SIGNATURE TASTING MENU:7 COURSES | 7 道式套餐

198 Per Person | 198 每位

ROASTED BEIJING DUCK 北京烤鸭 CHINESE PANCAKES, CUCUMBER, SPRING ONIONS, HOI SIN SAUCE 中式薄饼,黄瓜,香葱,甜面酱

HOT AND SOUR SOUP WITH SEAFOOD 海鲜酸辣汤

WOK FRIED FRESH MALDIVIAN LOBSTER WITH GINGER AND SPRING ONIONS 葱姜炒马尔代夫鲜龙虾

STIR FRIED MIXED SEAFOOD WITH ASPARAGUS IN X.O SAUCE (S) X.O 酱炒海鲜配芦笋

BLACK PEPPER WAGYU BEEF TENDERLOIN 黑椒牛柳

FU JIAN STYLE FRIED RICE WITH ROASTED DUCK AND CHICKEN 福建炒饭配烤鸭和鸡肉

CHILLED LEMONGRASS JELLY WITH LIME SORBET 柠檬草果冻配青柠冰沙

SIGNATURE TASTING MENU: 5 COURSES | 5 道式套餐

148 Per Person | 148 每位

ROASTED BEIJING DUCK 北京烤鸭 CHINESE PANCAKES, CUCUMBER, SPRING ONIONS, HOI SIN SAUCE 中式薄饼,黄瓜,香葱,甜面酱

BLACK CHICKEN SOUP WITH GINSENG 乌鸡人参汤

BLACK PEPPER WAGYU BEEF TENDERLOIN 黑椒牛柳

X.O FRIED RICE WITH SEAFOOD X.O 酱海鲜炒饭

CHILLED SWEETENED HONEY PEAR GLUTINOUS RICE BALL, ROCK SUGAR SOUP (N) 冰糖雪梨配汤圆

DIM SUM 点心

CRYSTAL HAR KAO 水晶虾饺	32
CHICKEN AND SEAFOOD SIEW MAI 海鲜鸡肉烧卖	32
XIAO LONG BAO (P) 小笼包	32
BLACK TRUFFLE SCALLOPS DUMPLINGS 黑松露扇贝饺	36
LOBSTER DUMPLINGS 龙虾饺	34
CRYSTAL VEGETABLE DUMPLINGS (V) 水晶素饺	28
VEGETABLE SPRING ROLLS (V) 素春卷	26
STARTER 前菜	
CRISPY GOLDEN KING PRAWNS WITH CHINESE MUSTARD, SPICY MANGO 脆皮金黄虾,中式芥末酱,辣味芒果	48
ROASTED CRISPY CHICKEN WITH SWEET PLUM SAUCE 香烤脆皮鸡配甜梅酱	38
CRISPY SOFT SHELL CRAB WITH SALTED EGG 咸蛋黄焗软壳蟹	52
CANTONESE BBQ HONEY PORK 广式叉烧	52

COLD 凉菜

BLACK FUNGUS SALAD WITH CORIANDER 凉拌黑木耳配芫荽	32
STEAMED CHICKEN IN CHILI SAUCE 口水鸡	34
JELLYFISH WITH CHINESE CABBAGE SALAD 凉拌海蜇	38

TRADITIONAL WOOD OVEN ROASTED 传统木火烧烤

SOUP 汤

HOT AND SOUR SOUP WITH SEAFOOD

海鲜酸辣汤	
BLACK CHICKEN SOUP WITH GINSENG 乌鸡人参汤	28
CLEAR CHICKEN WONTON SOUP WITH VEGETABLES AND MUSHROOMS 鸡汤云吞配蘑菇蔬菜	26
OULTRY AND MEAT 家禽及肉类	
ANTONESE SWEET AND SOUR CHICKEN /ITH PINEAPPLE 一式酸甜鸡配菠萝	46
ICHUAN STYLE KONG PO CHICKEN /ITH CASHEW NUTS (N) (S) 川宫保鸡丁配腰果	46
PICY CHICKEN SICHUAN STYLE 式辣子鸡	46
TIR FRIED PORK WITH FRESH CHILI 小炒肉	52
VOK FRIED SLICED BEEF VITH MUSHROOMS IN OYSTER SAUCE 毛油牛肉片配蘑菇	86
LACK PEPPER WESTHOLME VAGYU BEEF TENDERLOIN MBS 3-5 農椒和牛牛柳MBS 3-572	86
AN FRIED LAMB CHOPS /ITH SPRING ONIONS SAUCE 新文羊排配香葱酱	78

28

SEAFOOD 海鲜

BRAISED ABALONE IN SUPERIOR SOUP STOCK 鲍汁扣鲍鱼	168
STIR FRIED MIXED SEAFOOD WITH ASPARAGUS IN X.O SAUCE X.O 酱炒海鲜配芦笋	72
SICHUAN STYLE CHILI PRAWNS 四川辣椒虾	62
SWEET AND SOUR PRAWNS 酸甜虾球	62
STEAMED SCALLOPS WITH VERMICELLI AND CHOPPED GARLIC (S) 粉丝蒸扇贝	62
WOK FRIED SEA CUCUMBER WITH SCALLION 葱爆海参	128
LIVE MALDIVIAN LOBSTER 鲜活马尔代夫龙虾	Market Price 市价
CHOICE OF COOKING STYLE 自选烹饪风味	
WOK FRIED WITH GINGER AND SPRING ONION 葱姜	小炒
OR WOK FRIED WITH SPICY CHILI SAUCE 香辣小炒 OR	
STEAMED WITH SUPERIOR SOYA SAUCE 豉油清蒸	

MALDIVIAN REEF FISH 鲜活马尔代夫海鱼

Market Price 市价

CHOICE OF COOKING STYLE | 自选烹饪风味

STEAMED WITH SUPERIOR SOYA SAUCE | 豉油清蒸

OR

FISH FILLET IN HOT CHILLI OIL | 水煮鱼

VEGETABLES | 蔬菜

STIR FRIED SEASONAL VEGETABLES (V) 清炒时蔬	28
SAUTÉED KAI-LAN WITH GARLIC SAUCE (V) 蒜蓉芥蓝	28
SAUTÉED BROCCOLI WITH MUSHROOMS (V) 炒西兰花配蘑菇	26
MA PO TOFU 麻婆豆腐	36

X.O FRIED RICE WITH SEAFOOD X.O 酱海鲜炒饭	32
FU JIAN STYLE FRIED RICE WITH ROASTED DUCK AND CHICKEN 福建炒饭配烤鸭和鸡肉	29
STIR FRIED RICE NOODLES WITH BEEF AND VEGETABLES 干炒牛河	34
STIR FRIED EGG NOODLES WITH SEAFOOD AND VEGETABLES 海鲜时蒜炒鸡蛋而	36

CHILLED SWEETENED HONEY PEAR GLUTINOUS RICE BALL, ROCK SUGAR SOUP (N) 冰糖雪梨	22
REFRESHING CHILLED LEMONGRASS JELLY WITH LIME SORBET 柠檬草果冻配青柠冰沙	22
CHILLED MANGO PUDDING 芒果布丁	22
DEEP FRIED BANANA WITH VANILLA ICE CREAM 炸香蕉配香草冰淇凌	22
SEASONAL FRUITS 时令果盘	20

