

新加坡
圣淘沙名胜世界™

餐饮系列

Presents
呈现

A Four Hands Collaboration at Feng Shui Inn
by Chef Li Kwok Kwong and Chef Cheng Kam Fu
主厨李国光 and 主厨郑锦富在风水廷为您共同带来美味之旅。

2 May to 5 May 2024
2024年5月2日至5月5日



李国光
执行主厨，风水廷
新加坡圣淘沙名胜世界

LI KWOK KWONG
Executive Chef, Feng Shui Inn

郑锦富
联合创办人行政总厨，
厨魔名人坊，香港

CHENG KAM FU
Co-founder / Executive Chef,
The Demon Celebrity

金典点心套餐 6 Course Dim Sum Set Lunch

\$68 per person 每位 (minimum 2 persons 至少两位)

葡萄酒搭配 Wine Pairing \$38 per person 每位

点心拼盘
黑松露虾饺皇, 鲍鱼菠萝包
香酥龙虾批

主厨 李国光

Dim Sum Platter
Steamed Prawn Dumpling with Black Truffle,
Crusted Bun Stuffed with Abalone, Baked Lobster Pie

by Chef Li Kwok Kwong

Domaine du Mont Épin Viré Clessé, Burgundy France 2019

鸡丝海味羹

主厨 李国光

Seafood and Shredded Chicken Thick Soup

by Chef Li Kwok Kwong

香芒柚子烧鸭脯

主厨 李国光

Roast Duck Breast with Mango and Yuzu Sauce

by Chef Li Kwok Kwong

Waits-Mast Pinot Noir Mariah Vineyard, Anderson Valley USA 2019

大头菜蒸笋壳

主厨 郑锦富

Steamed Marble Goby with Preserved Turnip

by Chef Cheng Kam Fu

富哥招牌炒饭

主厨 郑锦富

Master Fu's Signature Fried Rice

by Chef Cheng Kam Fu

蛋白莲子茶

主厨 郑锦富

Double-boiled Lotus Seed Tea with Egg White

by Chef Cheng Kam Fu

| Sommelier Selection | Glass | Bottle |
|---|-------|--------|
| Domaine du Mont Épin Viré Clessé, Burgundy France 2019 | \$28 | \$138 |
| Waits-Mast Pinot Noir Mariah Vineyard, Anderson Valley USA 2019 | \$38 | \$188 |

价格需加收服务费和政府消费税。
如果您有任何特殊的饮食要求或食物过敏，
请通知我们的服务人员。

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please notify our service associates if you have any special dietary requirements
or food allergies.

八道盛宴

8 Course Gastronomy Set

\$188 per person 每位 (minimum 2 persons 至少两位)

葡萄酒搭配

Wine Pairing \$38 per person 每位

墨西哥鲍鱼伴海蜇头
沙律鲜虾锅贴

主厨 李国光

Chilled Mexico Abalone with Jellyfish,
Fresh Prawn Gyoza

by Chef Li Kwok Kwong

Domaine du Mont Épin Viré Clessé, Burgundy France 2019

花胶干贝果皮炖汤

主厨 李国光

Double-boiled Fish Maw, Conpoy and Tangerine Peel Soup

by Chef Li Kwok Kwong

脆皮辽参伴鹅掌

主厨 郑锦富

Crispy Kanto Sea Cucumber and Goose Web in Abalone Sauce

by Chef Cheng Kam Fu

燕窝酿鸡翼

主厨 郑锦富

Stuffed Chicken Wing with Bird's Nest

by Chef Cheng Kam Fu

Waits-Mast Pinot Noir Mariah Vineyard, Anderson Valley USA 2019

花雕飞天鸡

主厨 郑锦富

Baked Free-range Chicken with Shaoxing Wine

by Chef Cheng Kam Fu

菜圃豆鼓蒸黑金巴丁鱼

主厨 李国光

Steamed Black Gold Patin with Black Bean and Preserved Radish

by Chef Li Kwok Kwong

桂花蚌烩面

主厨 郑锦富

Braised Coral Mussel Noodle

by Chef Cheng Kam Fu

紫糯米黑芝麻雪糕

主厨 李国光

Black Sesame and Purple Glutinous Rice with Ice-cream

by Chef Li Kwok Kwong

Sommelier Selection

Domaine du Mont Épin Viré Clessé, Burgundy France 2019

Waits-Mast Pinot Noir Mariah Vineyard, Anderson Valley USA 2019

Glass

Bottle

\$28

\$138

\$38

\$188

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主厨郑锦富招牌菜单

2024年5月2日至5月5日

Chef Cheng Kam Fu Signature Dish

2 to 5 May 2024

墨西哥鲍鱼伴海蜇头

Crispy Sea Cucumber with Jellyfish Head

\$58 / 份
per portion

日本黄瓜芹菜鸭肫

Duck Gizzard with Zucchini and Celery

\$18 / 份
per portion

青葱油手撕鸡

Shredded Chicken with Green Scallion Oil

\$28 / 份
per portion

燕窝酿鸡翼

Stuffed Chicken Wing with Bird's Nest

\$58 / 份
per portion

花雕飞天鸡

Baked Free-range Chicken with Shaoxing Wine

\$48 / 只
whole

大头菜蒸笋壳

Steamed Marble Goby with Preserved Turnip

\$108 / 份
per portion

富哥招牌炒饭

Master Fu's Signature Fried Rice

\$48 / 份
per portion

桂花蚌烩面

Braised Coral Mussel Noodle

\$48 / 份
per portion

蛋白莲子茶

Double-boiled Lotus Seed Tea with Egg White

\$16 / 位
per person

流沙焗奶油酥

Baked Lava Custard Puff

\$18 / 位
per person

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