

SET LUNCH MENU I

烧卖,蒜泥白肉卷,奶柠虾球
Steamed Chicken 'Siew Mai',
Sliced Pork Roll with Minced Garlic Sauce,
Deep-fried Shelled Prawn with Creamy Lemon Sauce
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时日老火例汤
Double-boiled Soup of the Day
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金沙黑猪柳
Kurobuta Pork Loin with Creamy Salted Egg Yolk
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樱花虾炒香港芥兰
Stir-fried Hong Kong 'Kai Lan' with Sakura Ebi
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杨枝甘露
Chilled Mango Sago with Pomelo
~*~*~*~

\$38 per person
(Minimum 2 persons)

SET LUNCH MENU II

熏鸭脯,四川口水鸡,芥末虾球
Smoked Duck Roulade,
Chicken with Sesame in Sichuan Style,
Deep-fried Shelled Prawn with Wasabi Mayo Sauce
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海鲜云吞酸辣汤
'Min Jiang' Hot & Sour Soup with Seafood 'Wanton'
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清蒸鲈鱼扒
Steamed Sea Perch Fillet with Superior Soya Sauce
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露笋炒黑椒牛柳粒
Sautéed Black Pepper Diced Beef with Asparagus
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芒果布丁
Homemade Mango Pudding
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\$48 per person
(Minimum 2 persons)

SET LUNCH MENU III

小笼包,蒜泥白肉,奶柠虾球
Steamed 'Xiao Long Bao',
Sliced Pork with Minced Garlic Sauce,
Deep-fried Shelled Prawn with Creamy Lemon Sauce
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红烧蟹肉盅仔翅
Braised Shark's Fin with Crab Meat served
in Mini Casserole
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豆酥蒸鲈鱼扒
Steamed Sea Perch Fillet with Soya Bean Crumbs
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蚝皇鲍脯冬菇扒时蔬
Braised Sliced Abalone and Winter Mushroom
with Seasonal Greens
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杨枝甘露
Chilled Mango Sago with Pomelo
~*~*~*~

\$58 per person
(Minimum 2 persons)

VEGETARIAN SET LUNCH MENU A

蒸素饺拼梅林素鹅

Steamed Spinach and Vegetarian Ham Dumpling
paired with Vegetarian Goose

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椰盅虫草花炖素翅

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

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素东坡肉

Braised Beancurd with Winter Melon and 'LingZhi' Mushroom

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素鸡丁咖喱伴炸馒头

Mock Chicken Curry with Deep-fried Buns

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竹叶松子素火腿炒糙米饭

Fried Brown Rice with Pine Nuts and Vegetarian Ham
wrapped in Bamboo Leaf

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龙眼豆腐

Chilled Longan with Beancurd

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\$48 per person
(Minimum 2 persons)

Menu items are subject to change.

All prices stated are subject to 10% service charge and prevailing government taxes.

VEGETARIAN SET LUNCH MENU B

梅林素鹅,素叉烧,炸斋春卷
Vegetarian Goose,
Mock 'Char Siew',
Deep-fried Vegetarian Spring Roll
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红烧竹笙素翅
Braised Mock Shark's Fin with Bamboo Pith in Brown Sauce
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糖醋素鱼
Sweet and Sour Mock Fish
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素蚝皇鲍鱼海参豆根扒西兰花
Braised Mock Abalone, Mock Sea Cucumber and Gluten Puff with
Broccoli in Vegetarian Oyster Sauce
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竹叶松子素火腿炒糙米饭
Fried Brown Rice with Pine Nuts and Vegetarian Ham
wrapped in Bamboo Leaf
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椰盅杨枝甘露
Chilled Mango Sago with Pomelo in Whole Coconut
~*~*~*~

\$58 per person
(Minimum 2 persons)

BUSINESS SET LUNCH MENU A

烧味三拼

Barbeque Combination

豉油鸡,叉烧,海蜇

Soya Sauce Chicken,

Honey-glazed BBQ Pork,

Marinated Jelly Fish

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红烧蟹肉金菇翅

Braised Shark's Fin with Crab Meat and Golden Mushrooms
in Brown Sauce

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麻辣脆皮烧鸡

Roast Chicken with Sesame Chilli Sauce

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香芒香茅酱油浸笋壳鱼

Deep-fried Marble Goby with Fresh Mango in Lemongrass Sauce

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韭黄干烧伊面

Stewed Ee-Fu Noodles with Straw Mushrooms and Chives

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四川锅饼

Sichuan Red Bean Paste Pancake

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\$288 per table of 6 persons

Menu items are subject to change.

All prices stated are subject to 10% service charge and prevailing government taxes.

