



HUA TING

晚餐套餐

TASTING SET DINNER MENU

夏日鲜果百花炸蟹钳

Deep-Fried Crab Claw, Prawn Paste,
Fresh Fruit

石锅野生竹笙烩官燕

Braised Bird's Nest, Wild Bamboo Pith,
Hot Stone Bowl

避风塘秘制肉骨

Wok-Fried Pork Ribs, Crispy Garlic, Chilli

油盐水浸鲈鱼扒

Simmered Sea Perch Fillet,
Shredded Mushroom, Crystal Vermicelli

珍菌 X.O. 酱肥牛焖面

Stewed Noodle, Prime Beef Fillet,
Mushroom, X.O Sauce

枣皇雪莲子炖天津梨

Double-Boiled "Tianjin" Pear,
Red Date, Lotus Seeds

美点双辉

Chinese Petit Four

\$118 per pax
(minimum 2 pax)

Price is subject to service charge and prevailing government taxes



晚餐套餐

TASTING SET DINNER MENU

珍菌黑松露炸酿蟹盖

Deep-fried Golden Crab Shell, Fresh Crab Meat,
Mushroom, Black Truffle Sauce

浓鸡汤花胶鲍丝烩鸡丝羹

Braised Shredded Fish Maw, Shredded Abalone,
Chicken, Supreme Chicken Stock

玉碟碧绿葱油蒸笋壳扒

Steamed Soon Hock Fillet, Egg White,
Ginger Puree

二十四小时低温煮澳洲和牛面肉

24-Hour Sous Vide Australian
Wagyu Beef Cheek

过桥龙虾鸳鸯泡饭

Crispy Rice, Lobster, Superior Stock

桃胶杨枝甘露

Chilled Mango Purée, Pomelo, Sago,
Peach Resin

\$138 per pax

(minimum 2 pax)

Price is subject to service charge and prevailing government taxes



HUA TING

晚餐顶级套餐

PREMIUM SET DINNER MENU

素方煎鹅肝

奇脆香辣杏片龙须拼松露油鸳鸯耳

Pan-Fried Foie Gras, Crispy Bean Curd Skin
Crispy Squid Tentacle, Chilli Padi, Almond Flake
Flavoured Fungus, Truffle Oil

柱甫虫草花鸡炖花胶汤

Double-Boiled Fish Maw Soup, Conpoy,
Cordycep Flower, Chicken

蒜香煎黑豚扒

Pan-Fried Kurobuta Pork, Minced Garlic

碧绿蚝皇原只南非十头鲍扣海参

Braised 10-Head South African Whole Abalone,
Sea Cucumber, Seasonal Green, Superior Oyster Sauce

黄汤煎北海道带子焖稻庭面

Stewed Japanese Thin Udon,
Pan-Fried Hokkaido Scallop

桃胶椰香冻

Chilled Coconut, Snow Lotus, Peach Resin

美点双辉

Chinese Petit Four

\$168 per pax

(minimum 2 pax)

Price is subject to service charge and prevailing government taxes