



# **BIRTHDAY PACKAGE INCLUSIONS**

Curate your experience of perfect moments through the following exclusives:

Indulge in our sumptuous Western or Chinese menus specially curated by our Culinary team

Fifty servings of our Signature mocktail to be served as welcome drink during cocktails

Ten dozens of canapés

2-hour continuous flow of sodas, iced tea and chilled juices

Bespoke 3-layered display cake in fondant icing

Champagne or whiskey for the celebratory toast

Floral centerpieces for all guest tables

Specially designed menu cards and buffet tags

Two-night stay in an Deluxe Room with breakfast for (2) persons for the celebrant

Eligibility of Shangri-La Circle Members for Shangri-La Circle Award Points



	WESTERN SET MENUS	
MENUS	FIRST (50) PERSONS	RATE IN EXCESS OF (50) PERSONS
Western Set Menu I (4-course)	PhP 350,000 net	PhP 5,000 net
Western Set Menu II (4-course)	PhP 375,000 net	PhP 5,500 net
Western Set Menu III (5-course)	PhP 425,000 net	PhP 6,500 net
Western Set Menu IV (6-course)	PhP 475,000 net	PhP 7,500 net
	WESTERN BUFFET MENUS	
MENUS	FIRST (50) PERSONS	RATE IN EXCESS OF (50) PERSONS
Western Buffet Menu I	PhP 325,000 net	PhP 4,500 net
Western Buffet Menu II	PhP 350,000 net	PhP 5,000 net
Western Buffet Menu III	PhP 375,000 net	PhP 5,500 net
Western Buffet Menu IV	PhP 400,000 net	PhP 6,000 net
	CHINESE SET MENUS	
MENUS	FIRST (50) PERSONS	RATE IN EXCESS OF (50) PERSONS
Chinese Set Menu I	PhP 495,888 net	PhP 7,888 net
Chinese Set Menu II	PhP 545,888 net	PhP 8,888 net
Chinese Set Menu III	PhP 595,888 net	PhP 9,888 net
Chinese Set Menu IV	PhP 645,888 net	PhP 10,888 net
	LAURIAT MENUS	
MENUS (table for 10 persons)	FIRST (5) TABLES	RATE IN EXCESS OF (5) TABLES
Chinese Lauriat Menu I	PhP 445,888 net	PhP 68,888 net
Chinese Lauriat Menu II	PhP 480,888 net	PhP 75,888 net
Chinese Lauriat Menu III	PhP 515,888 net	PhP 82,888 net
Chinese Lauriat Menu IV	PhP 550,888 net	PhP 89,888 net

<sup>\*\*</sup> Above rates are inclusive of applicable government taxes and service charge.

<sup>\*\*</sup> Rates may be subject to change without prior notice.



# **WESTERN SET MENU I**

Assorted artisanal bread rolls and butter

## **Seafood Carousel**

Seared scallop, marinated tiger prawn, cured salmon, tuna tataki

Mary Rose sauce, baby leaves, crudités, lemon vinaigrette

# Pan-seared barramundi fillet, chimichurri sauce

Sautéed pearl barley & mushroom

# Green herbs-crusted grain-fed beef tenderloin

Grana Padano potato gratin, vegetable medley, port wine jus

# **Strawberry Shortcake**

Macerated Strawberries, Pastry Cream, Strawberry Coulis, Mint



## **WESTERN SET MENU II**

Assorted artisanal bread rolls and butter

# Duck terrine with foie gras mousse

Porto aspic, dark chocolate, pistachio crumble, mesclun leaves, Melba toast

# Green herb-crusted giant perch fillet

Tomato & lemon velouté, edamame

# Red wine-braised beef short rib, own jus

Roasted garlic mashed potatoes, sautéed shallots, crispy onion rings, broccoli floret

# **Chocolate praline cake**

Caramel sauce, orange ice cream



# **WESTERN SET MENU III**

Assorted artisanal bread rolls and butter

# Scallops & prawns coconut truffle "Leche de Tigre"

Torched scallops, poached tiger prawns, corn, sweet potato

# Seared & lightly hot smoked Atlantic salmon fillet

Green asparagus spears, lemon velouté sauce

# Orange & mint sherbet

# Grilled Australian beef tenderloin, thyme-garlic demi-glace

Carrot & potato mousseline, roasted cauliflower florets, asparagus spear

## **Chocolate mocha tart**

Espresso ice cream, macerated strawberries



# **WESTERN SET MENU IV**

Assorted artisanal bread rolls and butter

# **Pacific Ocean Medley**

Seared scallop, blue crab tian, poached tiger prawn, yellowfin tuna tataki
Pickled shimeji mushrooms, baby greens, radish, apple capers, olive soil
Lemon dill vinaigrette

