

# **GLAMOUR**

## **INDIVIDUAL CHINESE SET MENU 2021** Rp 1,288,000 + +/person

**APPETISER** 

Select THREE from the following items

水果沙律虾送 Prawns and Fruit Cocktail Salad in A Tart

麦香鲜虾球 Deep-Fried Prawn with Cereal Oats

北京片皮鸭 Peking Duck and Condiment

鱼子海鲜蒸虾饺青姜蓉酱 Steamed Seafood Dumpling with Red Tobiko in Green Ginger Sauce

蔬菜鸡肉磨菇包 Steamed Chicken Bun with Vegetables, Mushroom Shaped

鲜虾鸡肉五香卷 Deep-Fried Prawn and Chicken Ngo Hiang Roll

八爪鱼川式捞海蜇拌辣蛋黄酱蒜酱 Marinated Jellyfish and Baby Octopus, Spicy Mayo Garlic Sauce

鸡肉松软壳蟹 Deep-Fried Soft Shell Crab with Chicken Floss SOUP

Select **ONE** from the following items

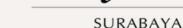
八宝官燕鱼唇海味羹 Braised Eight-Treasure Bird's Nest, Fish Lip and Seafood with Mushroom Soup

虫草花官燕干贝炖鸡汤 Double-Boiled Bird's Nest, Dried Scallop and Chicken with Herb Cordyceps Flower

燕窝花胶干贝黄瓜金瓜汤 Bird's Nest, Fish Maw, Dried Scallops, Cucumber and Prawn in Golden Pumpkin Soup

八宝燕窝鱼鳔海味羹 Braised Eight-Treasure with Bird's Nest, Fish Maw and Hipio with Assorted Dried Seafood Soup





# **GLAMOUR**

## INDIVIDUAL CHINESE SET MENU 2021 Rp 1,288,000++/person

#### RICE OR NOODLES

Select ONE from the following items

珍珠炒饭伴香焗鱼柳 Wok-Fried Fragrant Rice with Oven-Baked Salmon topped with Red Tobiko

## 鱼子酱伴海鲜炒饭

Wok-Fried Seafood with Crab Meat and Red Tobiko Golden Fried Rice

### 手工进口牛柳球番薯泡饭 Homemade Imported Beef Tenderloin with Sweet Potato in Rice Soup

牛柳蔬菜蛋炒饭 Crispy Fried Rice with Beef Tenderloin, Seasonal Vegetables and Egg

### 鸡茸炸酱面 Zha Jiang Noodles with Tiger Prawn and Spicy Minced Chicken Sauce

焖伊面拌海鲜白松露油和鱼子蛋汁 Braised E-Fu Noodles with White Truffle Oil and Seafood in Egg Gravy with Red Tobiko

> 港式香脆鸡蛋面配海鲜 Crispy Egg Noodles with Seafood in Cantonese Style

#### DESSERT

Select **ONE** from the following items

贵妃茶伴雪糕迖 Empress Tea served with Ice Cream Tart

牛油果凍伴黑炭流沙飽 Chilled Avocado Pudding served with Steamed Charcoal Bun with Smooth Custard Cream

> 水晶果冻杂水果 Crystal Jelly Fruit Cocktail

#### MAIN COURSE

Select TWO from the following items

红烧海参螺片田园蔬 Braised Sea Cucumber and Sea Shell with Vegetables in Oyster Sauce

蚝皇鲍鱼(10头)花菇田园蔬 Braised Whole Abalone (FI0) and Flower Mushrooms with Vegetables in Oyster Sauce

红烧海参花胶田园蔬 Braised Sea Cucumber and Fish Maw with Vegetables in Oyster Sauce

星州炒大海虾球配馒头 Deep-Fried King Prawns with Singapore-Style Chilli Crab Sauce and Chinese Buns

酒香煎牛柳配彩椒 Pan-Fried Beef Tenderloin with Red Wine Honey Sauce and Capsicum

香煎黑椒牛柳配西兰花 Wok-Fried Beef Tenderloin with Vegetables Broccoli in Black Pepper Sauce

日式照烤燒雪鱼配茨泥彩椒 Oven-Baked Salmon with Capsicum and Mashed Potato in Teriyaki Sauce

烧焗黑椒三文鱼配茨泥彩椒 Oven-Baked Salmon Fillet with Capsicum and Mashed Potato in Black Pepper Sauce



