

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