Bountiful Tasting Menu

金玉满堂菜单

Traditional Teochew Hamachi Yu Sheng 前菜 潮州发财鱼生 **STARTER** 荔茸带子 Scallop wrapped in Yam Ring Golden Pumpkin Soup 汤 金罗海皇羹 **SOUP** 主菜(选一) 黑鱼子辣椒蟹肉汁 Chilli Crab Meat Sauce topped with Caviar, 配炸馒头 served with mini Man Tou MAIN (CHOOSE 1) 橙香排骨 Orange Glazed Pork Rib 活澳洲龙虾(开边)(+36) Live Australian Lobster (Half Shell) (+36) Choice of Cooking Style: 煮法: - Steamed with Vermicelli and Minced Garlic - 蒜蓉粉丝蒸 - Stir Fried with Golden Salted Egg - 咸蛋金沙 - Braised with Superior Stock - 上汤焗 Fuss-Free JUMBO Signatures Crab (Half Crab) (+36) 贴心经典蟹(半只)(+36) Choice of Cooking Style: 煮法: - Award-Winning Chilli - 获奖辣椒 - Signature Black Pepper - 招牌黑椒 - Steamed with Custard Egg and Caviar - 鱼子酱芙蓉蒸 松露蟹肉翡翠豆腐 Homemade Vegetable Beancurd with 蔬菜 Crab Meat and Truffle **VEGETABLE** 饭/面(选一) 清汤稻庭乌冬面配 Inaniwa Udon with Sliced 5-Head Abalone 五头鲍脯 RICE | NOODLE (CHOOSE 1) Sliced 5-Head Abalone with 蚝皇红煨五头鲍脯捞饭 Premium Sauce and Fragrant Rice 金盅雪蛤芋泥 Yam Paste with Hashima in Pumpkin 甜品 **DESSERT**

228 每位 / per person