

日本河豚宴

Japanese Fugu Set Menu \$108++ per person (Minimum 2 persons)

豆花精巧三拼 (海胆冷豆腐、荔枝脆河豚、河豚蒸饺) Three Delicacies of Appetizer (Chilled Bean Curd with Sea Urchin, Deep Fried Fugu, Steamed Fugu Dumpling)

虫草花黑松露花胶河豚骨翅汤 Double-boiled Fugu Dried Fin Soup with Cordyceps Flower, Black Truffle and Fish Maw

> 日式芥末味增焗河豚 Baked Fugu with Japanese Wasabi and Miso

63°C 温泉蛋麻婆酱脆河豚白子 Deep Fried Fugu Milt with Spicy Minced Meat Sauce and 63°C Onsen Egg

> 河豚浓汤稻田乌冬 Inaniwa Udon with Fugu in Thick Broth

石榴金露伴酸梅雪糕 Pomegranate and Mango Puree served with Plum Ice Cream





大闸蟹宴

Hairy Crab Set Menu \$148++ per person (Minimum 2 persons)

豆花精心三拼

(泡椒北极贝、大闸蟹粉饺、 芥末虾球)

Three Delicacies of Appetizer
(Artic Surf Clam with Preserved Chilli, Hairy Crab Roe Dumpling,
Deep Fried Prawn with Wasabi Sauce)

韩国人参鲍鱼炖鸡汤 Double-boiled Chicken Soup with Korean Ginseng and Abalone

> 原只阳澄湖大闸蟹 Steamed Whole Hairy Crab

水煮深海龙趸鱼片 Boiled Sliced King Garoupa in Sichuan Pepper Sauce

蟹粉美国和牛饭 Fried Rice with Hairy Crab Roe and American Wagyu Beef

燕窝杞子甜豆花 Homemade Fine Bean Curd with Bird's Nest and Wolfberries







澳洲龙虾宴 Australian Lobster Set Menu \$168++ per person (Minimum 2 persons)

豆花精品三拼 (海胆冷豆腐、鹅肝西瓜、日本清酒澳龙) Three Delicacies of Appetizer (Chilled Bean Curd with Sea Urchin, Foie Gras with Watermelon, Australian Lobster in Japanese Sake)

黑虎掌鲍鱼炖鸡汤 Double-boiled Chicken Soup with Black Tiger's Paw Mushroom and Abalone

> 姜葱茸蒸深海龙趸鱼件 Steamed King Garoupa with Ginger and Spring Onions

窝烧海参花胶伴澳洲菠菜苗 Braised Sea Cucumber and Fish Maw with Australian Baby Spinach

> XO 酱澳洲龙虾炒乌冬面 Fried Udon with Australian Lobster with XO Sauce

> > 贵州茅台雪糕 Kwei Chow 'Mao Tai' Ice Cream



冬季精选套餐

Winter Selection Set Menu \$188++ per person (Minimum 2 persons)

豆花绝顶三拼

(海胆冷豆腐、河豚蒸饺、泡椒北极贝)

Three Delicacies of Appetizer (Chilled Bean Curd with Sea Urchin, Hairy Crab Roe Dumpling, Artic Surf Clam with Preserved Chilli)

花胶海参菜胆深海鱼骨汤 Double-boiled Fish Bone Soup with Fish Maw, Sea Cucumber and Vegetable

> 桂花烟熏日本河豚 Smoked Japanese Fugu with Osmanthus

香辣爆炒美国和牛粒 Stir-fried Diced Wagyu Beef in Spicy Sauce

上汤焗澳洲龙虾稻田乌冬 Inaniwa Udon with Australian Lobster in Superior Stock

> 贵州茅台雪糕 Kwei Chow 'Mao Tai' Ice Cream



素套餐 Vegetarian Set Menu \$88++ per person



素食三味 (话梅小番茄、拌莴笋、避风塘脆鲜菇) Three Combination of Appetizer (Cherry Tomato with Sour Plum, Marinated Celtuce, Crispy Fresh Mushroom with Almond Flake)

> 绣球羽衣甘蓝羹 Braised Kale Soup with Bamboo

素黄金甲(素北京鸭) Vegetarian Beijing duck

金汤藜麦白玉环 Melon Ring in Golden Stock

竹筒五谷杂粮炒饭 Stir Fried Five Grain Rice served in bamboo

杨枝廿露香草雪糕 Fresh Mango and Pomelo Cream with vanilla Ice Cream