

Abundance Tasting Menu

年年有余菜单

前菜 STARTER	海鲜皮蛋'豆腐'	Seafood Century Egg Salad with 'Tofu'
	菜不理酒(冻鹅肝鲍鱼)	Chilled Foie Gras and Abalone
	荔茸带子	Scallop wrapped in Yam Ring

汤 SOUP	高汤鲜鱼鳔羊肚菌	Double-Boiled Fish Maw Soup with Morel Mushroom

主菜(选一) MAIN (CHOOSE 1)	黑鱼子辣椒蟹肉汁配炸馒头	Chilli Crab Meat Sauce topped with Caviar, served with mini <i>Man Tou</i>
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	橙香排骨	Orange Glazed Pork Rib
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	活澳洲龙虾(开边)(+36) 煮法: - 蒜蓉粉丝蒸 - 咸蛋金沙 - 上汤焗	Live Australian Lobster (Half Shell) (+36) Choice of Cooking Style: - Steamed with Vermicelli and Minced Garlic - Stir Fried with Golden Salted Egg - Braised with Superior Stock
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贴心经典蟹(半只)(+36) 煮法: - 获奖辣椒 - 招牌黑椒 - 鱼子酱芙蓉蒸	Fuss-Free JUMBO Signatures Crab (Half Crab) (+36) Choice of Cooking Style: - Award-Winning Chilli - Signature Black Pepper - Steamed with Custard Egg and Caviar	

蔬菜 VEGETABLE	松露蟹肉翡翠豆腐	Homemade Vegetable Beancurd with Crab Meat and Truffle

饭/面(选一) RICE NOODLE (CHOOSE 1)	清汤稻庭乌冬面配五头鲍脯	Inaniwa Udon with Sliced 5-Head Abalone
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	蚝皇红煨五头鲍脯捞饭	Sliced 5-Head Abalone with Premium Sauce and Fragrant Rice

甜品(选一) DESSERT (CHOOSE 1)	时日特选新鲜水果	Seasonal Premium Fresh Fruit Platter
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	金盅雪蛤芋泥(+16)	Yam Paste with Hashima in Pumpkin(+16)

208 每位 / per person

我们的食物可能含有或接触过(包含但不局限于)牛奶, 鸡蛋, 鱼, 贝类, 坚果, 花生, 小麦和大豆。如果您有任何担忧, 请与我们的服务员联系。不包括服务费及消费税。Our food may contain or come into contact with (but not limited to) milk, egg, fish, shellfish, tree nuts, peanuts, wheat and soybeans. Please speak to our service staff if you have any concerns. Prices are subject to service charge and prevailing GST.