

Signature Set Menu





Set For 4 Pax

凉拌云耳 / 手拍日本青瓜 Black Fungus Salad /Japanese Cucumber Pickles 老虎蝦上湯煎米粉 Tiger Prawn with Crispy Vermicelli and Signature Sauce 筍殼

Steamed Marble Goby

(烹饪方法 Cooking Method: 藤椒 Green Peppercorn / 剁椒 Diced Chillies / 特级陈皮 Premium Dried Tangerine Peel / 豆酥 Crispy Savoury Bean / 四川辣椒油 (水煮) Poached in Sichuan Chilli Oil)

菠蘿生炒肉
Sweet and Sour Pork
啫啫芥兰煲
Stir-Fried Kai Lan in Claypot
鮑汁雞粒炒飯 / 招牌豉油皇炒麵
Fried Rice in Abalone Sauce with Diced Chicken /
Supreme Soy Sauce Fried Noodles
蛋白杏仁茶 / 陈皮红豆沙
Almond Tea / Red Bean Soup with Dried Orange Peel

\$198.80++



Set For 6 Pax

凉拌云耳 / 手拍日本青瓜 Black Fungus Salad /Japanese Cucumber Pickles 老虎蝦上湯煎米粉 Tiger Prawn with Crispy Vermicelli and Signature Sauce 筍殼

Steamed Marble Goby

(烹饪方法 Cooking Method: 藤椒 Green Peppercorn / 剁椒 Diced Chillies / 特级陈皮 Premium Dried Tangerine Peel / 豆酥 Crispy Savoury Bean / 四川辣椒油 (水煮) Poached in Sichuan Chilli Oil)

龙虎斑酸菜魚
Sichuan Hybrid Grouper with Pickled Mustard
菠籮生炒肉
Sweet and Sour Pork
啫啫芥兰煲
Stir-Fried Kai Lan in Claypot

花甲蒸蛋

Steamed Egg with Superior Clam 鮑汁雞粒炒飯 / 招牌豉油皇炒麵 Fried Rice in Abalone Sauce with Diced Chicken /

Supreme Soy Sauce Fried Noodles

蛋白杏仁茶 / 陈皮红豆沙

Almond Tea / Red Bean Soup with Dried Orange Peel

\$338.00++



Set For 6 Pax
(Premium)

凉拌云耳 / 手拍日本青瓜
Black Fungus Salad /Japanese Cucumber Pickles
上汤煎米粉澳洲龙虾
Australian Live Lobster with Crispy Vermicelli and Signature Sauce
筍殼

Steamed Marble Goby

(烹饪方法 Cooking Method: 藤椒 Green Peppercorn / 剁椒 Diced Chillies / 特级陈皮 Premium Dried Tangerine Peel / 豆酥 Crispy Savoury Bean / 四川辣椒油 (水煮) Poached in Sichuan Chilli Oil)

龙虎斑酸菜魚
Sichuan Hybrid Grouper with Pickled Mustard
菠籮生炒肉
Sweet and Sour Pork
啫啫芥兰煲

Stir-Fried Kai Lan in Claypot

花甲蒸蛋

Steamed Egg with Superior Clam 鮑汁雞粒炒飯 / 招牌豉油皇炒麵 Fried Rice in Abalone Sauce with Diced Chicken / Supreme Soy Sauce Fried Noodles

蛋白杏仁茶/陈皮红豆沙

Almond Tea / Red Bean Soup with Dried Orange Peel

\$458.00++



Set For 8 Pax

凉拌云耳 / 手拍日本青瓜
Black Fungus Salad /Japanese Cucumber Pickles
避风塘炒蟹
Crab with Deep-Fried Garlic and Black Bean
咸盐水花甲汤
Double-boiled Clam Soup with Mountain Pepper

Steamed Marble Goby

(烹饪方法 Cooking Method: 藤椒 Green Peppercorn / 剁椒 Diced Chillies / 特级陈皮 Premium Dried Tangerine Peel / 豆酥 Crispy Savoury Bean / 四川辣椒油 (水煮) Poached in Sichuan Chilli Oil)

