

# 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

荔茸带子

Scallop Wrapped in Yam Ring

麦片虾球

Shelled Prawn Fried with Cereal

### 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

橙香排骨

Orange Glazed Pork Rib

或

or

鲍汁脆皮海参 (+20)

Crispy Fried Sea Cucumber with  
Abalone Sauce (+20)

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)

清汤稻庭乌冬面配  
五头鲍鱼

Inaniwa Udon with Sliced 5-Head Abalone

或

or

蚝皇红煨五头鲍鱼捞饭

Sliced 5-Head Abalone with Premium Sauce &  
Fragrant Rice

### 甜品 (选一) DESSERT (CHOOSE 1)

时日特选新鲜水果

Seasonal Premium Fresh Fruits

或

or

椰盅杏仁蛋白燕窝 (热)  
(+26)

Bird's Nest with Almond Purée  
in Young Coconut (Hot) (+26)

**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

## 葡萄酒配搭

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葡萄酒配搭  
Wine Pairing

88 每位 / per person

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, Germany

配搭 贴心经典蟹 (半只)(煮法: 招牌黑椒 / 鱼子酱芙蓉蒸)  
*Pair with Fuss-Free JUMBO Signatures Crab (Half Crab) (Cooking Styles:  
Signature Black Pepper / Steamed with Custard Egg and Caviar)*

or

Clarendelle Rouge by Haut Brion  
Bordeaux, France

配搭 黑鱼子辣椒蟹肉汁配炸馒头 | 橙香排骨 | 鲍汁脆皮海参 |  
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 Bun |  
Orange Glazed Pork Rib | Crispy Fried Sea Cucumber with Abalone Sauce |  
Fuss-Free JUMBO Signatures Crab (Half Crab) (Cooking Style:  
Award-Winning Chilli)*

饭 / 面  
RICE | NOODLE

Penfolds Cellar Reserve Chardonnay  
Northern Tasmania, Australia

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

or

Clarendelle Rouge by Haut Brion  
Bordeaux, France

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