

# Tasting Menu

## 品珍菜单

### 前菜

#### STARTER

手撕活澳洲龙虾  
配水果沙律

Chilled Hand-Shredded Live Australian Lobster  
with Fruit Salad in Sesame Dressing

海鲜皮蛋“豆腐”

Seafood Century Egg Salad with 'Tofu'

### 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 Bun

或

or

原只摩卡排骨

Mocha Pork Rib

或

or

X.O. 酱炒鳄鱼百合芦笋

Stir Fried Crocodile Meat with Asparagus  
and Lily Bulb in X.O. Sauce

或

or

贴心经典蟹(半只)  
(煮法: 获奖辣椒 / 招牌黑椒 /  
鱼子酱芙蓉蒸)(+36)

Fuss-Free JUMBO Signatures Crab (Half Crab)  
(Cooking Styles: Award-Winning Chilli /  
Signature Black Pepper / Steamed with Custard Egg  
and Caviar)(+36)

### 蔬菜

#### VEGETABLE

金汤蒜子扒娃娃菜

Baby Cabbage with Garlic in Golden Stew

### 饭/面(选一)

#### RICE | NOODLE (CHOOSE 1)

蚝皇红煨三头鲍脯捞饭  
(+20)

3-Head Sliced Abalone with Premium Sauce  
and Fragrant Rice (+20)

或

or

黑松露鲜菌焖伊面

Stewed 'Ee-Fu' Noodles with Black Truffle  
and Fresh Mushroom

### 甜品(选一)

#### DESSERT (CHOOSE 1)

榴莲布丁

Durian Pudding

或

or

椰盅杏仁蛋白燕窝(热)  
(+22)

Bird's Nest with Almond Puree  
in Young Coconut (Hot)(+22)

**198** 每位 / per person

我们的食物可能含有或接触过(包含但不限于)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。

# Wine Pairing

## 品珍菜单

葡萄酒配搭 | 88 每位 / per person  
Wine Pairing

### 开胃菜 AMUSE BOUCHE

UBY No.3 Colombard - Sauvignon Blanc  
Côtes-de-Gascogne France

### 前菜 STARTER

Cristo di Campobello C'D'C Bianco IGT  
Sicily Italy

### 主菜 (选一) MAIN (CHOOSE 1)

Misha's Vineyard The Gallery Gewurztraminer Central Otago,  
New Zealand

配搭 黑鱼子辣椒蟹肉汁配炸馒头 | 贴心经典蟹 (半只) |  
X.O. 酱炒鳄鱼百合芦笋

*Pair with Chilli Crab Meat Sauce Topped with Caviar served with Mini Bun |  
Fuss-Free JUMBO Signatures Crab (Half Crab) | Stir Fried Crocodile Meat  
with Asparagus and Lily Bulb in X.O. Sauce*

or

La Boheme Act Four Syrah Gamay Yarra Valley Australia

配搭 原只摩卡排骨  
*Pair with Mocha Pork Rib*

### 饭 / 面 RICE | NOODLE

Giesen Estate Pinot Noir Marlborough New Zealand

配搭 蚝皇红煨三头鲍脯捞饭 | 黑松露鲜菌焖伊面

*Pair with 3-Head Sliced Abalone with Premium Sauce and Fragrant Rice |  
Black Truffle & Mushroom 'Ee Fu' Noodles*