

<u>好運連連</u> TREASURE MENU

味椒鹽軟殼蟹、辣椒蟹肉蔥油餅 Wok-fried Soft Shell Crab with Salt and Pepper accompanied with Handmade Pancake with Chilli Crab Meat

> 黄燜魚鰾玉帶羹 Braised Fish Maw and Scallop in Noble 'Tanfu' Broth

> > 香煎北極紅點鮭 Pan-fried Arctic Char

紅燒肉伴鮑脯 Braised Pork Belly with Abalone

滑蛋大蝦煎生麵 Pan-fried Egg Noodle with King Prawn in Egg Gravy Sauce

香茅蘆薈凍、青檸雪 Chilled Lemongrass Gelo and Aloe Vera topped with Lime Sorbet

> \$58++ per person (Minimum 2 persons) **Individual Plated**

<u>財源廣進</u> TRIUMPH MENU

巧制三小品

Trio Amuse-bouche

- 炭燒八爪魚 Char-grilled Octopus
- 辣椒蟹肉蔥油餅 Handmade Pancake with Chilli Crab Meat
- 柚子凍、日本帶子 Japanese Scallop with Yuzu Gelo

野菌松露龍蝦黃油湯 Braised Lobster, Wild Fungus and Truffle in Noble 'Tanfu' Broth

昆布醬油蒸野生魚 Steamed Wild Catch Fish with Kombu Soy Sauce

味椒鹽雞球、神奇蛋 Wok-fried Chicken Fillet with Salt and Pepper

櫻花蝦、極品醬海鮮炒飯 Wok-fried Jasmine Rice with Seafood and Sakura Ebi in X.O. Chilli Sauce

黃金流沙湯圓、楊枝金露 Chilled Mango Cream, Sago and Pomelo accompanied with Salted Egg Yolk Lava Dumpling

> \$100++ per person (Minimum 2 persons) **Individual Plated**

Gross food bills will be subjected to prevailing service charges and applicable government taxes.
Menus and prices are subjected to changes.



<u> 龍騰四海</u> PROSPERITY MENU

巧制三小品

Trio Amuse-bouche

- 泰式撈鮮鮑魚 Thai-style Fresh Abalone Salad
 - 沙爹雞柳 Chicken Fillet with Satay Sauce
 - 炭燒八爪魚 Char-grilled Octopus

黄油湯菜膽花膠

Braised Fish Maw and Chinese Cabbage in Noble 'Tanfu' Broth

黄薑醬烤野生魚

Grilled Wild Catch Fish with Turmeric Paste

星洲辣椒螃蟹/黑胡椒螃蟹/白胡椒螃蟹/鹹蛋奶油

Singapore Chilli Crab / Black Pepper Crab / White Pepper Crab / Salted Egg Yolk Crab (選一樣 Choose One)

花雕蛋白龍蝦蒸麵線

Steamed 'Mee Sua' with Lobster in Egg White and Chinese Wine Sauce

楊枝金露、香芒布丁 Chilled Mango Cream with Pomelo, Sago and Mango Custard

\$80++ per person (Minimum 2 persons) **Communal Style**

<u>吉星高照</u> AUSPICIOUS MENU

巧制二小品

Duo Amuse-bouche

- 脆炸軟殼蝦 Deep-fried Soft Shell Shrimp
- 拍青瓜鮮木耳 Chilled Japanese Cucumber and Fresh Fungus

時日特色燉湯 Double-boiled Soup of the Day

黄薑醬炒雙脆

Wok-fried Calamari and Squid with Turmeric Paste

泰式香芒炸深海鱸魚

Thai-style Deep-fried Ocean Barramundi Fillet with Mango Spicy Sauce

薑蔥麻油爆雞柳

Wok-fried Chicken Fillet with Ginger and Onion in Sesame Oil

金菇豆根扒時蔬

Braised Seasonal Greens with Enoki Mushroom and Fried Bean Dough

X.O.醬帶子炒飯

Wok-fried Jasmine Rice with Scallop in X.O. Chilli Sauce

金瓜紫米露、椰雪花

Chilled Pumpkin Cream and Purple Rice topped with Coconut Sherbet

\$48++ per person (Minimum 4 persons) **Communal Style**

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<u> 招財進寶</u> OPULENCE MENU

巧制三小品

Trio Amuse-bouche
• 愛爾蘭鴨手卷 Irish Duck Crêpe

- 胡麻龍蝦粉卷 Chilled Lobster and Garden Green Roll with Sesame Sauce
 - 白汁蟹肉蔥油餅 Handmade Pancake with Crab Meat and White Sauce

時日特色燉湯 Double-boiled Soup of the Day

薑蔥白胡椒焗大蝦

Braised King Prawn with Ginger and Onion in White Peppercorn Sauce

香辣醬脆炸野生魚 Deep-fried Wild Catch Fish with Hot and Spicy sauce

松露野菌扒時蔬 Stir-fried Seasonal Greens with Truffle and Wild Fungus

> 鮑魚紅燒肉 Braised Pork Belly with Abalone

> > 脆米海鮮橄欖醬炒飯

Wok-fried Jasmine Rice with Seafood and Olive Paste topped with Crispy Rice

金瓜紫米露、椰雪花

Chilled Pumpkin Cream and Purple Rice topped with Coconut Sherbet

\$65++ per person (Minimum 4 persons) **Communal Style**

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