

IMPERIAL FEAST REUNION SHARING

WHOLE BOSTON LOBSTER THERMIDOR
\$108

LITTLE NECK CLAMS WITH SAUVIGNON BLANC
garlic ginger and coriander paste
\$38

SUSTAINABLE LOCAL TIGER PRAWNS CASSEROLE
kalamata olives, pimentos, sour dough, spicy tomato coulis
\$38

WHOLE FISH SELECTION GRILLED OR STEAMED
(comes with side dishes)

FOR TWO TO THREE
sustainable black grouper ~800g
\$138

FOR THREE TO FOUR
rainbow trout ~1.8kg
\$228

SIDES

local farm salad with anchovy vinaigrette, red skin potato salad with bacon

CHOICE OF SAUCE

mixed herbs butter, hollandaise, smoked cream

CNY BUNDLE

SIGNATURE SEAFOOD PLATTER FOR TWO
boston lobster, king scallops, skull island king prawns, octopus,
black shell mussel, fish collar, vine tomato coriander salsa

PENFOLDS "BIN 389" CABERNET SHIRAZ, 2020
south australia, australia
\$388



海皇贺岁龙腾跃

芝士烤整只波士顿龙虾
\$108

白葡萄酒焗小颈蚌
蒜姜和香菜酱
\$38

珍馐虎虾砂锅
卡拉马塔橄榄、青椒、酸酵面团, 辣番茄酱
\$38

烤或蒸全鱼

两到三人份

黑石斑鱼 800克
\$138

三到四人份

虹鳟鱼 1.8公斤
\$228

所有全鱼都配有配菜
当地农场沙拉配凤尾鱼油醋汁, 红皮土豆培根沙拉

酱料选择
混合香草黄油、荷兰酱、烟熏奶油

388金龙献海喜迎春

招牌海鲜拼盘 (两人份)
波士顿龙虾、帝王扇贝、骷颅岛大虾、章鱼、青口、鱼下巴、藤番茄香菜莎莎酱

奔富酒庄BIN389 干红葡萄酒
澳大利亚-南澳州
\$388

