



FESTIVE DINNER SET MENU

\$59++ per person

Friday 24th & Saturday 25th 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 31st December 2021 & Saturday 1st 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



FESTIVE DIM SUM BRUNCH



\$33++ per person

Saturday 25st December 2021 & Saturday 1st 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 Dumpling 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