

厨师精选

CHEF'S RECOMMENDATIONS

RM

Per Portion

福星供高照 *** 珠婆参鲍鱼卷 Abalone and Bamboo Pith Rolls with Sea Cucumber	220.00
财源滚滚来 *** 迷你鲍鱼鹅掌 Braised Baby Abalone with Goose Web and Broccoli	300.00
丰收喜年年 *** 金瓜黑糯米虾扒 Steamed Jumbo Tiger Prawn with Pumpkin Sauce and Black Glutinous Rice	80.00
嘻嘻笑哈哈 *** 鲜果鱼子虾球 Crispy Prawns Coated with Lemon Dressing Garnished with Tropical Fruit Salsa and Tobiko	110.00
喜气乐洋洋 *** 碧绿夏果带子 Sautéed Fresh Sea Scallops with Vegetables and Macadamia Nuts	98.00
包罗又万有 *** 特级一品海宝 Stewed Premium Eight Treasure and Sun Dried Seafood Platter	700.00
好市来发财 *** 干贝蚝土发菜 Braised Japanese Sun Dried Scallops, Dried Oysters and Fatt Choy	150.00
凤凰齐呈祥 *** 辣芒果酱烟鸭 Twice Cooked Tea Smoked Duck with Spicy Mango Chutney	50.00
年年都有余 *** 蜜汁烤三文鱼 Baked Salmon Fillets with Honey and Onion Rings	70.00
四海庆扬名 *** 龙虾鱼子炒饭 Wok fried rice with diced lobster, tobiko and Bonito Flake	220.00

Kindly notify one of our associates if you have any allergic intolerances.  
Price is inclusive of 6% GST

金玉满堂红 \*\*\* 鲍鱼竹笙菜胆炖汤

Double-Boiled Chicken Soup with  
Whole Abalone, Dried Scallops,  
Vegetables and Bamboo Pith

90.00

新春喜庆洋 \*\*\* 花胶肚菜胆炖汤

Double-Boiled Fish Maw with Chicken and  
Dried Scallops in Superior Broth

60.00

喜庆迎春雀 \*\*\* 野生松茸羊肚菌花胶菜胆炖汤

Double-Boiled Wild Matsutake with Morels and Fish Maw Soup

130.00