

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
墨鱼汁苏东油条	Donut with Black Squid Paste

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
橙香排骨	Orange Glazed 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

金汤蒜子扒娃娃菜	Baby Cabbage with Garlic in Golden Stew
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饭/面 (选一) RICE | NOODLE (CHOOSE 1)

蚝皇红煨三头鲜鲍脯捞饭	3-Head Sliced Abalone with Premium Sauce and Fragrant Rice
或	or
清汤稻庭乌冬面配三头鲍脯	Inaniwa Udon With 3-Head Sliced Abalone

甜品 (选一) DESSERT (CHOOSE 1)

黑糯米椰香奶冻	Coconut Panna Cotta with Pulut Hitam
或	or
清汤燕窝桃胶 (冷 / 热) (+20)	'Cheng Teng' with Bird's Nest & Peach Resin (Cold/Hot) (+20)

188 每位 / per person

Wine Pairing

葡萄酒配搭

葡萄酒配搭 | **88** 每位 / per person
Wine Pairing

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 橙香排骨 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 Orange Glazed Pork Rib 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
配搭香煎日本A4和牛扒
Pair with Japanese A4 Wagyu Beef Fillet

饭/面
RICE | NOODLE

Santa Rita 120 Reserva Especial Chardonnay