# Lobster bisque

Lobster medallion, cognac cream, herb crouton

# Truffle & mushroom tagliatelle

Pecorino cheese shavings, extra virgin olive oil

Lime, watermelon & basil sherbet

## Land & Sea

Australian Angus beef tenderloin & Atlantic salmon Buttery potato mousseline, broccoli florets, Porto jus

## Amalfi lemon curd tartlet

Meringue dollops, almond ice cream



### **WESTERN BUFFET MENU I**

### **APPETIZERS AND SALADS**

Norwegian smoked salmon platter (Sour cream, capers, onion, lemon, toasted baguette)
Asian prawn and noodle salad (Seared tiger prawns, rice noodles, vegetables, cilantro, Thai basil, Nam Prik dressing)
Charcuterie platter (Salami Milano, Parma ham, beef pastrami, mustard, pickled vegetables, and gherkins)
Adlai & roasted pumpkin salad (Adlai grains, roasted pumpkin & carrots, sunflower seeds, citrus dressing)
Couscous vegetable salad (Roasted vegetables, feta cheese crumble, couscous, oregano vinaigrette)

#### **SELECTION OF LETTUCE LEAVES**

Romaine, iceberg and oak leaves lettuce Tomato, cucumber, carrots, radish Sweet corn, garbanzo beans, croutons, olives Balsamic vinaigrette, ranch dressing, yoghurt herb

#### **SOUP**

Seafood hot & sour Assorted bread rolls & butter

## **SAVORY NIBBLES**

Vegetable spring rolls with sweet chili Beef satay with peanut sauce Vegetable samosas with mint chutney Chicken satay with peanut sauce Crispy shrimp wontons with chili sauce

## **MAIN COURSES**

Roasted Australian beef rump (Thin-sliced rump, sautéed thyme carrots, garlic and herb jus)

Kung Pao chicken (Diced stir-fried chicken, chili, peppers, onion, sweet mild spicy savory sauce)

Pan-seared Atlantic salmon fillets (Brown hazelnut butter, parsley, lemon)

Cioppino seafood (White fish, mussels, prawns in light tomato broth, lemon and parsley)

Spaghetti & broccoli (Pasta tossed with broccoli, cherry tomatoes, pesto sauce on the side, parmesan) V

Gratinated cauliflower (Steamed cauliflower topped with cheese sauce)

Steamed jasmine rice

#### **DESSERTS**

Fresh seasonal fruit platter (*Pineapple, watermelon, melon & papaya*) V
Lemon curd tartlets with meringue
Marble cheesecake
Dark chocolate mousse
Two kinds of French pastries
Three kinds of Filipino sweets



## **WESTERN BUFFET MENU II**

## **APPETIZERS AND SALADS**

Atlantic home-cured salmon fillet platter (*Dill sour cream, lemon, capers, onion*)

Poached prawn, avocado & orange (*Tiger prawns, orange segments, avocado, cherry tomato, garden greens tossed in citrus vinaigrette*)

Thin-sliced USDA roast beef platter (*Green beans, roasted pumpkin, grain mustard cream*)
German potato salad (*Boiled potatoes, crispy bacon, parsley, boiled egg, vinaigrette*) P
Trail mix salad (*Roasted pumpkin, zucchini, leaves, raisins and nuts, balsamic vinaigrette*) V

## **SELECTION OF LETTUCE LEAVES**

Romaine, iceberg and oak leaves lettuce Tomato, cucumber, carrots, radish Sweet corn, garbanzo beans, croutons, olives Balsamic vinaigrette, ranch dressing, yoghurt herb

## **SOUP**

Roasted tomato soup with basil
Herb bread croutons, whipped pepper cream
Assorted bread rolls & butter

#### **LIVE CARVING**

Roasted porchetta

Crispy rolled pork belly marinated with mustard and herbs 
Gravy, mustard, roasted marble potatoes with rosemary

## **MAIN COURSES**

Roasted Australian beef rump (Thin-sliced rump, sautéed thyme carrots, garlic and herb jus)

