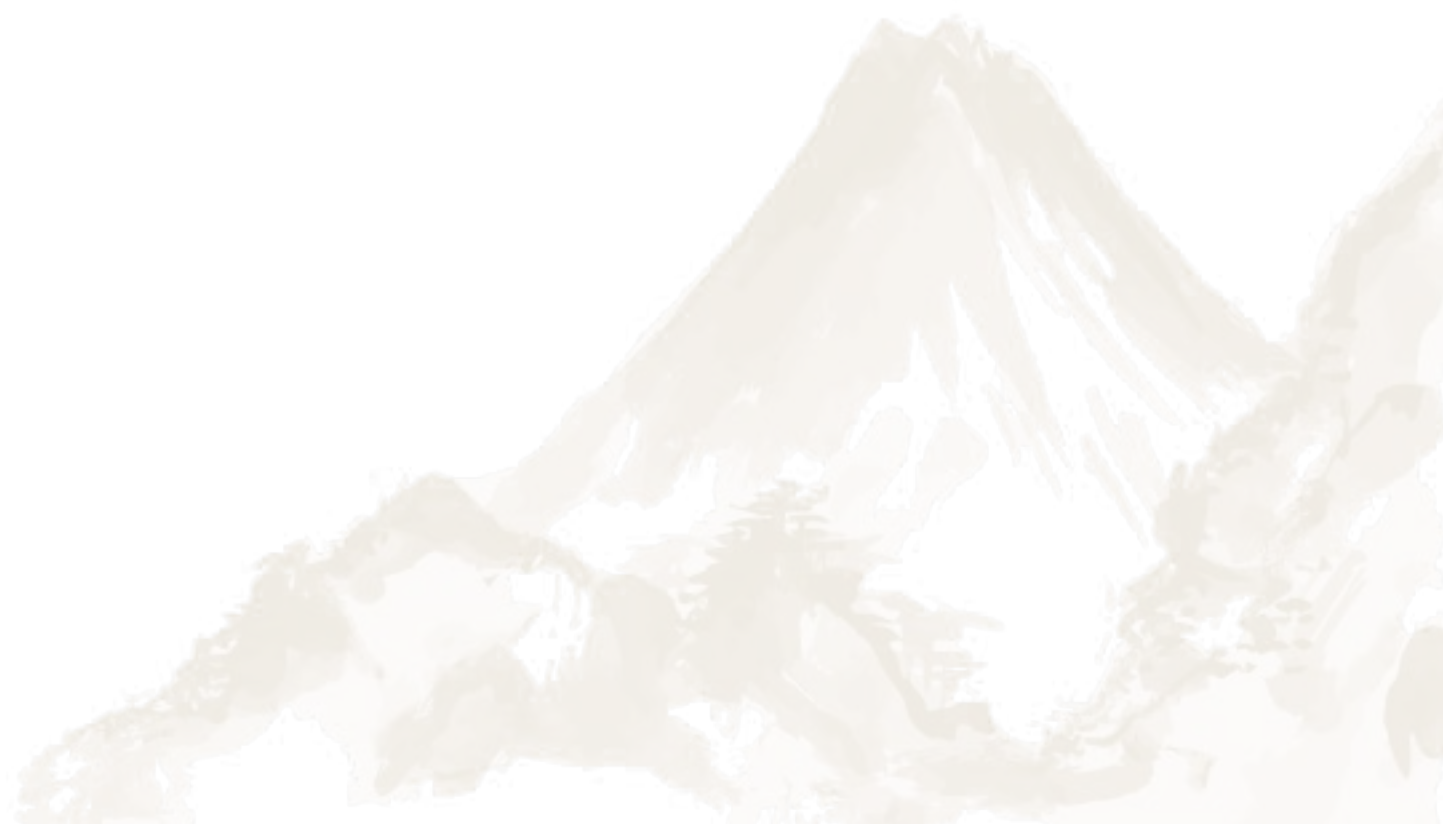
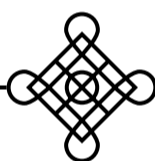


