

富贵逼人宴
FORTUNE MENU

138 per person
Minimum 2 persons

杏香脆米焗龙虾
Stir-fried Lobster with Sliced Almond and Crispy Rice

黄汤花胶官燕
Braised Superior Bird's Nest with Fish Maw and Dried Scallop in Stone Pot

鲍鱼红烧排骨
Braised Whole Abalone and Spare Ribs

香煎和牛柳
Pan-fried Wagyu Beef with Soya Sauce

金茹班球炒鱼茸面
Fried Fish Noodles with Fish Fillet and Enoki Mushrooms

杨枝甘露
Chilled Cream of Mango with Sago and Pomelo

花开富贵宴
PROSPERITY MENU

188 per person
Minimum 2 persons

杏香百花乳猪,北京鸭卷,镇蜜猴头菇
Crispy Suckling Pig Stuffed with Minced Shrimp, Peking Duck Roll
Deep-Fried Monkey Head Mushroom with Vinegar Honey Sauce

官燕炖竹笙羊肚菌
Double Superior Bird's Nest with Bamboo Piths and Morel Mushroom

南非鮑魚扣海參花胶
Braised Seven-Head South African Abalone with Sea Cucumber and Fish Maw

三蒜蒸龙虾
Steamed Lobster with Minced Organic Garlic

桂花炒面线
Stir-fried Rice Vermicelli with Shredded Roasted Duck and Seafood

南北杏川貝炖雪梨
Double-boiled Pear with Chinese Herbs

万里前程宴
IMPERIAL MENU

268 per person
Minimum 2 persons

松露北京鸭卷, 魚子酱蟹肉生菜包
Truffle Peking Duck Roll, Sautéed Crabmeat with Egg and Caviar in Lettuce Cup

龙虾捞官燕
Braised Superior Bird's Nest with Lobster

古法扣三头鮑魚
Braised Three-Head Australian Abalone in Supreme Oyster Sauce

三翠笋壳球
Sautéed Soon Hock Fillet with Seasonal Vegetables

生虾瑤柱炆稻廷面
Stewed Inaniwa Noodles with Live Prawns and Dried Scallops

泡参雪蛤炖红枣
Double-boiled Hasma, Ginseng and Red Dates

万事如意宴
RU YI MENU

398 per person

Minimum 2 persons

雪夜桃花

Sautéed Lobster with Egg White and Conpoy

干捞蟹肉官燕

Stir-fried Bird's Nest with Crabmeat and Bean Sprouts

蚝皇澳洲糖心干鲍

Braised Premium Australia Tang Xin Abalone with Supreme Oyster Sauce

酱爆鳄鱼肉

Wok-fried Crocodile Meat with Homemade Spicy Sauce

鹿肉干炒河粉

Wok-Fried Rice Noodles with Venison

椰皇杏汁炖雪蛤

Double-boiled Hasma with Almond Cream served in Young Coconut