

Version 1

厨师特选

CHEF LIU'S TASTING MENU – DINNER

106 per person

Minimum 2 persons

北京鸭卷,黑豚肉蜜汁叉烧,杏香百花帶子

Peking Duck Roll, Honey Glazed Barbecued Kurobuta Pork,
Deep-fried Scallop stuffed with Minced Shrimp and Almond Flakes

沉鱼落雁 (女士)

Nutritious Bird's Nest Broth with Fish Maw, Dried Scallops and Ginseng (For Ladies)

OR

气宇轩昂(男士)

Essence of Deer Tendon with Abalone, Sea Cucumber and Chinese Herbs (For Gentleman)

蟹肉鲍鱼焗酿牛油果

Baked Avocado stuffed with Crabmeat and Baby Abalone

松露酱芦笋炒鸡柳

Wok-fried Organic Corn-fed Chicken with Asparagus and Truffle Sauce

姜葱焗龙虾伊面

Stewed Ee Fu Noodle with Lobster, Ginger and Spring Onion

椰皇杏汁炖雪蛤

Double-boiled Hasma with Almond Cream served in Young Coconut

OR

芒果雪糕西米露

Chilled Mango Sago topped with Mango Sorbet

Version 2

厨师特选

CHEF LIU'S TASTING MENU – DINNER

106 per person

Minimum 2 persons

烧汁鲍鱼,脆皮烧肉,软壳蟹

Mini Abalone with Teriyaki Sauce, Crispy Roasted Pork and Soft Shell Crab

鱼骨汤炖花胶竹笙

Double-boiled Fish Maw with Bamboo Pith and Fish Cartilage

芦笋黑椒牛仔粒

Diced Beef with Asparagus and Black Pepper Sauce

秋耳紅枣蒸鱈鱼

Steamed Cod Fish with Fungus and Red Dates

龙虾帶子 X.O. 酱炒饭

Wok-fried Jasmine Rice with Lobster, Scallops and X.O. Sauce

椰皇杏汁炖雪蛤

Double-boiled Hasma with Almond Cream served in Young Coconut

OR

芒果雪糕西米露

Chilled Mango Sago topped with Mango Sorbet