



SET MENU A

\$128++ Per Person (min 2 persons)

豆花精选三拼 (烧椒皮蛋墨鱼仔,海胆冷豆腐,咸蛋日本金瓜) Three Delicacies Combination (Baby Octopus with Century Egg & Charred Pepper, Chilled Bean Curd with Sea Urchin, Japan Pumpkin with Salted Egg)

五指毛桃鲍鱼炖鸡汤 Double-boiled Chicken Soup with Abalone and Chinese Herb

葱香贡布胡椒龙趸鱼片 Steamed King Garoupa Fillet with Kampot Pepper and Fragrant Spring Onion Sauce

> 蒜蜜小排骨 Stir-fried Pork Ribs with Garlic and Honey

海鲜干贝烩饭 Braised Rice with Assorted Seafood and Conpoy

> 黑糯米椰浆雪糕 Chilled Black Glutinous Rice Puree with Coconut Ice Cream



SET MENU B

\$158++ Per Person (min 2 persons)

豆花三拼

(鱼籽鱼皮,川味藤椒鲍鱼,大闸蟹粉冷豆腐) Delicacies combination of Trio (Crispy Fish Skin with Fish Roe, Abalone in Si Chuan Pepper Sauce, Chilled Bean Curd with Hairy Crab Roe)

石斛沙参北芪花胶炖鸡汤 Double-boiled Chicken Soup with Dendrobium and Glehnia Root

香辣菜圃蒸砂劳越银巴丁鱼 Steamed Sarawak Patin Fish with Spicy Preserved Vegetable

> 茅台酒香阳澄湖大闸蟹 Hairy Crab steamed with Maotai

伊比利亚豚肉片手工刀削面汤 Stir-fried Shredded Knife Noodle with Sliced Iberico Pork

> 黄酒醉豆花 Homemade Bean Curd with Yellow Wine



SET MENU C

\$188++ Per Person (min 2 persons)

三小围碟

(烧椒皮蛋墨鱼仔,咸蛋风尾虾,椒盐生蚝) Combination of Three Delicacies (Baby Octopus with Century Egg, Prawn coated with salted Egg, Sautéed Oyster with Salt and Pepper)

> 茅台酒香花胶炖樱花鸡汤 Double-boiled Sakura Chicken with Fish Maw and Maotai

川味沸腾深海龙趸鱼片 Boiled Giant Garoupa Fillet in Si Chuan Chilli Oil

新西兰黄金黑鲍角猪婆参伴罗马花椰菜 Braised New Zealand Golden Black Abalone served with Sea Cucumber and Cauliflower

63°C温泉蛋龙虾焖伊面 Braised Ee Fu Noodle with Lobster topped with 63°C Onsen Egg

> 脆炸香草雪糕 Crispy Fried Vanilla Ice Cream