A LA CARTE DELICACIES



厨师推荐菜肴

PREMIUM CHEF RECOMMENDATIONS

鸿运乳猪全体* Whole Roast Suckling Pig with Crêpe	388.00 Whole
鸿运糯米乳猪 (只供堂食)* Whole Roast Suckling Pig wrapped with Wok-Fried Glutinous Rice, Pork Sausage and Chinese Wine (Dine-In Only)*	538.00 Whole
秘制海味佛跳墙* 鲍鱼, 官燕, 花胶, 海参, 瑶柱, 人参, 日本花菇, 金华火腿, 乌鸡 Buddha Jumps Over the Wall Abalone, Bird's Nest, Fish Maw, Sea Cucumber, Conpoy, Ginseng, Dry-Cured Ham, Chinese Silkie Chicken, Japanese Shiitake Mushroom	158.00 Per Person
虫草怀旧凤吞燕* Double-Boiled Boneless Quail filled with Bird's Nest and Cordycep Flower in Superior Soup	128.00 Per Person
鲟龙鱼子酱芙蓉蟹肉干烧官燕 Stewed Bird's Nest with Egg White, Crab Meat and Caviar in Superior Soup	108.00 Per Person
红烧官燕盏 Braised Imperial Bird's Nest with Superior Stock	108.00 Per Person
珊瑚鲜蟹烩官燕 Stewed Bird's Nest with Crab Roe and Crab Meat in Superior Soup	98.00 Per Person
传统生磨杏仁茶官燕 Traditional Almond Cream with Bird's Nest	88.00 Per Person
山楂杏片玉带百花酿龙虾钳^ Crispy Boston Claw stuffed with Minced Hokkaido Scallop and Sliced Almond in Hawthorn Sauce	28.00 Per Person
红烧澳洲12-头许榕干鲍 Stewed Australian 12-Head 'Xu Rong' Abalone in Chef's Special Sauce	488.00 Per Person
秘制南非15-头干鲍扣鹅掌 South African 15-Head Dry Abalone with Goose Web in Chef's Special Sauce	228.00 Per Person
鲍汁沙皮辽参酿黑豚* Crispy Guan Dong Sea Cucumber stuffed with Minced Iberico Pork and Asparagus in Abalone Sauce	88.00 Per Person
万豪聚宝盆 5-头鲍鱼, 花胶, 海参, 鹅掌, 天白菇 Wan Hao Premium Claypot 5-Head Abalone, Fish Maw, Sea Cucumber, Goose Web and Japanese Shiitake Mushroom	118.00 Per Person

^1天前预订 Minimum of 1-Day Pre-Order Required.

*2天前预订 Minimum of 2-Day Pre-Order Required.

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Not applicable with any discounts or promotions.

万豪精选点心 DIM SUM

蒸类 STEAMED

金箔虾籽竹笙龙虾饺 Steamed Lobster with Bamboo Pith Beetroot Dumpling, Tobiko and Gold Leaf	12.00 2 Pieces
鲟龙鱼子玉带饺 Steamed Hokkaido Scallop and Sturgeon Caviar Dumpling	12.00 2 Pieces
晶莹鲜虾饺 Steamed Crystal Prawn Dumpling	7.00 2 Pieces
蟹皇黑豚干蒸鲜虾烧卖 Steamed Iberico Pork Siew Mai with Shrimp	7.00 2 Pieces
川味香芋金钱肚 Steamed Beef Tripe and Yam with Szechuan Chilli Garlic Sauce	8.00 Per Portion
潮州韭菜粉果 Steamed 'Fen-Guo' Chicken with Peanut, Dried Shrimp, Chive and Preserved Vegetable	6.00 2 Pieces
翡翠羊肚菌素饺 Steamed Crystal Spinach and Morel Mushroom Vegetarian Dumpling	6.00 2 Pieces
香醋川味抄手 Poached Pork and Prawn Dumpling with Szechuan Chilli Vinegar Sauce	12.00 Per Portion
瑶柱珍珠糯米鸡 Pearl Glutinous Rice wrapped in Lotus Leaf with Chicken, Conpoy, Salted Egg and Mushroom	8.00 Per Piece
蜜汁叉烧包 Steamed Honey-Glazed Pork Bun	7.00 2 Pieces
竹碳黄金流沙包 Steamed Charcoal Bun with Salted Egg Custard	7.00 2 Pieces
南翔小笼包 Steamed Pork Xiao Long Bao	6.00 2 Pieces
川味香豉汁蒸凤爪 Steamed Chicken Feet with Black Bean and Szechuan Chilli Garlic Sauce	8.00 Per Portion
豉汁蒸黑豚排骨 Steamed Iberico Pork Rib with Black Bean Sauce	8.00 Per Portion
精选鲜虾肠粉 Prawn Rice Noodle Roll	9.00 Per Portion
精选西班牙叉烧肠粉 Honey Iberico Pork Char Siew Rice Noodle Roll	9.00 Per Portion
北海道带子肠粉 Hokkaido Scallop Rice Noodle Roll	13.00 Per Portion
海胆鲜虾脆肠粉 Crispy Prawn with Sea Urchin Rice Noodle Roll	18.00 Per Portion

