

LAURUS TABLE

· LUNAR NEW YEAR 4 COURSE DINNER SET MENU · 农历新年四道式晚餐

16 - 18 February 2026, 5:30pm - 10.00pm
二月十六日至二月十八日，傍晚五点半至十点钟

\$108⁺⁺ per person 每位



Chilli Oil Rosemary Focaccia, Olio Extra VerGine D'Olive **G SP**
辣椒油迷迭香佛卡夏，特级初榨橄榄油

ANTIPASTI 前菜

Yu Sheng Prosperità 波士顿龙虾鱼生 \$22 **F G N S**

Boston Lobster, Smoked Salmon, Crispy Fish Skin, Endive, Granny Smith Apples,
Fresh Crisp Vegetable, Radicchio, Clementine Plum Sauce, Pickled Condiments
波士顿龙虾，烟熏三文鱼，香脆鱼皮，菊苣，青苹果，新鲜脆嫩蔬菜，红菊苣，柑橘苏梅酱，腌菜

PASTA 意大利面

Truffle & Ricotta Tortellini 松露与瑞可塔奶酪意大利饺 \$28 **D E G V**

Homemade Truffle & Ricotta Beetroot Tortellini, Shaved Black Seasonal Truffle, Parmigiano Cream
手工甜菜根松露瑞可塔意大利饺，黑松露片，帕玛森奶油酱

MAIN 主食

Snapper Rosso alla Griglia Josper 炭烤红鲷鱼 \$38 **E F N**

Josper Grilled Sustainably Farmed Red Snapper, Pesto Caterese, Sweet Potato & Ginger Purée, Liquid Yuzu Lemon Mayonnaise
炭烤红鲷鱼，坚果青酱，红薯和姜泥，柚子柠檬流心蛋黄酱

OR 或

Maialino Croccante 意式脆皮烤猪 \$36 **D P**

Crispy Suckling Pig Belly, Aged Balsamic Jus, Creamy Parmigiano Polenta, Wood Fire Roasted Broccolini
脆皮烤猪，陈年意大利黑醋汁，奶油帕尔马干酪玉米粥，烤西兰花苗

DESSERT 甜点

Mandarin Orange Tiramisu 柑橘提拉米苏 \$38 **D E G N**

Jasmine Infused Savoiardi, Orange & Ginger Mascarpone, Mandarin Segment, Almond
茉莉香拇指饼干，橙和姜马斯卡彭，橘子，杏仁碎

DIGESTIVO 餐后

Coffee or Tea 咖啡或茶

Homemade Almond Cookie 手工杏仁饼 **D E G N**

D Dairy | **E** Egg | **F** Fish | **G** Gluten | **N** Nuts | **P** Pork | **S** Shellfish | **SP** Spicy | **V** Vegetarian



Sustainably Farmed Produce



Containing Alcohol

All prices are subject to 10% service charge and prevailing Government Tax. Please inform us should you have any special dietary requirements or allergies.
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。