

富贵逼人宴  
FORTUNE MENU

158 per person  
Minimum 2 persons

杏香脆米焗龙虾  
Deep-fried Lobster with Almond Flakes and Crispy Rice

黄汤花胶官燕  
Braised Superior Bird's Nest with Fish Maw and Dried Scallop in Stone Pot

翡翠四头南非鲍鱼扣鹅掌  
Braised Four-Head South African Abalone with Goose Web and Garden Greens

香煎和牛柳  
Pan-fried Wagyu Beef with Soya Sauce

桂花炒面线  
Stir-fried Rice Vermicelli with Shredded Duck and Prawns

椰香金瓜露  
Pumpkin Cream with Coconut Ice Cream and Black Glutinous Rice

花开富贵宴  
PROSPERITY MENU

198 per person  
Minimum 2 persons

杏香百花乳猪,北京鸭卷,沙丹虾  
Crispy Suckling Pig Stuffed with Minced Shrimp, Peking Duck Roll, Wasabi Prawn

官燕炖竹笙羊肚菌  
Double Superior Bird's Nest Soup with Bamboo Piths and Morel Mushroom

南非鲍鱼扣海参花胶  
Braised Seven-Head South African Abalone with Sea Cucumber and Fish Maw

三蒜蒸龙虾  
Steamed Lobster with Minced Organic Garlic

蛋白干贝蟹肉糙米炒饭  
Fried Brown Rice with Crab Meat, Conpoy and Egg White

杨枝甘露  
Chilled Cream of Mango with Sago and Pomelo

万里前程宴  
IMPERIAL MENU

268 per person  
Minimum 2 persons

松露北京鸭卷,脆皮烧肉,软壳蟹  
Truffle Peking Duck Roll,Crispy Roasted Pork, Soft-shell Crab

龙虾捞官燕  
Braised Superior Bird's Nest with Lobster

古法扣三头鲍鱼  
Braised Three-Head Australian Abalone in Supreme Oyster Sauce

三翠笋壳球  
Sautéed Soon Hock Fillet with Seasonal Vegetables

生虾瑤柱炆稻廷面  
Stewed Inaniwa Noodles with Live Prawns and Dried Scallops

泡参雪蛤炖红枣  
Double-boiled Hasma, Ginseng and Red Dates

万事如意宴  
RU YI MENU

398 per person

Minimum 2 persons

雪夜桃花

Sautéed Lobster with Egg White and Conpoy

干捞蟹肉官燕

Stir-fried Bird's Nest with Crabmeat and Bean Sprouts

蚝皇澳洲糖心干鲍

Braised Premium Australia Tang Xin Abalone with Supreme Oyster Sauce

酱爆鳄鱼肉

Wok-fried Crocodile Meat with Homemade Spicy Sauce

鹿肉干炒河粉

Wok-Fried Rice Noodles with Venison

椰皇杏汁炖雪蛤

Double-boiled Hasma with Almond Cream served in Young Coconut