Dim Sum Menu is only available for lunch.

以上所有商品价格将会额外收取现有服务以及消费税

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万豪精选点心 DIM SUM

炸/烘 FRIED/BAKED

XO酱炒萝卜糕 Wok-Fried Carrot Cake in XO Sauce	18.00 Per Portion
香煎腊味萝卜糕 Pan-Fried Radish Cake with Preserved Meat	6.50 2 Pieces
龙须鳄梨鲜虾卷 Deep-Fried Prawn with Avocado Vermicelli Roll	7.50 2 Pieces
金华鲍鱼炸芋角 Deep-Fried Taro Dumpling with Mini Abalone	15.00 2 Pieces
鲜虾腐皮卷 Deep-Fried Bean Curd Skin Roll with Prawn	7.00 2 Pieces
香芒虾筒 Deep-Fried Prawn Roll with Mango	7.00 2 Pieces
虾籽玉带多士 Deep-Fried Toast with Minced Prawn and Mayonnaise	9.80 3 Pieces
蜜汁叉烧酥 Baked Crispy Honey-Glazed Pork Puff	7.00 2 Pieces
港式酥皮蛋挞 Baked Egg Tart	6.00 2 Pieces

Dim Sum Menu is only available for lunch.

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开胃菜 APPETISERS

风味肉松金瓜片 Crispy Pumpkin with Chicken Floss	16.00 Per Portion
艇酱田鸡腿 'Bi Feng Tang' Style Crispy Frog Drumstick	26.00 Per Portion
黄日肉松百花吊片 Crispy Cuttlefish with Salted Egg and Chicken Floss	20.00 Per Portion
竹炭脆皮七味金砖 Crispy Bamboo Charcoal Bean Curd with Seven Spices	18.00 Per Portion
蜜汁脆鲜菇 Crispy Assorted Fresh Mushroom with Honey Sauce	15.00 Per Portion
黑松露海盐银针鱼 Deep-Fried Whitebait with Black Truffle Salt	18.00 Per Portion
黄金脆鱼皮 Deep-Fried Fish Skin with Salted Egg Sauce	18.00 Per Portion

以上所有商品价格将会额外收取现有服务以及消费税
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烧味類 BARBECUED DELIGHTS

 鸿运乳猪全体*^ Whole Roast Suckling Pig with Crêpe		388.00 Whole
 鸿运糯米乳猪 (只供堂食)* Whole Roast Suckling Pig wrapped with Wok-Fried Glutinous Rice, Pork Sausage and Chinese Wine (Dine-In Only)*		538.00 Whole
爱尔兰北京烤填鸭 Roast Irish Peking Duck with Chinese Crêpe	78.00 Half	156.00 Whole
SECOND COURSE, CHOICE OF PREPARATION: Sautéed with Ginger & Onion, Sautéed with Salt & Pepper or Sautéed with Gong Bao Sauce (Additional Charge of 20.00)		
爱尔兰挂炉烧鸭 Roast Irish Duck	68.00 Half	136.00 Whole
万豪炸子鸡 Wan Hao Signature Crispy Chicken	36.00 Half	72.00 Whole
东江盐焗菜园鸡 Sea Salt Baked Free-Range Chicken	34.00 Half	68.00 Whole
玫瑰豉油鸡 Rose Wine Soy Sauce Chicken	34.00 Half	68.00 Whole
脆皮烧肉 Crispy Roast Pork Belly		24.00 Per Portion
西班牙猪颈叉烧 Honey-Glazed Spanish Iberico Pork Char Siew		30.00 Per Portion
川味香醋海蜇花 Chilled Spicy Jellyfish Head		20.00 Per Portion

^Not applicable with any discounts or promotions.

