



海之鲜，味之和
GIFT OF THE SEAS

A LA CARTE 单点

三十年老陈皮豉汁蒸竹蚌 Traditional Steamed Bamboo Clam with 30 Years Orange Peel	\$12++
剁椒蒸竹蚌 Steamed Bamboo Clam with Preserved Chili	\$12++
蒜蓉粉丝蒸竹蚌 Steamed Bamboo Clam with Garlic & Vermicelli	\$12++
三十年老陈皮豉汁蒸鲍鱼 Traditional Steamed Abalone with Soy Sauce and 30 Years Orange Peel	\$38++/per pc
鲜鲍鱼菘茸菇炖鸡汤 Double Boiled Chicken Soup with Abalone & Matsutake Mushroom	\$38++
回锅肉香辣炒鲜鲍 Stir Fried Fresh Abalone and Sliced Pork with Leek in Spicy Sauce	\$48++
茭白笋羊肚菌炒鲜鲍 Stir Fried Fresh Abalone with Water Bamboo Shoots and Morels Mushroom	\$48++
缤纷海鲜大集会 (熟龙虾、青口、熟美人虾、竹蚌、扇贝、肉蟹) Colorful Seafood Platter (Cooked Lobster, Mussel, Prawn, Bamboo Clam, Scallop, Crab)	\$88++
御品鲜海霸王 (熟龙虾、青口、熟美人虾、竹蚌、扇贝、肉蟹、鲜鲍鱼、阿拉斯加蟹脚) Imperial Seafood Platter (Cooked Lobster, Mussel, Shrimp, Bamboo Clam, Scallop, Crab, Abalone, Alaskan Crab Leg)	\$158++

Prices are subject to 10% service charge and prevailing Goods and Services Tax



SET MENU A

\$68.00++ Per Person
(Minimum 2 pax)

豆花精心三拼

(蒜露盐脆鲜蚝、渔香虾球锅粿、凉伴海蜇花)

Trio Combination of Appetizer

(Deep Fried Fresh Oyster with Truffle Salt,
Crispy Rice Bubble with Prawn in Chili Garlic Sauce,
Marinated Cold Jelly Fish)

石斛美国螺头炖鸡汤

Double Boiled Chicken Soup with Dendrobium & Whelks

剁椒蒸鳕鱼伴有机秋葵

Steamed Cod Fish with Preserved Chili and Organic Okra

和牛蒜炒干煸四季豆

Si Chuan Dried Fried French Beans with Minced Wagyu Beef

澳洲带子紫菜炒饭

Fried Rice with Australian Scallop & Seaweed

蜂蜜爱玉金露

Homemade Chilled Ai Yu Jelly with Honey



SET MENU B

\$88.00++ Per Person
(Minimum 2 pax)

豆花精巧三拼

(鱼籽脆鱼皮、渔香虾球锅耙、芥末牛蒡生菜盏)

Trio Combination of Appetizer

(Crispy Fish Skin with Fish Roe, Crispy Rice Bubble with
Prawn in Chili Garlic Sauce,
Minced Wasabi Beef with Lettuce)

养生黑蒜关东辽参炖鸡汤

Double Boiled Japanese Black Garlic Kanto Sea Cucumber
Chicken Soup

野珍菌豆浆浸鳕鱼

Deep Fried Cod in Homemade Soybean Stock

荔枝木烟燻酱香排骨

Smoked Spare Rib with Lychee Wood Crumb

啦啦凉瓜焖白米粉

Braised Vermicelli with Fresh Clam & Bittergourd

粉红俏佳人

Pink Guava with Sago Cream topped with Sour Plum Ice Cream



SET MENU C

\$108.00++ Per Person
(Minimum 2 pax)

豆花滋味三拼

(脆三鲜百香果沙律野菜、渔香带子锅粿、昆布冷面)

Trio Combination of Appetizer

(Mixed Salad with Passion Fruit Sauce, Crispy Rice Bubble
with Scallop in Chili Garlic Sauce,
Sea Kelp Cold Noodle)

黑松露海中宝

Double Boiled Treasure Seafood Soup with Black Truffle

三十年老橙皮豉汁蒸斑件

Traditional Steamed Grouper with 30 Years Orange Peel

豉油王虎皮青椒澳洲和牛

Pan Fried Australia Wagyu Beef served with Si Chuan Green
Chili & Soya Sauce

大闸蟹粉脆绣球面

Crispy Noodle served with Hairy Crab Roe

桃花泪柚子茶炖梨

Double Boiled Pear with Peach Gum



SET MENU D

\$128.00++ Per Person
(Minimum 2 pax)

豆花四小围碟

Four Delicacies Combination

鹿茸菇竹笙炖鸡汤

Double Boiled Chicken Soup with Velvet Mushroom
and Bamboo Pith

缤纷海鲜大集会

Colorful Seafood Platter

重庆辣子鸡

‘Chong Qing’ Diced Chicken with Dried Chili

二度龙虾头熬汤烩珍珠饭

Braised Pearl Rice with Lobster Broth

宁夏杞子王雪燕滑豆花

Homemade Beancurd with Wolfberries and Gum Tragacanth



Jazz up your seafood degustation experience with champagne pairing, taking your pick from our range of Charles Heidsieck and Piper Heidsieck champagnes.

Piper Heidsieck Cuvee Brut NV
\$128++

**Piper Heidsieck Cuvee Sublime
Demi Sec NV**
\$168++

Charles Heidsieck Brut Reserve NV
\$188++

Charles Heidsieck Rose Reserve NV
\$218++

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