



Set Menus

精美

午市套餐

LUNCH SET MENU

点心三重奏

(脆皮刺猬包、脆皮萝卜仔、凤尾虾烧卖)

Dim Sum Symphony

Deep-fried 'Hedgehog' Chicken Bun with Mixed Vegetables and Mushrooms

Deep-fried Pork 'Char Siew' and Pine Nuts in Glutinous Rice 'Carrot' Pastry

Steamed Phoenix Prawn 'Siew Mai' with Chicken

红烧蟹肉鱼鳔羹

Braised Fish Maw Soup with Fresh Crabmeat

秘制排骨

Braised Spare Rib in Chef's Blended Sauce

蚝皇十头鲍鱼海参豆腐田园菜

Braised 10-Head Abalone with Sea Cucumber, Beancurd and Garden Greens

樱花虾海鲜炒饭

Fried Rice with Sakura Ebi and Seafood

桃胶杨枝甘露

Chilled Mango Sago with Pomelo and Peach Gum

\$78 PER PERSON

(FOR MINIMUM 2 PERSONS)

Prices are subject to 10% service charge and prevailing government taxes.

Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance.

精美 素食套餐

VEGETARIAN SET

梅林素鹅、素锅贴、酥炸鲜冬菇

Vegetarian Goose

Pan-fried Vegetarian Gyoza

Deep-fried Shiitake Mushroom

椰盅虫草花竹笙炖素翅

Double-boiled Mock Shark's Fin with Cordyceps Flower
and Bamboo Pith served in Whole Coconut

野山云耳芦笋素鸡丁

Sautéed Vegetarian Chicken with Wild Fungus and Asparagus

黑松露汁焖素鲍鱼豆腐田园菜

Braised Vegetarian Abalone with Black Truffle Sauce,
Beancurd and Garden Greens

松子橄榄素鸡炒糙米饭

Fried Brown Rice with Mock Chicken,
Pine Nuts and Preserved Olive Vegetables

火龙果香茅冻

Chilled Red Dragonfruit and Lemongrass Jelly with Honey Sea Coconut

\$68 PER PERSON
(FOR MINIMUM 2 PERSONS)

紫晶 套餐

AMETHYST SET MENU

生撈北海道玉帶子、脆皮燒肉、川式芝麻口水雞
Chilled Hokkaido Scallop with Sweet Chilli Sauce
Crispy Roasted Pork Belly
Chicken with Sesame in Sichuan Style

京式鮮蝦雲吞雞湯
Double-boiled Chicken Soup with Prawn Dumpling and Tientsin Cabbage

荔枝金桔醬炸鱈魚扒
Deep-fried Sea Perch Fillet with Spicy Kumquat Sauce and Lychee

胡麻香煎黑豬扒
Pan-seared Kurobuta Cutlet in Goma Sauce

XO醬大蝦燜伊麵
Stewed Ee-fu Noodles with King Prawn in XO Sauce

雪蛤火龍果香茅凍
Chilled Hasma, Red Dragonfruit and Lemongrass Jelly
with Honey Sea Coconut

\$88 PER PERSON
(FOR MINIMUM 2 PERSONS)

琥珀 套餐

AMBER SET MENU

黑松露酱虾球、生捞北海道玉带子、川式芝麻口水鸡
Deep-fried Shelled Prawn with Black Truffle Mayonnaise
Chilled Hokkaido Scallop with Sweet Chilli Sauce
Chicken with Sesame in Sichuan Style

红烧蟹肉翅
Braised Shark's Fin Soup with Fresh Crabmeat

香茅酱炸鲈鱼扒
Deep-fried Sea Perch Fillet with Lemongrass Sauce

蚝皇海参冬菇豆腐拌田园菜
Braised Sea Cucumber with Beancurd,
Chinese Mushrooms and Garden Greens

鲍鱼海鲜泡饭
Poached Rice with Abalone and Seafood in Superior Broth

桃胶杨枝甘露雪糕
Chilled Mango Sago with Pomelo, Peach Gum and Vanilla Ice Cream

\$120 PER PERSON
(FOR MINIMUM 2 PERSONS)