*2天前预订 Minimum of 2-Day Pre-Order Required.

 Chef Recommendation

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湯羹類 SOUPS

 秘制海味佛跳墙*^ 鲍鱼, 官燕, 花胶, 海参, 瑶柱, 人参, 日本花菇, 金华火腿, 乌鸡 Buddha Jumps Over the Wall Abalone, Bird's Nest, Fish Maw, Sea Cucumber, Conpoy, Ginseng, Dry-Cured Ham, Chinese Silkie Chicken, Japanese Shiitake Mushroom	158.00 Per Person
虫草怀旧凤吞燕*^ Double-Boiled Boneless Quail filled with Bird's Nest and Cordycep Flower in Superior Soup	128.00 Per Person
鲟龙鱼子酱芙蓉蟹肉干烧官燕^ Stewed Bird's Nest with Egg White, Crab Meat and Sturgeon Caviar in Superior Soup	118.00 Per Person
红烧官燕盏^ Braised Imperial Bird's Nest with Superior Stock	108.00 Per Person
珊瑚鲜蟹烩官燕^ Stewed Bird's Nest with Crab Roe and Crab Meat in Superior Soup	98.00 Per Person
龙筴冬虫草花胶炖安心鸡 Emperor Double-Boiled Cordycep Flower with Fish Maw and 'An Xin' Chicken	68.00 Per Person
花旗参花胶螺頭汤 Double-Boiled Fish Maw with American Ginseng, Sea Whelk and Pork Soft Bone	38.00 Per Person
羊肚菌乌鸡炖鲍鱼 Double-Boiled Abalone with Morel Mushroom in Silkie Chicken Soup	38.00 Per Person
石斛无花果螺头西施骨汤 Double-Boiled Dendrobium Herb with Fig and Sea Whelk in Pork Soft Bone Soup	28.00 Per Person
珊瑚龙虾芙蓉羹 Braised Lobster with Crab Roe Broth	24.00 Per Person
黄焖一品海味羹 Braised Golden Superior Stock with Abalone, Fish Maw, Sea Cucumber and Bamboo Shoot	24.00 Per Person
鲜蟹肉粟米羹 Braised Sweet Corn with Crab Meat Broth	18.00 Per Person
文丝海鲜酸辣羹 Hot and Sour Soup with Assorted Seafood and Shredded Bean Curd	20.00 Per Person
时日例汤 Soup of the Day	16.00 Per Person

^Not applicable with any discounts or promotions.

*2天前预订 Minimum of 2-Day Pre-Order Required.

 Chef Recommendation

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生猛海鲜 PREMIUM LIVE SEAFOOD*

忘不了 Empurau	Seasonal Price Per 100 Gram
老鼠斑 Panther Grouper	Seasonal Price Per 100 Gram
青衣 Green Wrasse	Seasonal Price Per 100 Gram
美国象拔蚌 Geoduck	Seasonal Price Per 100 Gram
阿拉斯加巨蟹 Alaskan King Crab	Seasonal Price Per 100 Gram
澳洲龙虾 Australian Lobster	Seasonal Price Per 100 Gram
美国雪白蟹 American White Snow Crab	Seasonal Price Per 100 Gram
斯里兰卡螃蟹 Sri Lankan Crab	22.00 Per 100 Gram
竹蚌 Bamboo Clam (Minimum 3 pieces)	20.00 Per Piece

生猛海鲜 LIVE SEAFOOD

顺壳鱼 Soon Hock	16.00 Per 100 Gram
海老虎斑 Hybrid Tiger Grouper	20.00 Per 100 Gram
东星斑 Coral Trout	29.00 Per 100 Gram
法国多宝鱼 Turbot	25.00 Per 100 Gram
西澳龙虾 Western Australian Live Rock Lobster	28.00 Per 100 Gram
本地青龙 Local Live Lobster	24.00 Per 100 Gram
老虎虾 Live Tiger Prawn (Minimum 300 Grams)	15.00 Per 100 Gram

