

Western Set Menu

Salad Caprese, Bocconcini Cheese
Crispy Ham, Baby Tomato, Hydroponics Salad and Aged Balsamic
卡普里芝士沙律

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Creamy Forest Mushroom, Truffle Aroma
松露蘑菇忌廉湯

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Charcoal Grilled Aust. Grass Fed Rib Eye Steak
Herb Hasselback Potato, Seasonal Vegetables and Merlot Reduction
炭燒澳洲肉眼扒配紅酒汁

or

Slow Roasted Lemon Thyme Spring Chicken
Herb Hasselback Potato, Seasonal Vegetables and Shallot Gravy
慢燒香草春雞配燒汁

or

Pan-seared Barramundi Fillet, Caper Herb Crust
Herb Hasselback Potato, Seasonal Vegetables and Chardonnay Butter
香煎盲曹魚柳香煎盲曹魚配白酒牛油汁

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Mango Napoleon
拿破崙蛋糕

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Red Wine or White Wine
紅酒或白酒

Chinese Set Menu

特色中餐B

Soup of the Day

養生老火湯

Taiwanese Popcorn Chicken

台式鹽酥雞

Sichuan Spicy Boiled Fish Fillet

四川水煮魚

Pan-fried Pork Chop with Soy Sauce

頭抽煎豬扒

Poached Choi Sum with Yunnan Ham in Chicken Essence

雞湯雲腿浸菜心

Braised E-fu Noodles with Mushroom

乾燒伊麵

Sweetened Red Bean Soup with Lotus Seeds & Lily Bulbs

蓮子百合紅豆沙

Chinese Tea

中國茗茶

Chinese Set Menu

中式餐-花膠鮑魚海鮮餐 A

Double Boiled Chicken Soup with Sea Whelk & Cordyceps Flowers
蟲草花螺頭燉雞湯

Braised Whole Abalone with Fish Maw
原隻鮑魚扣花膠

Deep-fried Crab Claw stuffed with Shrimp Mousse
百花炸蟹鉗

Sautéed Prawn with Pepper in Singapore Style
星洲胡椒蝦

Sautéed Beef Fillet with Duck Liver and Garlic
蒜香鴨肝牛柳

Baby Chinese Cabbage with Garlic and Wolfberry in Fish Broth
魚湯浸杞子上湯娃娃菜

Rice with Assorted Seafood served in Soup
海皇西施泡飯

Sweetened Almond Cream with Egg White
蛋白杏仁茶

Chinese Tea
中國茗茶