Butter chicken masala (Indian-style chicken thighs simmered in a smooth, silky
and creamy onion-tomato and cashew gravy)

Steamed barramundi fillet (Shrimp and tomato velouté)

Green seafood curry (Indian mixed seafood curry in a semi-spicy coconut curry)

Baked penne pasta in Creamy tomato sauce, zucchini, eggplant, mozzarella V

Mixed vegetables (Assorted seasonal vegetables tossed in butter) V

Steamed jasmine rice

### **DESSERTS**

Fresh seasonal fruit platter (*Pineapple, watermelon, melon & papaya*) <sup>v</sup>
Cherry crumble tartlets
New York baked cheesecake, blueberry compote
Chocolate apricot brownie
Two kinds of French pastries
Three kinds of Filipino sweets



#### **WESTERN BUFFET MENU III**

#### **APPETIZERS AND SALADS**

Asian home-cured marinated salmon (Wasabi cream, rucola leaves, apple capers)

Thai prawn salad (Marinated poached prawns, cabbage, herbs, peppers, beansprouts, chili-tamarind dressing)

Parma ham & mozzarella bruschetta (Thin-sliced Parma ham, marinated mozzarella,

balsamic reduction, tomato and black pepper

Cajun roasted chicken breast & jalapeño salsa (Carved chicken breast, sweet corn salad, coriander, jalapeño salsa)

Couscous vegetable salad (Roasted vegetables, feta cheese crumble, couscous, oregano vinaigrette) V

## **SELECTION OF LETTUCE LEAVES**

Romaine, iceberg and oak leaves lettuce Tomato, cucumber, carrots, radish Sweet corn, garbanzo beans, croutons, olives Balsamic vinaigrette, ranch dressing, yoghurt herb

#### **SOUP**

Manhattan seafood chowder

Clams, fish, shrimps, potato, cheese crostini

Assorted bread rolls & butter

#### **LIVE CARVING**

Salt-crusted USDA Angus beef ribeye

Mustard, horseradish, black peppercorn jus, roasted potato wedges with paprika

## **MAIN COURSES**

Grilled lamb chops (Marinated lamb in mustard and thyme, garlic gravy, mint chutney on the side)
Roasted boneless chicken thighs (Five-spice marinated chicken, honey soy-glazed, steamed bok choy)
Baked Atlantic salmon fillets in Orange yakitori sauce, sesame, spring onion
Stir-fried seafood –Fish, shrimps, calamari, mussels, peppers, celery, hoisin sauce
Penne pasta tossed in pesto cream sauce, sun-dried tomato, parmesan shavings on the side V
Steamed broccoli with Almond slivers and lemon zest V
Steamed jasmine rice

## **DESSERTS**

Fresh seasonal fruit platter (*Pineapple, watermelon, melon & papaya*) V
Lemon curd tartlets with meringue
Forest berry crumble
New York cheesecake
Raspberry white chocolate slice
Mini choux buns with vanilla cream
Leche flan
Three kinds of Filipino sweets



## **WESTERN BUFFET MENU IV**

## **APPETIZERS AND SALADS**

Atlantic smoked salmon platter (Apple capers, onion, parsley, dill sour cream, crispy crostini on the side)

Poached tiger prawn cocktail (Mary Rose sauce, cocktail sauce, lemon, on a bed of iceberg chiffonade)

Parma ham & melon platter (Thin-sliced Parma ham, melon, black pepper, arugula leaves)

Caprese salad (Mozzarella cheese, cherry tomatoes, pesto sauce vinaigrette, basil leaves)

Greek salad (Tomato, cucumber, onion, Kalamata olives, feta cheese, lemon oregano vinaigrette)

Japanese maki platter (California maki, spicy tuna maki, salmon and cucumber maki, soya, wasabi and gari)

## **SELECTION OF LETTUCE LEAVES**

Romaine, iceberg and oak leaves lettuce Tomato, cucumber, carrots, radish Sweet corn, garbanzo beans, croutons, olives Balsamic vinaigrette, ranch dressing, yoghurt herb

#### **SOUP**

Mushroom soup scented with truffle

Herb cream, croutons

Assorted bread rolls & butter

#### LIVE CARVING

Dry rub slow-roasted USDA Angus prime rib on the bone Roasted marble potatoes, mushroom sauce, mustard