BUSINESS SET LUNCH MENU B

锦绣拼盘

Trio Platter

豉油鸡,烧鸭,龙须卷

Soya Sauce Chicken,

Roast Duck,

Deep-fried Seafood Kataifi

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红烧蟹肉竹笙金钱翅

Braised Shark's Fin with Crab Meat and Bamboo Pith
in Brown Sauce

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四川宫保鸡丁(拼炸银丝卷)

Sautéed Diced Chicken with Dried Red Chilli
served with Deep-fried Bun Roll

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豆酥蒸鲈鱼扒

Steamed Sea Perch Fillet with Soya Bean Crumbs

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XO 酱虾球炒露笋

Stir-fried Shelled Prawn with Asparagus in XO Sauce

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韭黄干烧伊面

Stewed Ee-Fu Noodles with Straw Mushrooms and Chives

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龙眼豆腐

Chilled Longan Beancurd

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\$498 per table of 10 persons

Menu items are subject to change.

All prices stated are subject to 10% service charge and prevailing government taxes.

SET LUNCH / DINNER MENU A

咖啡黑猪柳,熏鸭脯,金沙虾球
Kurobuta Pork Loin with Coffee Sauce,
Smoked Duck Roulade,
Deep-fried Shelled Prawn with Creamy Salted Egg Yolk
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红烧蟹肉干贝盅仔翅
Braised Shark's Fin with Crab Meat and Dried Scallop
in Mini Casserole
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虫草花云耳蒸鲈鱼扒
Steamed Sea Perch Fillet with Cordyceps Flower
and Black Fungus
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鲍脯冬菇豆腐时蔬
Braised Sliced Abalone with Homemade Beancurd,
Flower Mushroom and Seasonal Greens
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XO 酱海鲜炒面线
Fried 'Mee Sua' with Assorted Seafood in XO Sauce
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杨枝甘露
Chilled Mango Sago with Pomelo
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\$78 per person
(Minimum 2 persons)

SET LUNCH / DINNER MENU B

樱花虾皮蛋冻豆腐,蜜汁脆鳗,蒜泥白肉
Chilled Beancurd with Sakura Ebi and Century Egg,
Honey-glazed Crispy Eel,
Sliced Pork with Minced Garlic Sauce

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京式海鲜云吞中鲍翅
Double-boiled Superior Shark's Fin with Seafood 'Wonton'
in Shanghai Style

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中式黑猪扒
Pan-seared Kurobuta Pork Cutlet in Chinese Teriyaki Sauce

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蚝皇花胶鲍脯扒时蔬
Braised Fresh Fish Maw and Sliced Abalone with
Seasonal Greens in Oyster Sauce

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韭皇草菇焖伊面
Braised Ee-fu Noodles with Chives and Straw Mushrooms

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

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\$98 per person
(Minimum 2 persons)

SET LUNCH / DINNER MENU C

鲜虾沙律,烧鸭,海蜇

Chilled Prawn Salad with Mayonnaise,
Roast Duck,
Marinated Jelly Fish

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红烧蟹肉翅

Braised Shark's Fin with Crab Meat in Brown Sauce

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金牌脆皮吊烧鸡

Crispy Whole Chicken with Spiced Salt and Pepper

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家乡蒸鲈鱼扒

Steamed Sea Perch Fillets with Black Fungus

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宫保虾球

Sautéed Shelled Prawns with Dried Red Chilli

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海参百灵菇扒中国菠菜

Braised Sea Cucumber and 'Bailing' Mushroom
with Chinese Spinach

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韭皇草菇焖伊面

Braised Ee-fu Noodles with Chives and Straw Mushrooms

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四川锅饼

Sichuan Red Bean Paste Pancake

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\$580 per table of 10 persons

Menu items are subject to change.

All prices stated are subject to 10% service charge and prevailing government taxes.

SET LUNCH / DINNER MENU D

岷江烧味盘

Min Jiang Barbeque Combinations

豉油鸡,烧鸭,海蜇,叉烧,春卷

Soya Sauce Chicken,

Roast Duck,

Marinated Jelly Fish,

BBQ Pork,

Spring Roll

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砂煲金银贝扒翅

Braised Shark's Fin with Fresh and Dried Scallops in Claypot

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脆皮去骨金龙鸡

Golden Fried Boneless Chicken Stuffed with Prawn Mousse

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清蒸笋壳鱼

Steamed Marble Goby with Superior Soya Sauce

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鲍脯冬菇扒时蔬

Braised Sliced Abalone and Winter Mushroom
with Seasonal Greens

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XO 酱虾球炒韭菜花

Fried Shelled Prawns with Chive Flowers in XO Sauce

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石锅瑶柱鸡粒润肠烩饭

Stone Pot Stewed Rice with Conpoy, Minced Chicken
and Liver Sausage

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杨枝甘露

Chilled Mango Sago with Pomelo

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\$698 per table of 10 persons

Menu items are subject to change.