活鱼烹調方式

LIVE FISH: CHOICE OF PREPARATION

- 塘心黑金蒜 Steamed Black Garlic Sauce
- 港式清蒸 Hong Kong Style Steamed with Superior Soy Sauce
- 潮州蒸 Steamed Teochew Style
- 豆酥肉松豉油蒸 Steamed Fermented Soy Bean with Chicken Floss and Superior Light Soy Sauce
- 油浸 Deep-Fried with Spring Onion, Ginger and Superior Soy Sauce
- 豆豉蒸 Cantonese Style Black Bean Sauce
- 糖醋炸 Deep-Fried with Sweet and Sour Sauce
- 万豪金华一品鱼煲 Wan Hao Special Superior Stock (Additional Charge of 18.00)
(Bamboo Pith, Chinese Ham, Mushroom, Giant Top Shell, Seasonal Greens)

龙虾, 螃蟹, 老虎虾烹調方式

LIVE SEAFOOD: CHOICE OF PREPARATION

- 神农草药煲 Herbal Superior Soup
- 花雕蒸 Steamed in Chinese Wine
- 金银蒜蒸 Steamed with Duo Garlic
- 姜葱爆炒 Wok-Fried with Ginger and Onion
- 星洲辣椒 Wok-Fried with Chilli Sauce, Singapore Style
- 白胡椒 Wok-Fried with White Pepper Sauce
- 古法避风塘 Wok-Fried with Deep-Fried Garlic, Spicy Hong Kong Style 'Bi Feng Tang'
- 鸡肉松咸蛋 Wok-Fried with Salted Egg and Chicken Floss

*Not applicable with any discounts or promotions.

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海鲜类 SEAFOOD

鹿茸菇焖斑柳煲 Sautéed Red Grouper Fillet with Velvet Mushroom, served in Stone Pot	45.00 Small
XO酱斑柳炒香芹 Wok-Fried Coral Trout Fillet with Celery and Bell Pepper in XO Sauce	45.00 Small
沙姜红葱鳕鱼球 Wok-Fried Cod Fillet with Foie Gras, Onion and Spring Onion in Chef's Special Sauce	50.00 Small
榄角彩椒香芹炒虾球 Sautéed Prawn with Bell Pepper and Celery in Olive Sauce	40.00 Small
黑松露沙律虾球 Deep-Fried Prawn with Black Truffle Mayonnaise in Yam Nest	42.00 Small
 百香果奶皇虾球 Deep-Fried Prawn with Passion Fruit Custard Sauce and Passion Fruit Pearl	42.00 Small
黑松露爆炒北海道带子虾球 Sautéed Hokkaido Scallop, Prawn and Celery with Black Truffle Sauce	44.00 Small
榄酱香煎玉带 Pan-Fried Hokkaido Scallop in Olive Paste	40.00 Small
鲟龙鱼子酱蟹肉大量炒鲜奶 Stir-Fried Crab Meat with Caviar, Fresh Milk, Egg White and Broccoli	40.00 Small

位上 INDIVIDUAL PLATED

赛螃蟹烤鳕鱼 Baked Cod Fish with Egg White	34.00 Per Portion
蟹粉扒麒麟鳕鱼 Deep-Fried Cod Fish with Crab Meat and Hairy Crab Roe	35.00 Per Portion
油浸鳕鱼 Deep-Fried Cod Fish with Fried Ginger and Spring Onion in Superior Light Soy Sauce	32.00 Per Portion
芹香酱蒸鳕鱼 Steamed Cod Fish with Celery Plum Sauce	32.00 Per Portion
豉油皇大海虾 Wok-Fried Giant Tiger Prawn with Superior Light Soy Sauce	28.00 Per Portion
干烧大海虾 Wok-Fried Giant Tiger Prawn with Szechuan Chilli Garlic Sauce	28.00 Per Portion

