



SET MENU D \$168++ Per Person (min 2 persons)

豆花鲜味四拼

(川味藤椒鲍鱼,烧椒皮蛋墨鱼仔,海胆冷豆腐,松露盐脆生蚝)
Four Delicacies Combination
(Abalone in Sichuan Pepper Sauce,Baby Octopus with Century
Egg & Charred Pepper, Chilled Bean Curd with Sea Urchin,
Sautéed Oyster with Truffle Salt)

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

素食套餐 VEGETARIAN MENU \$118++ PER PERSON

三小围碟 (味增山药卷,黑胡椒像生梨,泡椒藕带) Cold Dish Platter (Chinese Yam in Miso, Fried Potato Fritter with Black Pepper, Baby Lotus Root in preserved Chilli)

五指毛桃椎茸菇炖汤 Double-boiled Soup with Japanese Shitake Mushroom and Chinese Herb

桂花烟熏茭白笋 Smoked Water Bamboo Shoot with Osmanthus

日本甜椒核桃仁猴头菇 Stir-fried Monkey Head Mushroom with Shishito and Walnut

> 松露珍珠饭 Fragrant Pearl Rice with Black Truffle

燕窝枸杞甜豆花 Homemade Fine Bean Curd with Bird's Nest and Wolfberries