龙虎斑沸騰魚
Poached Hybrid Grouper in Sichuan Chilli Oil
菠籮生炒肉

ルス ※単 エ パン パー Sweet and Sour Pork

大千鸡

Spicy Sichuan Crispy Chicken

乾扁四季豆

Stir-Fried French Bean

啫啫芥兰煲

Stir-Fried Kai Lan in Claypot

鮑汁雞粒炒飯 / 招牌豉油皇炒麵

Fried Rice in Abalone Sauce with Diced Chicken /

Supreme Soy Sauce Fried Noodles

蛋白杏仁茶/陈皮红豆沙

Almond Tea / Red Bean Soup with Dried Orange Peel

\$528.00++



Set For 8 Pax
(Premium)

凉拌云耳 / 手拍日本青瓜 Black Fungus Salad / Japanese Cucumber Pickles 上汤煎米粉澳洲龙虾

Australian Live Lobster with Crispy Vermicelli and Signature Sauce 咸盐水花甲汤

> Double-boiled Clam Soup with Mountain Pepper 筍殼

> > **Steamed Marble Goby**

(烹饪方法 Cooking Method: 藤椒 Green Peppercorn / 剁椒 Diced Chillies / 特级陈皮 Premium Dried Tangerine Peel / 豆酥 Crispy Savoury Bean / 四川辣椒油 (水煮) Poached in Sichuan Chilli Oil)

龙虎斑沸騰魚

Poached Hybrid Grouper in Sichuan Chilli Oil

菠籮生炒肉

Sweet and Sour Pork

大千鸡

Spicy Sichuan Crispy Chicken

西兰花炒带子

Sautéed Broccoli with Scallop

啫啫芥兰煲

Stir-Fried Kai Lan in Claypot

鮑汁雞粒炒飯 / 招牌豉油皇炒麵

Fried Rice in Abalone Sauce with Diced Chicken /

Supreme Soy Sauce Fried Noodles

蛋白杏仁茶 / 陈皮红豆沙

Almond Tea / Red Bean Soup with Dried Orange Peel

\$598.80++



Set For 10 Pax

凉拌云耳 / 手拍日本青瓜
Black Fungus Salad / Japanese Cucumber Pickles
避风塘炒蟹
Crab with Deep-Fried Garlic and Black Bean
筍殼

Steamed Marble Goby

(烹饪方法 Cooking Method: 藤椒 Green Peppercorn / 剁椒 Diced Chillies / 特级陈皮 Premium Dried Tangerine Peel / 豆酥 Crispy Savoury Bean / 四川辣椒油 (水煮) Poached in Sichuan Chilli Oil)

咸盐水花甲汤

Double-boiled Clam Soup with Mountain Pepper

龙虎斑沸騰魚

Poached Hybrid Grouper in Sichuan Chilli Oil

菠籮生炒肉/菠籮生炒骨

Sweet and Sour Pork / Sweet and Sour Pork Rib

大千鸡

Spicy Sichuan Crispy Chicken

乾扁四季豆

Stir-Fried French Bean

啫啫芥兰煲

Stir-Fried Kai Lan in Claypot

鮑汁雞粒炒飯 / 招牌豉油皇炒麵

Fried Rice in Abalone Sauce with Diced Chicken /

Supreme Soy Sauce Fried Noodles

蛋白杏仁茶 / 陈皮红豆沙

Almond Tea / Red Bean Soup with Dried Orange Peel

\$538.80++



Set For 10 Pax (Premium)

凉拌云耳 / 手拍日本青瓜 Black Fungus Salad / Japanese Cucumber Pickles 上汤煎米粉澳洲龙虾

Steamed Marble Goby

(烹饪方法 Cooking Method: 藤椒 Green Peppercorn / 剁椒 Diced Chillies / 特级陈皮 Premium Dried Tangerine Peel / 豆酥 Crispy Savoury Bean / 四川辣椒油 (水煮) Poached in Sichuan Chilli Oil)

咸盐水花甲汤

Double-boiled Clam Soup with Mountain Pepper

龙虎斑沸騰魚

Poached Hybrid Grouper in Sichuan Chilli Oil

菠籮生炒肉 / 菠籮生炒骨

Sweet and Sour Pork / Sweet and Sour Pork Rib

大千鸡

Spicy Sichuan Crispy Chicken

XO芦笋炒带子

Sautéed Asparagus and Scallop in XO Sauce

啫啫芥兰煲

Stir-Fried Kai Lan in Claypot

鮑汁雞粒炒飯 / 招牌豉油皇炒麵

Fried Rice in Abalone Sauce with Diced Chicken /

Supreme Soy Sauce Fried Noodles

蛋白杏仁茶 / 陈皮红豆沙

Almond Tea / Red Bean Soup with Dried Orange Peel

\$668.80++