 Chef Recommendation

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家禽和肉类 POULTRY & MEAT

牛 BEEF

- 🍷 黑蒜酱牛柳粒 45.00 | Small
Wok-Fried Beef Tenderloin with Japanese Shiitake Mushroom and Black Garlic Sauce
- 话梅晶梨牛柳粒 45.00 | Small
Wok-Fried Beef Tenderloin with Chilled Marinated Sour Plum Pear and Light Wasabi Sauce
- 中式牛仔骨 38.00 | Small
Wok-Fried Beef Short Rib with Barbecue Honey Sauce
- 白胡椒根煲竹枝牛脸肉 40.00 | Small
Stewed Beef Cheek with White Pepper Root and Bean Curd Sheet
- 红酒焖牛肋排 44.00 | Small
Braised Boneless Beef Short Rib with Red Wine Sauce
- 黑松露香煎和牛 42.00 | Per Piece
Pan-Fried Wagyu Beef with Black Truffle Sauce (120 Grams)
- 美国肥牛芥兰 40.00 | Small
Poached Sliced Angus Beef with Kailan in Superior Light Soy Sauce

猪 PORK

- 🍷 港式腊味香芋黑豚肉 40.00 | Small
Braised Iberico Pork with Hong Kong Chinese Sausage and Yam
- 🍷 金桔蜜汁肉骨 40.00 | Small
Pork Rib with Mandarin Orange Sauce
- 金巢榄角爆黑豚 40.00 | Small
Wok-Fried Iberico Pork with Olive in Yam Nest
- 山楂糖醋黑豚肉 36.00 | Small
Sweet and Sour Iberico Pork

鸡 CHICKEN

- 梅香咸鱼鲍角滑鸡煲 46.00 | Small
Stewed Abalone Cube with Chicken Fillet and Mei Xiang Salted Fish, served in Stone Pot
- 花雕火蒜焖鸡 34.00 | Small
Braised Chicken Fillet with Shallot, Spring Onion, Celery and Garlic in Chinese Wine
- 泡椒红葱炒鸡球 34.00 | Small
Braised Chicken with Pickled Chilli, Onion, Ginger and Straw Mushroom

🍷 Chef Recommendation

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菜及豆腐類 VEGETABLES AND BEAN CURD

瑶柱金菇海苔豆腐

Braised Homemade Seaweed Bean Curd with Conpoy and Shredded Mushroom

32.00 | Small

蚝皇海参海苔豆腐煲

Braised Sea Cucumber with Seaweed Bean Curd, Carrot and Mushroom in Oyster Sauce

48.00 | Small

红烧海鲜豆腐煲

Braised Bean Curd with Hokkaido Scallop, Prawn, Grouper Fillet, Mushroom and Carrot in Chu Hou Sauce

36.00 | Small

豆瓣酱肉碎四季豆

Wok-Fried String Bean with Minced Pork and Szechuan Chilli Sauce

26.00 | Small

瑶柱蟹肉桂花银芽

Sautéed Crab Meat with Sole Fish, Conpoy, Egg, Bean Sprout, Carrot and Spring Onion

32.00 | Small

金巢夏果羊肚珉水芹香

Wok-Fried Lotus Root with Assorted Vegetable, Morel Fungus and Macadamia Nut in Yam Nest

30.00 | Small

三皇蛋灼苋菜苗

Poached Sharp Spinach with Assorted Egg in Superior Stock

28.00 | Small

 浓汤玉鲍丝浸苋菜苗

Poached Sharp Spinach with Shredded Top Shell in Superior Broth

28.00 | Small

每日时蔬

Seasonal Vegetables

26.00 | Small

CHOICE OF PREPARATION:

Stir-Fried, Minced Garlic or Superior Broth

 Chef Recommendation

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康益身心篇 VEGETARIAN DELIGHTS

湯類 SOUPS

- 黄焖彩虹羹 18.00 | Per Person
Braised Assorted Shredded Vegetable and Mushroom
- 菠菜木耳白玉羹 18.00 | Per Person
Braised Spinach with Fungus and Shredded Bean Curd Broth
- 松茸菇竹笙炖菜胆 24.00 | Per Person
Double-Boiled Matsutake Mushroom with Bamboo Pith and Vegetable

