

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
	沙律烟肉卷	Seafood Bacon Roll Tossed with Salad Cream
	麦片虾球	Shelled Prawn Fried with Cereal
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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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	原只摩卡排骨	Mocha Pork Rib
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	香辣娘惹炸石鱼 (+10)	Amadai Fish in Spicy Nonya Sauce (+10)
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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	
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蔬菜 VEGETABLE	金汤蒜子扒娃娃菜	Baby Cabbage with Garlic in Golden Stew
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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
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甜品 (选一) DESSERT (CHOOSE 1)	夏日松露爱上咖啡雪糕	Truffle Coffee Ice Cream
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	椰盅杏仁蛋白燕窝 (热) (+26)	Bird's Nest with Almond Purée in Young Coconut (Hot) (+26)

188 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。

Wine Pairing

葡萄酒配搭

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

开胃菜
AMUSE BOUCHE

Ruggeri Argeo Prosecco Treviso Brut DOC NV
Veneto Italy

前菜
STARTER

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

主菜 (选一)
MAIN (CHOOSE 1)

Nik Weis Selection Urban Riesling QBA
Mosel Gerany

配搭 香辣娘惹炸石鱼 | 贴心经典蟹 (半只)(煮法: 招牌黑椒 / 鱼子酱芙蓉蒸)
*Pair with Amadai Fish in Spicy Nonya Sauce |
Fuss-Free JUMBO Signatures Crab (Half Crab) (Cooking Styles:
Signature Black Pepper / Steamed with Custard Egg and Caviar)*

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Clarendelle Rouge by Haut Brion
Bordeaux France

配搭 黑鱼子辣椒蟹肉汁配炸馒头 | 原只摩卡排骨 |
贴心经典蟹 (半只)(煮法: 获奖辣椒)
*Pair with Chilli Crab Meat Sauce topped with Caviar, served with mini Man Tou |
Mocha Pork Rib |
Fuss-Free JUMBO Signatures Crab (Half Crab) (Cooking Style:
Award-Winning Chilli)*

饭 / 面 (选一)
RICE | NOODLE
(CHOOSE 1)

Penfolds Celler Reserve Chardonnay
Northern Tasmania Australia

配搭 清汤稻庭乌冬面配五头鲍脯
Pair with Inaniwa Udon with 5-Head Sliced Abalone

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Clarendelle Rouge by Haut Brion
Bordeaux France

配搭 蚝皇红煨五头鲍脯捞饭
Pair with 5-Head Sliced Abalone with Premium Sauce & Fragrant Rice