

## Tasting Menu for 4

### Appetizer

*Seasonal Sashimi Platter*  
時令刺身拼盤

### Soup

*Sweet Corn Soup with Crab Meat*  
蟹肉粟米羹

### Main Courses

*Poached Chicken Marinade with Root Ginger (Half)*  
東江沙薑雞 (半隻)

or

*Pan-Fried US Rib Eye Steak with Aomori Garlic*  
網燒美國肉眼伴菁森蒜

### Rice / Noodles

*Egg White & Vegetable Fried Rice*  
生炒蛋白菜粒炒飯

or

*Braised E-Fu Noodles with  
Enoki Mushrooms & Conpoy*  
金菇瑤柱炆伊麵

### Vegetable

*Stir-Fried Seasonal Vegetables with fresh Ginger Juice*  
薑汁時蔬

### Dessert

*Fresh Mango Pudding*  
鮮芒果布甸



**Veuve Clicquot**

REIMS FRANCE

**TASTING MENU FOR 6**

**Complimentary Champagne**  
**(1 Bottle of NV Veuve Clicquot Brut)**

**Appetizer**

*Deluxe Sashimi Platter*  
花雜錦刺身拼盤

**Soup**

*Sun Dried Scallops & Bamboo Pith Soup*  
竹笙瑤柱羹

**Main Courses**

*Braised Fresh Lobster in Supreme Soup with  
E-fu Noodles*  
上湯龍蝦煨伊麵

AND

*Poached Chicken Marinade with Root Ginger (Half)*  
東江沙薑雞 (半隻)

or

*Pan-Fried US Rib Eye Steak with Aomori Garlic*  
網燒美國肉眼伴菁森蒜

**Rice**

*Pregnant Women's Fried Rice*  
大肚婆炒飯

or

*"Yeung Chow" Fried Rice*  
揚州炒飯

**Vegetable**

*Chinese Lettuce with Singaporean Shrimp Paste in  
Casserole*  
砂鍋馬拉盞唐生菜

**Dessert**

*Pomelo, Mango & Sago in Chilled Coconut Soup*  
楊枝甘露

*Seasonal Fresh Fruit Platter*  
時令鮮果盤

**\$2988 per 6 persons**  
Subject to 10% service charge