriyaki Sauce, Crispy Roasted Pork, Soft Shell Crab

龙虾带子蒸蛋白湯

Poached Lobster Meat with Scallop and Egg White in Lobster Broth

芦笋黑椒牛仔粒

Diced Beef with Asparagus and Black Pepper Sauce

秋耳紅枣蒸鱈鱼

Steamed Cod Fish with Fungus and Red Dates

锅巴蛋白干貝蟹肉炒米糙饭

Fried Brown Rice with Crab Meat, Conpoy, Egg White topped with Crispy Rice

椰皇杏汁炖雪蛤

Double-boiled Hasma with Almond Cream served in Young Coconut