

INDIVIDUAL CHINESE SET MENU 2021 Rp 1,658,000++/person

APPETISER

Select THREE from the following items

鸿运乳猪

Roasted Suckling Pig with Condiments

芥末水果虾球

Deep-Fried Prawn Meat Balls tossed in Wasabi Mayonnaise with Seasonal Fresh Fruits

蔬菜鸡肉磨菇包

Steamed Mushroom-Shaped Chicken Bun with Vegetables Filling

鸡肉松蒜香虾

Deep-Fried Prawn with Minced Garlic and Chicken Floss

香脆北海道帶子拌辣水果酱

Crispy Hokkaido Scallop with Spicy Fruit Sauce

香脆海鲜酥

Oven-Baked Special Thousand Layer Seafood Puff

红酒浸牛展

Slow-Cooked Beef Shank with Red Wine Honey Sauce

香脆芋头酥配北京烤鸭

Crispy Fragrant Taro with Peking Duck Filling

SOUP

Select **ONE** from the following items

北冬虫草花官燕绍菜三宝湯

Double-Boiled Three Treasure Bird's Nest with Fish Maw and 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





INDULGENCE

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NOODLE OR RICE

Select ONE from the Following Items

虎虾球炸酱面 Zha Jiang Noodle with Spicy Minced Chicken Sauce and Tiger Prawn

大虎虾焖伊腐面 Stewed E-Fu Noodles with Tiger Prawn

港式绵绣海鲜煎生面 Braised Crispy Noodles with Assorted Seafood and Vegetables in Cantonese Style

茄盅虎虾球伴焦烧米饭 Wok-Fried Tiger Prawn with Spicy Sauce in A Tomato Cup served with Burnt Jasmine Rice

蒙古汁煎牛柳金酿银炒饭 Pan-Seared Beef Tenderloin, Mongolian Style served with Wok-Fried Golden Fragrant Rice

蒜片牛油头抽焗三文鱼拌伊腐面 Oven-Baked Salmon with Golden Garlic and Butter Shoyu served with Stewed E-Fu Noodles

DESSERT

Select TWO from the following items

青柠雪霜香矛冻配鱼冻 Refreshing Lemongrass Jelly topped with Lime Sorbet and Fish Jelly

冻滑杨枝甘露伴酥皮锅饼伴雪糕 Chilled Sweetened Mango Puree and Sago with Pomelo served with Fried Crispy Pancake topped with Homemade Ice Cream

MAIN COURSE

Select TWO from the following items

特级红烧十头鲍鱼炆西兰花与花菇 Braised Whole Abalone (FIO) and Flower Mushroom with Vegetables in Premium Oyster Sauce

十头鲍鱼炆西兰花与干贝特级蚝油汁 Braised Whole Abalone (FIO) & Dried Scallop with Vegetables in Premium Oyster Sauce

燒汁煎牛柳配酥洋葱西兰花 Pan-Seared Beef Tenderloin with Morel Mushroom Sauce

香煎黑椒牛柳配彩椒 Wok-Fried Beef Tenderloin with Capsicum in Black-Pepper Sauce

香焗黑椒雪鱼配彩椒 Oven-Baked Silver Cod with Capsicum in Black Pepper Sauce

潮州蒸雪鱼柳 Steamed Silver Cod Fillet in Teowchew Style

蒙古汁煎牛柳 Pan-Seared BeefTenderloin in Mongolian Style

黄金流沙鲜虾球 Wok-Fried Prawns with Golden Salted Egg Yolk



