

养生套餐

Nourishing Season Set Menu (July)

\$108++ per person

豆花五色拼盘

(橙汁冬瓜、青姜茸鸡、黑松露野菌生菜盖、沢蟹皮蛋冻豆腐、话梅小番茄)

Five Combination of Appetizer

(Winter melon in Orange Juice,

Chilled Chicken with Spring Onion and Ginger, Truffle & Wild Mushroom  
with Lettuce, Chilled Bean Curd with Century Egg Topped with Sawagani  
Crab, Cherry Tomatoes with Plum)

五指毛桃四神炖鲜鲍鸡汤

Double-boiled Chicken Soup with Fresh Abalone and Chinese Herb

二十五年橙皮姜丝紫苏叶蒸斑件

Steamed Garoupa Fillet with 25 Years Orange Skin and  
Shredded Ginger with Siso Leaf

有机金瓜奶油老虎虾

Deep-fried Tiger Prawns with Organic Pumpkin Sauce

凉瓜啦啦焖米粉

Braised Bee Hoon with Fresh Clam and Bittergourd

美点双辉

(养生红枣糕拼四川南瓜饼)

Desserts Combination

(Chinese Steamed Sponge Cake with Red Dates  
Paired with Si Chuan Pumpkin Pancake)

養生套餐

Nourishing Season Set Menu (August)

\$108++ per person

養生精巧四季拼

(夫妻肺片、柚汁白玉、泡椒木耳、琥珀核桃仁)

Four Combination of Appetizer

(Sliced Beef and Tripe in Chilli Sauce, White Radish in Yuzu Sauce,  
Marinated Black Fungus with Preserved Chilli,  
Walnut Coated Crunchy Sugar)

党参海玉竹川贝炖瘦肉汤

Double-boiled Lean Meat Soup with “Dang Shen” and Chuan Pei

虫草花鲜淮山蒸鳕鱼

Steamed Cod with Cordyceps Flower and Fresh Chinese Yam

薏仁野米三头澳洲鲍鱼

Braised Three Headed Abalone with Wild Rice and Chinese Barley

鸡丝浓汤稻田乌冬

Inaniwa Udon with Shredded Chicken in Thick Broth

蜂蜜水梨菊花冻

Chilled Pear and Chrysanthemum Jelly with Honey