## **MAIN COURSES**

Masala lamb chops (Indian-style marinated lamb chops, yogurt, spices and herbs, mint chutney on the side)

Leshan chicken (Crispy fried chicken tenders, tossed with chili and Szechuan spices)

Cioppino prawns (Prawns in light tomato vegetable broth, lemon and parsley)

Pork casserole (Slow-cooked pork butt, potato, carrot, mushrooms, and herbs in gravy)

Roasted barramundi fillet (Miso-cured barramundi fillet, bok choy, sesame seeds)

Baked pasta in Creamy tomato sauce, gratinated with mozzarella and parmesan cheese V

Broccoli and cauliflower (Roasted in oven, drizzled with extra virgin olive oil) V

Egg fried rice

### **DESSERTS**

Fresh seasonal fruit platter (*Pineapple, watermelon, melon & papaya*) <sup>v</sup>

Apple cinnamon crumble tarts

Mini apricot cream roll

Strawberry and vanilla mousse cake

Chocolate & praline longueur

Flourless chocolate cake

Macchiato cheesecake

Three kinds of Filipino sweets



## **CHINESE SET MENU I**

(maximum 200 guests)

#### **APPETIZERS**

## 开胃冷菜

Fried chives with shrimps and seaweed, mozzarella cheese in sweet chili sauce

Jellyfish Salad with aged black vinegar and chili oil

Cantonese Style Roasted Duck Platter with plum sauce

Spinach enoki mushroom and cordyceps flower combination

芝士海苔凤尾虾, 陈醋海蜇皮, 广东烧鸭, 虫草花金针菇菠菜塔

# **SOUP**

汤

Double-boiled Chicken Broth with Fresh Ginseng and Fish Maw, Conpoy 人参鸡肉炖鱼肚干贝汤

## **MAIN COURSES**

主菜

Stir-fried Angus Beef Cubes with Homemade Pepper Sauce 黑椒安格斯牛仔粒

Balsamic-glazed Atlantic Cod, fluffy egg white, crispy leek 油醋汁葱烤鳕鱼配蛋白

Wok-fried E-fu noodles with seafood and bean sprouts 海鲜银牙炆伊面

## **DESSERTS**

甜品

Pineapple puff, Sliced Chestnut Layered Chocolate Cake Walnut soup with black sesame glutinous rice ball 香甜菠萝酥, 巧克力板栗蛋糕, 核桃露黑芝麻汤圆



# **CHINESE SET MENU II**

(maximum 200 guests)

#### **APPETIZER**

开胃冷菜

Cantonese Style Roasted Duck Platter with plum sauce
Braised pork trotter with roasted green pepper sauce
Crab sticks with shrimp paste wrapped bean curd roll in basil sauce
Steamed salted egg and century egg with minced green onions sauce
广东烧鸭, 烧椒蒜茸蹄膀卷, 罗勒酱腐皮鲜虾蟹柳卷, 葱茸三色蒸蛋方

**SOUP** 

汤

Double-boiled pork ribs with fish maw and black garlic soup 养生黑蒜肉排炖鱼肚汤

## **MAIN COURSES**

主菜

Baked 6-head tiger prawns and wasabi mayonnaise, cheese with purple potato in curry sauce 咖喱汁芥末芝十焗老虎虾配紫薯墩

US beef tenderloin, foie gras in crispy garlic pepper sauce in rice wrapper basket 雀巢蒜片黑椒鹅肝牛仔粒

Balsamic-glazed Atlantic Cod with crispy green apple and fried rice with crab meat, egg white 油醋汁烤银鳕鱼配脆青苹果圈和蟹肉炒饭

# **DESSERTS**

甜品

Hot sweet osmanthus peanut glutinous rice ball
Baked sakura-shaped walnut and green tea paste puff
Chestnut layered chocolate cake
桂花酒酿花生汤圆, 樱花核桃绿茶酥, 栗子夹心巧克力蛋糕



# **CHINESE SET MENU III**

(maximum 200 guests)

#### **APPETIZER**

### 开胃冷菜

BBQ honey-roasted pork shoulder
Fire stone-roasted suckling pig
24-hour marinated salted duck
Stuffed crab shell and scallop mozzarella cheese
蜜汁叉烧, 烤乳猪件, 京陵低温咸水鸭, 芝士带子酿蟹壳

