





DINNER SET MENU 晚餐套餐
5 COURSE 五道 \$138++ / 6 COURSE 六道 \$158++

Cold Appetizer 冷盘

Drunken Australia "Yumbah" Abalone 醉澳大利亚鲍鱼 
Shaoxing, Wolfberries, Organic Vegetables 绍兴酒, 枸杞, 有机蔬菜

Wild Caught Hiramasa 野生油甘鱼 
Lemongrass, Caviar, Cucumber 柠檬草, 鱼子酱, 黄瓜

Hot Appetizer 热开胃菜

Boston Lobster 波士顿龙虾 
Steamed Ginger Egg White Custard, Chive Sauce 清蒸姜清蛋羹、韭菜汁

French Bouchot Mussel AOP 法国传统木桩养殖淡菜 AOP 认证 
Fennel, Fermented Black Bean Beurre Blanc, Sucrine 茴香, 发酵黑豆黄油酱, 美生菜

Free Range Chicken Soup 土鸡汤
Water Bamboo, Dried Scallops and Wolf Berries 水竹, 干贝和枸杞

Main Course 主菜

New Zealand Cod Fillet 新西兰鳕鱼扒 
160 °C Oven Baked with Sake Sauce, Assorted Mushrooms and Vegetables
用清酒酱在 160° c 烤箱烘烤, 什锦蘑菇和蔬菜

OR 或

Herbal Salt Baked Chicken 盐焗鸡
Organic Greens 有机蔬菜

OR 或

Braised USDA Prime Short Ribs 红烧排骨
Tendons, Daikon, Bak Kut Teh 排骨, 白萝卜, 肉骨茶

*All Main Course to be accompanied with
Fried Japanese Rice with Seafood and Fish Otah in XO Chili Sauce
所有主菜均配有一碗 xo 辣酱海鲜鱼香炒饭

Classic 经典

Mango, Pomelo, Vanilla Ice Cream, Sago Pearls
芒果, 柚子, 香草冰淇淋, 珍珠西米

OR 或

Sea Salt 海盐

White Chocolate Nitro, Brownie, Pistachio
白巧克力, 布朗尼, 开心果