翡翠 套餐

JADE SET MENU

黑松露酱带子、川式芝麻口水鸡、海蜇花
Scallop with Black Truffle Mayonnaise
Chicken with Sesame in Sichuan Style
Marinated Jellyfish Flower

石锅金汤蟹肉金钱翅
Braised Shark's Fin with Crabmeat and Golden Superior Stock in Stone Pot

黑松露汁焖南非五头鲍
Slow-braised African 5-Head Abalone with Black Truffle Sauce

洋葱烧汁香煎黑猪扒
Pan-seared Kurobuta Cutlet with Onions in Cantonese Style

姜葱蒜菇开边龙虾焖生面
Stewed Egg Noodles with Half Lobster, Hon Shimeji Mushrooms,
Ginger and Spring Onions

椰盅牛油果咖啡雪糕
Chilled Cream of Avocado with Coffee Ice Cream served in Young Coconut

\$168 PER PERSON
(FOR MINIMUM 2 PERSONS)

绿松

套餐

TURQUOISE SET MENU

奶柠虾球、生捞北海道玉带子、海蜇花、脆皮烧肉
Deep-fried Shelled Prawn coated with Creamy Lemon Sauce
Chilled Hokkaido Scallop with Sweet Chilli Sauce
Marinated Jellyfish Flower
Crispy Roasted Pork Belly

红烧蟹肉金钱翅
Braised Shark's Fin Soup with Fresh Crabmeat

港蒸笋壳
Steamed Marble Goby in Hong Kong Style

蒙古杏片鸡
Mongolian Chicken with Almond Flakes

石锅瑶柱十头鲍鱼润肠烩饭
Stewed Rice with 10-Head Abalone,
Dried Scallops and Liver Sausage in Stone Pot

杨枝甘露雪糕
Chilled Mango Sago with Pomelo and Vanilla Ice Cream

\$550 PER TABLE OF 5 PERSONS

珍珠 套餐

PEARL SET MENU

岷江三拼

(奶柠龙虾球、生捞鲍鱼仔、蒜泥白肉卷)

Min Jiang Appetiser Trio

Deep-fried Lobster Medallion coated with Creamy Lemon Sauce

Chilled Baby Abalone with Spicy Plum Sauce

Sliced Pork Roll with Shredded Cucumber and Garlic Sauce

京式菜胆干贝花胶汤

Double-boiled Fish Maw Soup with Dried Scallops and Tientsin Cabbage

爱尔兰烤鸭

Roasted Silver Hill Irish Duck

港式蒸鲈鱼扒

Steamed Sea Perch Fillet with Superior Soya Sauce in Hong Kong Style

海鲜干炒面线

Stir-fried 'Mee Sua' with Seafood

雪蛤火龙果香茅冻

Chilled Hasma, Red Dragonfruit and Lemongrass Jelly

with Honey Sea Coconut

\$650 PER TABLE OF 5 PERSONS

珀尔 碧石 套餐

TOURMALINE SET MENU

樟茶片鸭

Camphor Tea Smoked Duck Fillet

红烧蟹肉中鲍翅

Braised Superior Shark's Fin with Fresh Crabmeat in Brown Sauce

荔枝金桔酱炸鲈鱼扒

Deep-fried Sea Perch Fillet with Spicy Kumquat Sauce and Lychee

鲍汁澳洲六头鲍香菇豆腐田园菜

Braised Australian 6-Head Abalone with Homemade Beancurd,
Chinese Mushrooms and Garden Greens

姜葱蒜菇大虾焖伊面

Stewed Ee-fu Noodles with King Prawn,
Hon Shimeji Mushrooms, Ginger and Spring Onions

红莲燕窝炖雪蛤

Double-boiled Bird's Nest with Hasma, Lotus Seeds and Red Dates

\$750 PER TABLE OF 5 PERSONS