## **SOUP**

汤

# **MAIN COURSES**

主菜

Wok-fried U.S. scallops with broccoli and sesame walnut in black truffle sauce 黑松露酱西兰花炒带子配核桃

Wok-fried Angus Beef with snow peas in XO Sauce XO酱甜豆安格斯牛仔粒

Pan-fried grouper fillet with mango and sweet chili, Hong Kong egg noodles in onion soy sauce 芒果酸辣汁酱石斑鱼配葱油蛋面

## **DESSERTS**

甜品

Chilled mango & sago cream

Deep-fried lychee ball with custard and pine nuts

Strawberry mousse cake

招牌杨枝甘露,荔枝流沙松仁奶黄酥,草莓慕斯蛋糕



## **CHINESE SET MENU IV**

(maximum 200 guests)

## **APPETIZER**

开胃冷菜

Baked pumpkin, black truffle and chicken puff
Fire stone-roasted suckling pig
Guangdong fire-roasted duck
Jellyfish Salad with aged black vinegar and chili oil
松露南瓜酥, 脆皮烤乳猪, 广东烧鸭, 红油陈醋海蜇皮

#### **SOUP**

汤

Double-boiled chicken with fish maw and abalone, matsutake mushroom soup 松茸菌鸡炖筒肚鲍鱼汤

# **MAIN COURSES**

主菜

Sautéed U.S. Wagyu beef tender cubes with mushroom and basil in black pepper 九层塔黑椒菌菇炒和牛仔粒

Pan-fried barramundi fish fillet with spinach in spicy curry sauce 辣咖喱酱煎澳洲肺鱼柳配菠菜

Baked baby lobster with mashed green beans, broccoli and egg noodles with basil in garlic sauce 青豆泥焗小龙虾配罗勒酱蛋面

## **DESSERTS**

甜品

Almond soup in coconut crème fraîche Swan-shaped taro puff pastry Guava cheese mousse cake Tropical seasonal fruit combination 冰花杏仁露, 飘香天鹅酥, 时令水果, 番石榴芝士蛋糕



## **CHINESE LAURIAT MENU I**

#### **APPETIZER**

#### 开胃冷菜

Jellyfish Salad with aged black vinegar and chili oil Marinated black fungus with coriander and garlic Crab sticks with shrimp paste wrapped bean curd roll in basil sauce Steamed salted egg and century egg with minced green onions sauce 红油陈醋海蜇皮,香菜蒜末黑木耳,罗勒酱腐皮鲜虾蟹柳卷,葱茸三色蒸蛋方

#### **BARBECUE**

**SOUP** (Individual)

汤

Double-boiled sea conch soup with chicken and fresh ginseng 鲜人参土鸡炖螺头汤

## **MAIN COURSES**

主菜

Wok-tossed prawns with celery and chili in XO Sauce XO酱西芹彩椒炒虾球

Crispy cod fish and mango roll with raspberry mayonnaise sauce 芒果银鳕鱼卷配树莓蛋黄酱

Slow-braised U.S. Wagyu beef tenderloin with edamame in roselle tea sauce 洛神花酱美国和牛眼肉配毛豆

Steamed green grouper with ginger and light soy sauce 清蒸深海青石斑鱼

Poached broccoli with braised mushroom and oyster sauce 蠔皇西兰花扣冬菇

Xiamen-flavor fried thin noodle, assorted seafood, julienne pork, Napa cabbage 厦门海鲜炒线面

## **DESSERTS**

甜品

Hot sweet osmanthus peanut glutinous rice ball Baked coconut desiccated winter melon, peanut cake Oolong milk chocolate cake

桂花酒酿花生汤圆配椰蓉糖冬瓜花生饼和乌龙茶巧克力蛋糕



# **CHINESE LAURIAT MENU II**

#### **APPETIZER**

开胃冷菜

Spicy green papaya, dried shrimp, and pomelo salad Spinach enoki mushroom and cordyceps flower combination Smoked Huadiao chicken roll with chives mustard sauce Five-spiced grouper fillets in roselle tea sauce

