

# Executive Set Lunch

## 商务套餐

### 前菜 STARTER

海鲜皮蛋'豆腐'

Seafood Century Egg Salad with 'Tofu'

紫菜肉松虾球

Shelled Prawn Fried with Seaweed and Pork Floss

### 主菜 (选一) MAIN (CHOOSE 1)

黑鱼子辣椒螃蟹肉汁  
配炸馒头

Chilli Crab Meat Sauce Topped with Caviar  
Served with Mini Bun

或

or

冬菇酱蒸鳕鱼

Cod Fish Steamed with Mushroom Sauce

或

or

鹅肝蜜椒羊扒 (+ 14)

Pan-Fried Lamb Chop and Foie Gras with  
Pepper Sauce (+14)

或

or

贴心经典蟹 (半只)  
(煮法: 获奖辣椒 /  
招牌黑椒 / 松露蛋白  
(+ 26))

Fuss-Free JUMBO Signatures Crab (Half Crab)  
(Cooking Style: Award-Winning Chilli /  
Signature Black Pepper / Steamed with Truffle  
and Egg White) (+26)

### 饭/面 (选一) RICE | NOODLE (CHOOSE 1)

X.O. 海鲜皇炒饭

Supreme Seafood Fried Rice with X.O. Sauce

或

or

清汤稻庭乌冬配  
三头鲍脯 (+ 30)

Inaniwa Udon With 3-Head Sliced Abalone  
(+30)

### 甜品 (选一) DESSERT (CHOOSE 1)

来杯煎蕊冰

Iced Chendol

或

or

时日特选新鲜水果

Seasonal Premium Fresh Fruits

### 饮料 (选一) DRINK (CHOOSE 1)

Nespresso 咖啡

Nespresso Coffee

或

or

TWG 茶

TWG Tea

**3 Course** 不包括甜品 | Exclude Dessert

**4 Course**

**62** 每位 / per person

**68** 每位 / per person

Our food may contain or come into contact with (but not limited to) milk, egg, fish, shellfish, tree nuts, peanuts, wheat and soybeans. Please speak to our service staff if you have any concerns. Prices are subject to service charge and prevailing GST. 我们的食物可能含有或接触过 (包含但不局限于) 牛奶, 鸡蛋, 鱼, 贝类, 坚果, 花生, 小麦和大豆。如果您有任何担忧, 请与我们的服务员联系。不包括服务费及消费税。

# Tasting Menu

## 品珍菜单

### 前菜 STARTER

手撕龙虾配水果沙律	Chilled Hand-Shredded Live Lobster with Fruit Salad in Sesame Dressing
荔茸带子	Scallop Wrapped in Yam Ring
沙律烟肉卷	Seafood Bacon Roll Tossed with Salad Cream

### 主菜 (选一) MAIN (CHOOSE 1)

黑鱼子辣椒螃蟹肉汁配炸馒头	Chilli Crab Meat Sauce Topped with Caviar served with Mini Bun
或	or
原只摩卡排骨	Mocha Pork Rib
或	or
香煎日本A4和牛扒 (+36)	Japanese A4 Wagyu Beef Fillet (+36)
或	or
贴心经典蟹 (半只) (煮法: 获奖辣椒 / 招牌黑胡椒 / 松露蛋白 (+36))	Fuss-Free JUMBO Signatures Crab (Half Crab) (Cooking Style: Award-Winning Chilli / Signature Black Pepper / Steamed with Truffle and Egg White) (+36)

### 蔬菜 VEGETABLE

松露蟹肉蛋白翡翠豆腐	Homemade Vegetable Beancurd with Freshly Shelled Crab Meat and Truffle
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### 饭/面 (选一) RICE | NOODLE (CHOOSE 1)

藜麦海鲜皇炒饭	Supreme Seafood Fried Rice with Quinoa
或	or
海鲜马来面	'Mee Goreng' - Fried Seafood Noodles Malay Style

### 甜品 (选一) DESSERT (CHOOSE 1)

夏日松露爱上咖啡雪糕	The Truffle Coffee Ice Cream
或	or
椰盅杏仁蛋白燕窝 (热) (+20)	Bird's Nest with Almond Purée in Young Coconut (Hot) (+20)

168 每位 / per person

# Wine Pairing

## 葡萄酒配搭

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葡萄酒配搭 | **88** 每位 / per person

开胃菜  
WELCOME APERITIF

Satellite Sauvignon Blanc

前菜  
STARTER

Kaiken Terroir Series Torrontés

主菜  
MAIN

Kalleske 'Elenore' Single Vineyard Semillon  
配搭 黑鱼子辣椒螃蟹肉汁配炸馒头 或 贴心经典蟹 (半只)  
(煮法: 获奖辣椒 / 招牌黑胡椒 / 松露蛋白)  
*Pair with Chilli Crab Meat Sauce Topped with Caviar served with Mini Bun or Fuss-Free JUMBO Signatures Crab (Half Crab) (Cooking Style: Award-Winning Chilli / Signature Black Pepper / Steamed with Truffle and Egg White)*

or

Château Boutisse Saint-Emilion Grand Cru  
配搭 原只摩卡排骨 或 香煎日本A4和牛扒  
*Pair with Mocha Pork Rib or Japanese A4 Wagyu Beef Fillet*

饭/面  
RICE | NOODLE

Santa Rita 120 Reserva Especial Chardonnay