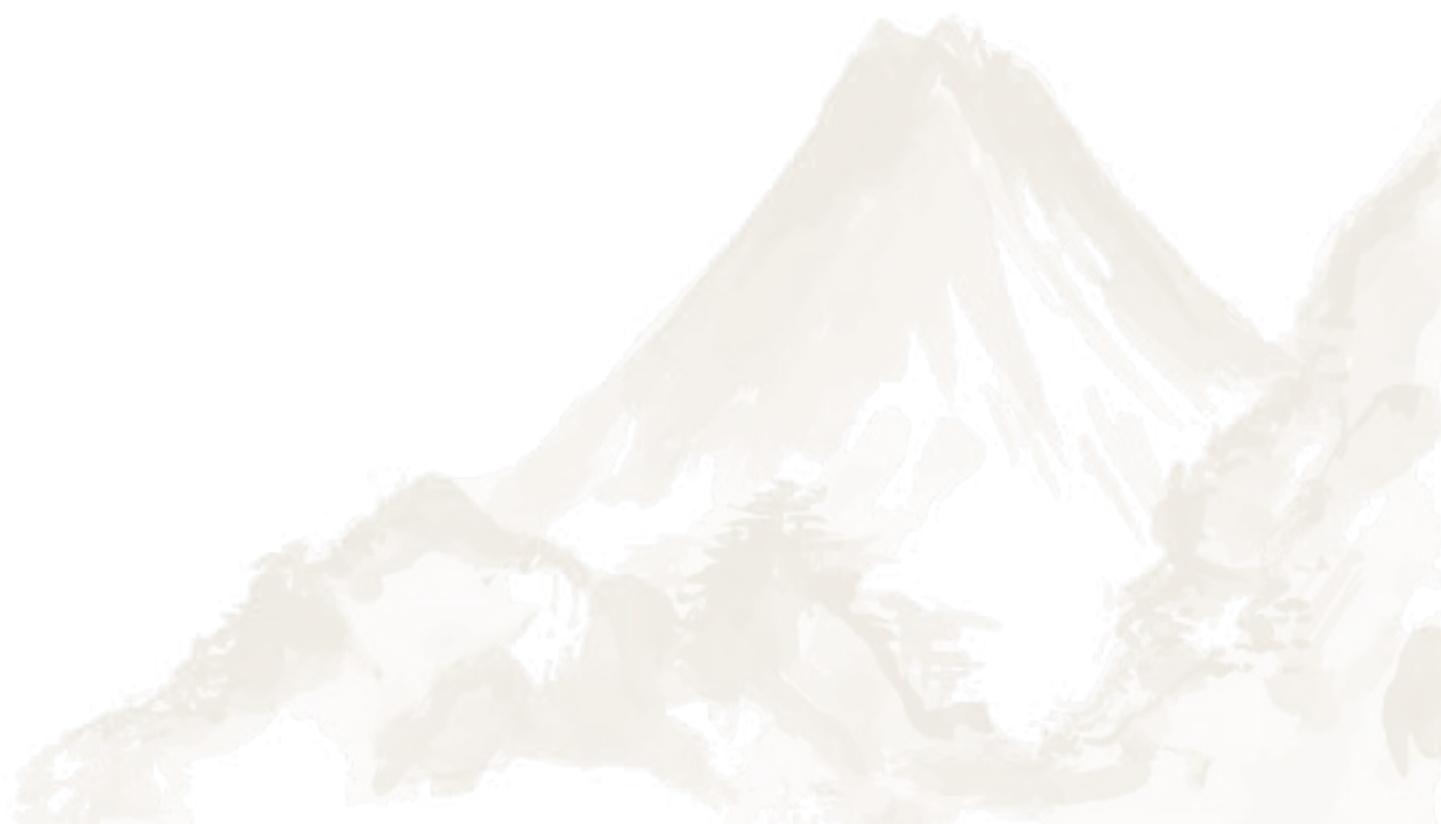
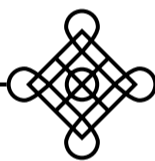


A LA CARTE DELICACIES



厨师推荐菜肴

PREMIUM CHEF RECOMMENDATIONS

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

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

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

🍷 Sustainably Sourced

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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.

 Sustainably Sourced


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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.