辣味青木瓜西柚沙拉, 虫草花金针菇菠菜塔, 韭香芥末酱熏花雕鸡卷, 洛神花茶五香醉斑鱼

## **BARBECUE**

## **SOUP (individual)**

汤

Braised seafood soup with sea cucumber and fish maw, shrimps, pumpkin 金汤海参鱼肚蟹肉羹

## **MAIN COURSES**

主菜

Wok-fried U.S. scallop with celery and sesame walnut in XO sauce XO酱西芹炒带子配核桃

Crispy prawn ball with kataifi in mayonnaise and orange sauce 橙汁千丝面沙拉虾球

Stir-fried Angus Beef Cubes with Homemade Pepper Sauce 黑椒安格斯牛仔粒

Steamed green grouper with ginger and light soy sauce 清蒸深海青石斑鱼

Poached broccoli with braised sea conch and Bailing mushroom in oyster sauce 西兰花鲍汁白灵菇扣海螺片

Canton Road signature fried rice, shrimp and U.S. scallop 广东道招牌炒饭

## **DESSERTS**

甜品

Almond soup in coconut crème fraîche Baked coconut desiccated winter melon, peanut cake Guava mousse cake

冰花杏仁露配白莲蓉芝麻球和番石榴慕斯蛋糕



## **CHINESE LAURIAT MENU III**

## APPETIZER 开胃冷菜

Lettuce salad with crispy sesame walnut in black truffle and mushroom sauce
Deep-fried fish with five spice
Jellyfish Salad with aged black vinegar and chili oil
Marinated chayote with dried plum
黑松露蘑菇酱西生菜沙拉, 五香醉斑鱼, 陈醋海蜇皮, 话梅酱腌佛手瓜

#### **BARBECUE**

1/2 Fire stone-roasted suckling pig 鸿运对半烤乳猪

## **SOUP** (individual)

汤

Double-boiled Chicken Broth with fresh ginseng and fish maw, Conpoy 人参鸡肉炖鱼肚干贝汤

## **MAIN COURSES**

主菜

Australian scallop, prawn ball, and asparagus with sweet walnut in XO sauce XO酱芦笋虾球澳带子甜核桃

Crispy wasabi-coated prawn ball with seasonal fruit 红鱼籽青芥末酱大虾球

U.S. beef tenderloin, foie gras in crispy garlic pepper sauce 蒜片黑椒鹅肝牛仔粒

Crispy free-range whole chicken with crispy oatmeal and garlic

麦香脆皮炸子鸡

Steamed tiger grouper with ginger and light soy sauce 清蒸深海老虎斑鱼

Fried rice with roasted duck and conpoy, black truffle sauce wrapped in lotus leaf 黑松露酱烤鸭瑶柱荷叶饭

## **DESSERTS**

甜品

Walnut soup with black sesame glutinous rice ball Deep-fried lychee ball with custard and pine nuts Mango mousse cake

核桃露黑芝麻汤圆 配荔枝流沙松仁奶黄酥和芒果慕斯蛋糕



## **CHINESE LAURIAT MENU IV**

# APPETIZER 开胃冷菜

Spinach enoki mushroom and cordyceps flower combination
Deep-fried fish with five spice
Jellyfish Salad with aged black vinegar and chili oil
Braised pork trotter with roasted green pepper sauce
虫草花金针菇菠菜塔, 洛神花茶五香醉斑鱼, 红油陈醋海蜇皮, 烧椒蒜茸蹄膀

#### **BARBECUE**

鸿运对半烤乳猪 1/2 Fire stone-roasted suckling pig

## **SOUP (individual)**

汤

Double-boiled sea cucumber with fish maw, chicken, cordyceps flower soup 虫草花鸡炖辽参花胶汤

## **MAIN COURSES**

丰菜

Wok-fried U.S. scallop with broccoli and sesame walnut in XO sauce XO酱兰花炒带子配核桃

Crispy stuffed cherry tomato with mozzarella cheese cuttlefish ball, lemon custard 柠檬酱芝士番茄墨鱼球

Wok-fried Iberico pork neck and eringi mushroom in roselle sauce 洛神花酱鲍菇意大利猪颈肉

Crispy pigeon with lemongrass and prawn crackers

香茅脆皮乳鸽皇

Steamed tiger grouper with ginger and light soy sauce 清蒸深海老虎斑鱼

Fried rice with pork belly and dried seafood, radish, crispy peanuts 闽南海味萝卜焖饭

### **DESSERTS**

甜品

Walnut soup with black sesame glutinous rice ball Lemongrass with lychee and coconut milk jelly Banana mousse cake

核桃露黑芝麻汤圆,香茅荔枝椰奶啫喱和香蕉慕斯蛋糕