All prices stated are subject to 10% service charge and prevailing government taxes.

SET LUNCH / DINNER MENU E

五福拼盘

Min Jiang Five Happiness Platter

蒜泥白肉, 素鹅, 肉松银针鱼, 金沙虾球, 海蜇

Sliced Pork with Minced Garlic Sauce,

Vegetarian Goose,

Silver Bait Fish with Pork Floss,

Deep-fried Shelled Prawn with Creamy Salted Egg Yolk,

Marinated Jelly Fish

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砂煲黄焖干贝翅

Braised Shark's Fin with Dried Scallop in Claypot

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蒙古杏片鸡

Mongolian Chicken with Almond Flakes

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蒜子豆根焖笋壳煲

Braised Marble Goby with Whole Garlic and Gluten Puff
in Claypot

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芝麻酱焗腩排

Oven-baked Pork Ribs in Sesame Peanuts Sauce

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蚝皇鲍脯豆腐西兰花

Braised Sliced Abalone with Homemade Beancurd and Broccoli

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石锅瑶柱鸡粒润肠烩饭

Stone Pot Stewed Rice with Conpoy, Minced Chicken
and Liver Sausage

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杨枝甘露

Chilled Mango Sago with Pomelo

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\$888 per table of 10 persons

Menu items are subject to change.

All prices stated are subject to 10% service charge and prevailing government taxes.

SET LUNCH / DINNER MENU F

南乳去骨猪

Barbequed Boneless Suckling Pig

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砂锅蟹肉中鲍翅

Braised Superior Shark's Fin with Crab Meat in Claypot

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雀巢金沙带子拼杏片青芥末虾球

Deep-fried Scallops with Creamy Salted Egg Yolk served in Quail's Nest paired with
Deep-fried Shelled Prawns with Wasabi Mayo Sauce & Almond Flakes

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家乡蒸活海斑

Steamed 'Live' Sea Garoupa with Black Fungus
in Superior Soya Sauce

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蒙古杏片鸡

Mongolian Chicken with Almond Flakes

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蚝皇澳洲 10 头鲍鱼灵芝菇扒时蔬

Braised Australian 10-Head Abalone and 'Bailing' Mushroom with Seasonal Greens in
Oyster Sauce

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四川炸酱拉面

Stewed Ramen with Minced Meat in Sichuan Sauce

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杨枝甘露雪糕

Chilled Mango Sago with Pomelo and Ice Cream

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\$1,028 per table of 10 persons

Menu items are subject to change.

All prices stated are subject to 10% service charge and prevailing government taxes.

SET LUNCH / DINNER MENU G

化皮乳猪

Crispy Roasted Suckling Pig

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砂锅干贝鸡炖金钱翅

Braised Shark's Fin with Dried Scallop and Chicken in Claypot

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清蒸笋壳鱼

Steamed Marble Goby with Superior Soya Sauce

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樟茶鸭

Fillet Camphor Tea Smoked Duck

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雀巢鲜果龙虾沙律拼芥末虾球

Lobster Salad with Mixed Fruit served in Quail's Nest paired with
Deep-fried Shelled Prawns with Wasabi Mayo Sauce

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蚝皇澳洲鲍鱼冬菇扒时蔬

Braised Australian Abalone and Flower Mushroom with
Seasonal Greens in Oyster Sauce

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石锅瑶柱鸡粒润肠烩饭

Stone Pot Stewed Rice with Conpoy, Minced Chicken
and Liver Sausage

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杏汁蛋白炖官燕

Double-boiled Bird's Nest with Egg White Almond Cream

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\$1,288 per table of 10 persons

Menu items are subject to change.

All prices stated are subject to 10% service charge and prevailing government taxes.

SET LUNCH / DINNER MENU H

鵝肝醬法式乳豬

Barbequed Suckling Pig with 'Foie Gras'

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古法佛跳牆

(二度原粒鮑魚扒時蔬)

'Buddha Jumps over the Wall'

(Braised Whole Abalone with Seasonal Vegetable in Abalone Sauce)

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香芒香茅醬炸鱈魚扒

Deep-fried Sea Perch Fillet with Fresh Mango

in Lemongrass Sauce

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金沙大蝦

Deep-fried King Prawn with Creamy Salted Egg Yolk

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極品醬豬件燜面卜

Braised 'Mee Pok' with Sliced Suckling Pig

in Homemade XO Sauce

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椰盅炖紅蓮雪蛤官燕

Double-boiled Bird's Nest with Red Dates
and Hashima served in Whole Coconut

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巧手美點雙輝

Duo Sweet Temptation

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\$1,688 per table of 10 persons
(One day advance order is required)

Menu items are subject to change.

All prices stated are subject to 10% service charge and prevailing government taxes.