

SPRING MENU

(No Seafood)

This eight-hands menu showcases the eclectic repertoire of four distinctively skilful chefs. Each exquisite creation is inspired by one of the five types of good luck in Chinese culture – Fortune (福), Prosperity (禄), Longevity (寿), Joy (喜) and Wealth (财).

Chef de Cuisine
Marvas Huang,
Ocean Restaurant

Chef de Cuisine
Tony Choo,
Forest 森

Executive Chef
Li Kwok Kwong,
Feng Shui Inn

Executive Pastry Chef
Kenny Kong,
Resorts World Sentosa

福 SPLENDOROUS FORTUNE

by Chef Marvas Huang and Chef Tony Choo

Spanish Iberico Bellota, Reinterpreted Yu Sheng, Cashew Nuts,
Tangy Orange Sauce

禄 ROYAL PROSPERITY

by Chef Marvas Huang and Chef Kenny Kong

Wagyu Bresaola Ramen, Chives, Spring Onion Vinaigrette,
Mini Pumpkin Mantou

寿 DOUBLE VITALITY

by Chef Marvas Huang and Chef Tony Choo

BBQ USDA Prime Ribs: Shallot Purée, Douchi Glaze, Salted Egg Yolk Cereal,
Aubergine, Pine Nuts

Beef Wanton: Beef Essence, Leek, Ginger

喜 JOYOUS HARVEST

by Chef Marvas Huang and Chef Li Kwok Kwong

Guinea Fowl Supreme A La Plancha: Fregola, Organic Vegetable, General Tso Sauce

Hong Kong Style Lap Mei Fan: Lap Cheong, Spring Onion

财 GOLDEN ABUNDANCE

by Chef Kenny Kong

Golden Mandarin Orange, Tangerine Delicacies, Snow White Almond Biscuit,
Osmanthus Red Bean Compote, Hawthorn Flakes, Citrus Bak Kwa Crumble

PETIT FOURS

House-made Pineapple Tarts

新春菜单

(不含海鲜)

这一席八手连弹的美妙盛宴全方位展示了名胜世界四位名厨独树一帜的烹饪技巧。每一道佳肴均受中国文化中福、禄、寿、喜、财五种好运的启发。

主厨
黄凯翔
海之味餐厅

主厨
朱铭隆
Forest森

行政主厨
李国光
风水廷

甜点行政主厨
江定佳
圣淘沙名胜世界

福· 福星高照

黄凯翔主厨及朱铭隆主厨出品

西班牙贝洛塔伊比利亚火腿, 创意新式鱼生, 腰果, 鲜橙酱汁

禄· 功名利禄

黄凯翔主厨及江定佳主厨出品

和牛肉干拉面, 香葱, 青葱油醋, 拉面
迷你南瓜馒头

寿· 寿比南山

黄凯翔主厨及朱铭隆主厨出品

BBQ烤牛肋排: 红葱泥, 豆豉酱, 咸蛋黄麦片, 茄子, 松仁
牛肉云吞: 牛骨浓汤, 韭菜, 姜

喜· 喜气洋洋

黄凯翔主厨及李国光主厨出品

铁板珍珠鸡: 珍珠饭, 有机蔬菜, 左宗棠汁
港式腊味饭: 干贝, 腊肠, 青葱

财· 财运亨通

江定佳主厨出品

黄金蜜橘柑精美甜点, 雪白杏仁蛋糕, 桂花红豆蜜饯,
山楂片, 香柑肉干脆饼

精美小点

自制黄梨饼

深蓝夜宴支持全力保护健康可持续发展的海洋生态
套餐菜单恕不允许两人分享。价格需附加服务费及现行政府税收。