 Sustainably Sourced

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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

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烧味類 BARBECUED DELIGHTS

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

^Not applicable with any discounts or promotions.
*2天前预订 Minimum of 2-Day Pre-Order Required.


 Chef Recommendation  Sustainably Sourced


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湯羹類 SOUPS

<div></div> <div>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</div>	158.00 Per Person
<div></div> <div>虫草怀旧凤吞燕*^ Double-Boiled Boneless Quail filled with Bird's Nest and Cordycep Flower in Superior Soup</div>	128.00 Per Person
<div></div> <div>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</div>	118.00 Per Person
<div></div> <div>红烧官燕盏^ Braised Imperial Bird's Nest with Superior Stock</div>	108.00 Per Person
<div></div> <div>珊瑚鲜蟹烩官燕^ Stewed Bird's Nest with Crab Roe and Crab Meat in Superior Soup</div>	98.00 Per Person
<div></div> <div>龙筴冬虫草花胶炖安心鸡 Emperor Double-Boiled Cordycep Flower with Fish Maw and 'An Xin' Chicken</div>	68.00 Per Person
<div></div> <div>花旗参花胶螺頭汤 Double-Boiled Fish Maw with American Ginseng, Sea Whelk and Pork Soft Bone</div>	38.00 Per Person
<div></div> <div>羊肚菌乌鸡炖鲍鱼 Double-Boiled Abalone with Morel Mushroom in Silkie Chicken Soup</div>	38.00 Per Person
<div></div> <div>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</div>	28.00 Per Person
<div></div> <div>珊瑚龙虾芙蓉羹 Braised Lobster with Crab Roe Broth</div>	24.00 Per Person
<div></div> <div>黄焖一品海味羹 Braised Golden Superior Stock with Abalone, Fish Maw, Sea Cucumber and Bamboo Shoot</div>	24.00 Per Person
<div></div> <div>鲜蟹肉粟米羹 Braised Sweet Corn with Crab Meat Broth</div>	18.00 Per Person
<div></div> <div>文丝海鲜酸辣羹 Hot and Sour Soup with Assorted Seafood and Shredded Bean Curd</div>	20.00 Per Person
<div></div> <div>时日例汤 Soup of the Day</div>	16.00 Per Person

 Chef Recommendation

 Sustainably Sourced

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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

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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

 Sustainably Sourced



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家禽和肉类 POULTRY & MEAT

牛 BEEF

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

猪 PORK

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

鸡 CHICKEN

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

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

金巢夏果羊肚珙水芹香

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

康益身心篇 VEGETARIAN DELIGHTS

湯類 SOUPS

黃燜彩虹羹 Braised Assorted Shredded Vegetable and Mushroom	18.00 Per Person
菠菜木耳白玉羹 Braised Spinach with Fungus and Shredded Bean Curd Broth	18.00 Per Person
松茸菇竹筴炖菜胆 Double-Boiled Matsutake Mushroom with Bamboo Pith and Vegetable	24.00 Per Person

素食譜 MAINS

羊肚菌鮮菌西紅柿 Braised Whole Tomato with Morel Mushroom, Fresh Mushroom and Black Truffle Sauce	16.00 Per Person
金蟲黑松露脆綠豆根 Sautéed Assorted Root Vegetable with Bean Curd Skin in Pumpkin	36.00 Small
竹筴芦笋煎烩三珥 Braised Bamboo Pith with Asparagus and Trio Fungus	36.00 Small
银杏豆汁烩白玉 Braised Bean Curd with Ginkgo Nut and Enoki Mushroom in Soy Milk Sauce	30.00 Small
山楂糖醋脆白玉 Deep-Fried Bean Curd with Pineapple, Bell Pepper and Hawthorn Sauce	32.00 Small
羊肚菌榆珥炒芦笋 Sautéed Morel Mushroom with Yellow Fungus and Asparagus	36.00 Small
腰果宮保豆根 Wok-Fried Black Mushroom with Cashew Nut in Gong Bao Sauce	30.00 Small
金湯虫草花銀粉蔬菜煲 Braised Assorted Vegetable with Cordyceps Flower, Pumpkin and Glass Noodle, served in Stone Pot	32.00 Small

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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  Sustainably Sourced

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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

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