

Version 1

厨师特选

CHEF LIU'S TASTING MENU – DINNER

118 per person

Minimum 2 persons

北京鸭卷,脆皮烧肉,软壳蟹

Peking Duck Roll, Crispy Roasted Pork, Fried Soft-shell Crab

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)

黑鱼子酱焗鳕鱼蛋白

Oven-baked Cod Fish with Egg White and Caviar

松露酱芦笋炒鸡柳

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

姜葱焗龙虾伊面

Stewed Ee Fu Noodle with Lobster, Ginger and Spring Onion

椰皇杏汁炖雪蛤

Double-boiled Hasma with Almond Cream served in Young Coconut

OR

芒果雪糕西米露

Chilled Mango Sago topped with Mango Sorbet

Version 2

厨师特选

CHEF LIU'S TASTING MENU – DINNER

118 per person

Minimum 2 persons

龙腾百花蟹腿,烧汁鲍鱼,黑豚肉叉烧

Deep-fried Crab Jumbo Leg stuffed with Minced Shrimps

Mini Abalone with Teriyaki Sauce, Honey Glazed Barbecued Kurobuta Pork

鱼骨汤炖花胶竹笙

Double-boiled Fish Maw with Bamboo Pith and Fish Cartilage

秋耳红枣蒸顺壳球

Steamed Sliced Soon Hock Fish with Fungus and Red Dates

芦笋黑椒牛仔粒

Stir-fried Diced Beef with Asparagus and Black Pepper Sauce

龙虾带子 X.O.酱炒饭

Wok-fried Jasmine Rice with Lobster, Scallops and X.O. Sauce

椰皇杏汁炖雪蛤

Double-boiled Hasma with Almond Cream served in Young Coconut

OR

芒果雪糕西米露

Chilled Mango Sago topped with Mango Sorbet