素食谱 MAINS

- 羊肚菌鲜菌西红柿 16.00 | Per Person
Braised Whole Tomato with Morel Mushroom, Fresh Mushroom and Black Truffle Sauce
- 金盅黑松露脆绿豆根 36.00 | Small
Sautéed Assorted Root Vegetable with Bean Curd Skin in Pumpkin
- 竹笙芦笋煎烩三珥 36.00 | Small
Braised Bamboo Pith with Asparagus and Trio Fungus
- 银杏豆汁烩白玉 30.00 | Small
Braised Bean Curd with Ginkgo Nut and Enoki Mushroom in Soy Milk Sauce
- 山楂糖醋脆白玉 32.00 | Small
Deep-Fried Bean Curd with Pineapple, Bell Pepper and Hawthorn Sauce
- 羊肚菌榆珥炒芦笋 36.00 | Small
Sautéed Morel Mushroom with Yellow Fungus and Asparagus
- 腰果宫保豆根 30.00 | Small
Wok-Fried Black Mushroom with Cashew Nut in Gong Bao Sauce
- 金汤虫草花银粉蔬菜煲 32.00 | Small
Braised Assorted Vegetable with Cordyceps Flower, Pumpkin and Glass Noodle, served in Stone Pot

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饭及面類 RICE AND NOODLES

上汤姜葱龙虾焖生面** Braised Lobster with Egg Noodle, Spring Onion and Ginger	52.00 Per Person
龙虾海鲜泡饭** Braised Lobster with Assorted Seafood, Fresh Mushroom, Tomato and Rice	52.00 Per Person
XO酱龙虾球炒饭 Wok-Fried Rice with Lobster Meat, Spring Onion and Diced Vegetable in XO Sauce	52.00 Small
万豪一品炒饭 Wan Hao Fried Rice with Diced Scallop, Shrimp, Crab Meat, Conpoy and Vegetable	38.00 Small
三鲜榄酱炒饭 Wok-Fried Rice with Trio Seafood and Olive Paste	38.00 Small
虾籽北海道带子芙蓉炒饭 Wok-Fried Rice with Hokkaido Scallop, Flying Fish Roe and Spring Onion	38.00 Small
蟹肉鲜菇干炒伊面 Wok-Fried Ee-Fu Noodle with Crab Meat and Mushroom	36.00 Small
松露野菌伊面 (素) Wok-Fried Ee-Fu Noodle with Wild Mushroom in Black Truffle Sauce (V)	34.00 Small
干炒美国肥牛河粉 Wok-Fried Rice Noodle with Sliced Angus Beef, Bean Sprout, Spring Onion and Onion	36.00 Small
福建炒面线 Wok-Fried Mee Sua with Honey-Glazed Pork and Shrimp	32.00 Small
XO极品酱海鲜炒面线 Wok-Fried Mee Sua with Assorted Seafood in XO Sauce	38.00 Small
海鲜双面黄 Pan-Fried Crispy Wonton Noodle with Scallop, Prawn, Fish and Seasonal Vegetables in Superior Sauce	38.00 Small

**Minimum of 2 persons.

(V) Vegetarian

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精选甜品 DESSERTS

金盅生磨杏仁茶官燕^ Bird's Nest with Almond Cream, served in Mini Pumpkin	88.00 Per Person
红莲炖燕窝^ Double-Boiled Bird's Nest with Red Date, Lotus Seed and White Fungus	60.00 Per Person
金盅生磨杏仁茶雪蛤^ Hashima with Almond Cream, served in Mini Pumpkin	58.00 Per Person
六味桃胶 (冷/热) Double-Boiled Peach Gum with Red Date, Longan, Candied Melon, White Fungus and Malva Nut (Cold/Hot)	20.00 Per Person
红酒雪吧火龙果 Chilled Lemon Grass Jelly with Red Wine Granite and Purple Dragon Fruit	16.00 Per Person
杨枝甘露 Chilled Mango Sago Pomelo	14.00 Per Person
🍷 香椰雪糕紫糯米椰子冻 Chilled Coconut Pudding with Purple Glutinous Rice Purée	16.00 Per Person
香茅冻伴青柠雪芭 Chilled Lemon Grass Jelly with Lemon Sherbet	14.00 Per Person
开心果绿茶红豆汤圆 Red Bean Glutinous Rice Ball coated with Pistachio and Matcha	15.00 Per Portion
豆沙锅饼 Deep-Fried Crispy Pancake with Red Bean Paste	15.00 Per Portion
酥炸黄金果春卷 Deep-Fried 'Musang' King Durian Spring Roll	18.00 4 Pieces

^Not applicable with any discounts or promotions.

🍷 Chef Recommendation

以上所有商品价格将会额外收取现有服务以及消费税

Prices are subject to 10% service charge and prevailing Goods & Services Tax (GST).