

### <u>好運連連</u> TREASURE MENU

巧制三小品

Amuse-bouche Trio
·熏鸭葱油饼汉堡 Smoked Duck with Scallion Burger
·脆皮软壳蟹沙律 Crispy Soft-shell Crab Salad
·炭烧八爪鱼 Char-grilled Octopus

红烧鲜花胶海味羹 Braised Fresh Fish Maw with Assorted Sea Treasure Broth

赛螃松露扣野生鱼 Braised Wild Catch Fish with Truffle and Sautéed Egg White

> 香茅烤伊比利亚黑豚 Char-grilled Ibérico pork

姜米花雕蛋白龙虾蒸面线 Steamed 'Mee Sua' with Lobster in Egg White and 'Hua Diao' Wine

> 金瓜紫米露、椰雪花 Chilled Pumpkin Purée with Coconut Ice-cream

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

#### <u> 龙腾四海</u> PROSPERITY MENU

巧制三小品
Trio Amuse-bouche
·鱼子酱馒头 Caviar with Fried Bun
·鲜淮山日本帶子 Fresh Mountain Yam
and Japanese Scallop
·脆皮虾粉卷沙律 Crispy Shrimp Salad

红烧鲍鱼海味羹 Braised Assorted Sea Treasure Broth with Abalone

自制泡椒蒸野生鱼 Steamed Wild Catch Fish with Diced Hot Red Pepper

星洲辣椒螃蟹 / 黑胡椒螃蟹 / 白胡椒螃蟹 Singapore Chilli Crab / Black Pepper Crab / White Pepper Crab (选一样 Choose One)

龙虾焖自制手拉面 Braised Handmade Noodle with Lobster

青柠雪、香茅芦荟冻 Chilled Aloe Vera and Lemongrass Gelo with Lime Sorbet

\$80++ 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>財源廣進</u> TRIUMPH MENU

柚香龙虾时果沙侓 Chilled Lobster with Yuzu and Seasonal Fruit Salad

花胶鲍鱼炖土鸡汤 Double-boiled Kampung Chicken Soup with Fish Maw and Abalone

> 泡椒雪菜酱蒸野生鱼 Steamed Wild Catch Fish with Diced Hot Red Pepper

香茅烤羊扒、烧骨汁 Roast-marinated Rack of Lamb in Lamb Reduction

蟹肉黄焖面线 Braised 'Mee Sua' with Crab Meat in Noble 'Tanfu' Sauce

> 高丽豆沙、椰雪花 Handmade Soufflé Ball with Coconut Ice-cream

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

#### <u>吉星高照</u> AUSPICIOUS MENU

巧制三小品
Trio Amuse-bouche
·金菇脆炸蟹枣 Tempura Crab with Enoki Mushroom
·姜茸捞八爪鱼 Octopus with Minced Ginger
·洛神花番茄冻 Chilled Roselle Tomato

时日特色炖汤 Double-boiled Soup of the Day

油泡芦笋花枝片 Sautéed Calamari and Asparagus

娘惹酱炸野生鱼 Deep-fried Wild Catch Fish with Nonya Sauce

> 爱尔兰烤鸭 Roast Irish Duck

蒜子豆根豆腐扒时蔬 Braised Seasonal Greens with Diced Garlic, Bean Dough and Beancurd

姜葱生虾煎生面 Pan-fried Egg Noodle with Wok-fried Prawn with Ginger and Spring Onion

青柠雪、香茅芦荟冻 Chilled Aloe Vera and Lemongrass Gelo with Lime Sorbet

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

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# <u> 招財進實</u> OPULENCE MENU

巧制三小品

Trio Amuse-bouche
·辣椒蟹肉葱油饼 Handmade Scallion Pancake
with Chilli Crab Meat
·烟熏鲑鱼粉卷 Smoked Salmon Salad Roll
·龙虾番茄冻 Chilled Tomato with Lobster

鲍鱼菜胆浓鸡汤 Double-boiled Superior Chicken Stock with Abalone and Chinese Cabbage

豉味炒双脆时蔬 Stir-fried Calamari and Squid with Seasonal Greens in Black Bean Paste

金蒜脆炸野生鱼 Deep-fried Wild Catch Fish with Fried Garlic

> 爱尔兰烤鸭 Roast Irish Duck

椒皇酱烧大虾 Braised King Prawn with Black Pepper Paste

雪莱鸡丝焖米粉 Braised Vermicelli with Preserved Vegetables and Shredded Chicken

杨枝金露 Chilled Mango Cream with Pomelo and Sago

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

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