

Colours of the Sea

三鲜争艳

\$65 per adult

- Child price at half of adult price (Above five and below 12 years old)
- Complimentary buffet meals for a maximum of two children under the age of five

(Minimum four adults)

Available daily for dinner from 6.30pm to 9.30pm

Additional charges apply for Chinese tea and pickles.
Please enquire with your server on the varieties of tea available.





One Serving Only

1. 顺德鱼滑锅

Double-boiled Soup with Homemade Shun De Minced Fishball

2. 中华海鲜大拼盘

(龙虾沙律, 黄金黑椒炸鱼皮, 桂花软壳蟹, 三丝拌海蜇)

Seafood Combination Platter

(Lobster Salad, Crispy Fish Skin with Salted Egg Yolk, Soft-shell Crab in Osmanthus Sauce, Marinated Jellyfish with Assorted Shredded Carrots and Mushrooms)

3. 滋补药材虾

Boiled Prawns with Chinese Herbs

4. 金枕头辣椒虾婆

Chilli Crayfish served with Deep-fried Man Tou

5. 百香果鱼球

Flatfish in Passionfruit Sauce with Fresh Fruits

6. 鸳鸯豆酱明太子

Scallops with Assorted Bean Paste

7. 油浸笋壳鱼

Deep-fried "Soon Hock" in Soy Sauce

Appetiser

8. 莲藕鱼茸夹心饼

Sliced Lotus wrapped with Homemade Shun De Minced Fish

9. 脆皮烧肉丁

Crispy Roast Pork



10. 肉松脆茄子

Deep-fried Eggplant with Chicken Floss

11. 脆皮炸春卷

Crispy Spring Roll

12. 香橙素鸡丁

Mock Chicken in Orange Sauce

13. 夫妻肺片

Sliced Beef and Tripe in Chilli Sauce

14. 蒜泥白肉

Sliced Pork with Minced Garlic and Chilli Sauce

15. 沙葛爽木耳

Marinated Black Fungus and Turnips with Preserved Chilli

Soup

16. 海鲜酸辣汤

Sichuan Hot and Sour Seafood Soup

17. 菜胆花菇三宝汤

Double-boiled Soup with Mushrooms and Chinese Cabbage

Seafood

18. 白灼海响螺

Boiled Conch served with Homemade Sauce

19. 香辣炒花蛤

Stir-fried Clams with Spicy Bean Paste

20. 芝士蒜香焗青口

Mussels with Cheese and Garlic Sauce

21. 泰式金目鲈

Deep-fried Sea Bass in Thai Chilli Sauce

22. 宁波豆酱蒸金目鲈

Steamed Sea Bass with Black Bean Sauce

23. 宫保虾球

Prawns with Dried Chilli and Cashew Nuts

24. 麦片虾球

Deep-fried Cereal Prawns

25. 鲜果芥末虾

Wasabi Prawns with Fresh Fruits

Chicken/Beef and Pork

26. 宫保爆鸡丁

Diced Chicken with Dried Chilli and Cashew Nuts

27. 重庆辣子鸡

“Chong Qing” Diced Chicken with Dried Chilli

28. 虾酱炸鸡翼

Deep-fried Chicken Wings with Prawn Paste

29. 水煮牛肉片

Boiled Sliced Beef in Sichuan Pepper Sauce

30. 黑椒牛肉片

Sliced Beef in Black Pepper Sauce

31. 咖啡排骨王

Pork Spare Ribs with Coffee Sauce

32. 时果咕嚕肉

Sweet and Sour Pork



Bean Curd & Vegetables

33. 麻婆豆腐

Bean Curd in Spicy Minced Meat Sauce

34. 蒜茸西兰花

Stir-fried Broccoli with Minced Garlic

35. 樱花虾炒油麦菜

Stir-fried "You Mai" Vegetables with Sakura Shrimps

Desserts

39. 枸杞甜豆花

Homemade Fine Bean Curd with Wolfberries

40. 清润豆浆水

Soya Bean

41. 蜂蜜桂花糕

Chilled Osmanthus Jelly with Honey

42. 鲜果香茅冻

Lemongrass Jelly with Fresh Fruits

Rice & Noodles

36. 扬州炒饭

Yang Zhou Fried Rice

37. 什菌焖伊面

Braised "Ee Fu" Noodles with Mushrooms

38. 黑椒干炒鱼片河

Rice Noodles with Sliced Fish in Black Pepper Sauce

43. 杨枝甘露

Chilled Mango Sago Cream

44. 酥炸麻圆

Crispy Fried Sesame Ball

45. 鲜果拼盘

Mixed Seasonal Fresh Fruits Platter

