

## **FESTIVE DINNER SET MENU**

### \$59++ per person

Friday 24<sup>th</sup> & Saturday 25<sup>th</sup> December 2021 6pm to 10:30pm

烧味双拼 Roasted Crisp Pork Belly With Pork Honey

海底椰炖竹丝鸡汤 Double-boiled Black Chicken Soup with Sea Coconut

老坛酸菜煮老虎斑 Braised Tiger Gouper Fish in Sichuan Pickle Soup

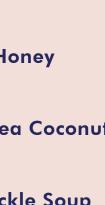
三葱爆海生虾 Stir-fried Tiger Shrimps with Onion and Shallots

> 蒜茸芥兰苗 Sautéed Kale with Garlic

XO酱海鲜芦笋炒饭 XO Sea Food Fried Rice with Asparagus

> 时令水果拼盘 Seasonal Fruit Platter







### **FESTIVE DINNER SET MENU**

\$59++ per person

Friday 31<sup>st</sup> December 2021 & Saturday 1<sup>st</sup> January 2022 6pm to 10:30pm



瑶柱花胶鸡丝羹 Braised Shredded Chicken Soup with Dried Scallop and Fish Maw

> 脆皮烧肉 Roasted Crispy Pork Belly

豉味蒸老虎斑 Steamed Tiger Grouper Fish Black Bean Fresh Pepper Sauce

> 芥末明虾球 Stir-Fried Tiger Shrimp with Mustard Sauce



鱼香茄子 Sautéed Eggplant with Garlic Sauce

黑松露烧鸭炒饭 Fried Rice with Roasted Duck and Black Truffle

杨枝甘露 Chilled Mango Sago Cream with Pomelo

Prices are exclusive of 7% service charge and 10% VAT



# FULUZU \$33++ per person



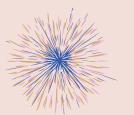
Saturday 25<sup>st</sup> December 2021 & Saturday 1<sup>st</sup> January 2022 11:30am to 2:30pm



#### 黑金流沙包 Salted Egg Yolk Custard Bun

黑松露鲜虾饺 Steamed Prawn Dumping With Truffle

> 脆皮肠粉 Steamed Prawn Crisp Rice Roll



蟹肉虾饺 Steamed Dumpling With Crabs Meat

手工芝麻球 Deep-fried Black Sesame Ball

香煎红豆糕 Pan-fried Red Bean Paste





