



## LUNCH SET MENU 午餐套餐

### Cold Appetizer 冷开胃菜

#### **Alaskan King Crab 阿拉斯加帝王蟹** 🌊

Fuerte Avocado & Thai Mango Salsa Fuerte 牛油果和泰式芒果莎莎酱

OR 或

#### **Loch Fyne Smoked Scottish Salmon 烟熏苏格兰三文鱼** 🌊

Sour Cream, Smoked Sourdough, Kiwi Gherkin 酸奶油, 烟熏酸面包, 腌小黄瓜

OR 或

#### **Puglia Burrata Tomatoes 普利亚布拉塔番茄** 🌿

Burrata, Heirloom Tomatoes, Ponzu Yuzu Dressing 布拉塔奶酪, 祖传番茄, 柚子醋

### Hot Appetizer 热开胃菜

#### **Grilled Iberico Pork Collar 烤伊比利亚猪颈**

Petit Herbs Salad, Caramelized Peach Jus 小香草沙拉, 焦糖桃子汁

OR 或

#### **Shellfish Bouillabaisse 贝类马赛鱼汤** 🌊

Prawn Wonton, Vegetables Symphony, Wakame 鲜虾云吞, 蔬菜荟萃, 裙带菜

OR 或

#### **Maple Leaf US Duck Leg Rillettes “Teriyaki” Style 照烧枫叶美式鸭腿肉酱**

Potato Espuma, Stir Fried Shallot, Crispy Rice Crackling 土豆慕斯, 煸炒小洋葱, 脆米片

### Main Course 主菜

#### **Pan Seared Baramundi 香煎金目鲈** 🌊

“Straits” Salsa Roja, Asparagus 海峡辣红葱汁, 芦笋

OR 或

#### **Guinea Fowl Supreme A la Plancha 至尊铁盘珍珠鸡**

Fregola, Organic Vegetables, General Tso Sauce 鱼籽意面, 有机蔬菜, 左宗棠酱

OR 或

#### **Australian Organic Striploin 澳洲有机西冷牛排**

Seasonal Vegetables, Asian Jus 时令蔬菜, 调味汁

Set menu is for single diner only. 此套餐为个人食用分量  
Prices subject to service charge & prevailing government taxes 所有价格需另加服务费和政府税



**Dessert 甜品**

**Almond & Chocolate Fondant Tart 杏仁巧克力翻糖挞**

Passion Fruit Ice Cream, Pisang Mas Compote 百香果冰淇淋, 糖渍金蕉

**OR 或**

**Thai Coconut Jelly 泰式椰子果冻**

Mixed Fruits, Crispy Pineapple 混合水果, 凤梨香酥

**OR 或**

**Bergamot Lime Strawberry 佛手柑莱姆草莓**

Wild Berries Jelly 野莓果冻

**3 COURSE \$68++ (Choice of 1 Appetizer, 1 Main Course and 1 Dessert)**

三道菜套餐 \$68++(任选一道开胃菜, 一道主菜, 一道甜品)

**4 COURSE \$78++(Choice of 2 Appetizers, 1 Main Course and 1 Dessert)**

四道菜套餐 \$78++(任选两道开胃菜, 一道主菜, 一道甜品)

**SOMMELIERS PAIRING SELECTIONS**

**3 PAIRING \$38**

**Santa Margerita Prosecco Extra Dry Spumante**

Veneto, Italy

**Felton Road Bannockburn Riesling 2020**

Central Otago, New Zealand

**Penley Estate Hyland Shiraz 2018**

Coonawarra, Australia

**4 PAIRING \$78**

**Laurent-Perrier Brut NV**

Tours-sur-Marne, France

**Henri Bourgeois Les Baroness Sancerre 2018**

Loire, France


**Vasse Felix Cabernet Sauvignon 2018**

Margaret River, Australia

**De Bortoli Noble One Botrytis Semillon 2017**

New South Wales, Australia

 Ocean Restaurant supports safeguarding healthy, sustainable marine ecosystems. 海之味水族餐厅秉承对海洋可持续生态系统的发展和保护。

 Vegetarian 素

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