



SET MENU

## All-Day Set A

全天套餐A • Minimum two persons

前菜双拼-芥末虾球, 葱油海蜇  
Seafood Duo Platter  
(Wasabi Prawn & Jellyfish with Sesame Oil)

金汤海鲜羹  
Pumpkin Seafood Soup

香煎日式烧汁鳕鱼  
Pan-Seared Teriyaki Sauce Cod Fish

自制XO酱炒鲜芦笋  
Sautéed Asparagus with  
Chef's XO sauce

鲜拆蟹肉焖伊面  
Braised Ee Fu Noodle  
with Fresh Crab Meat

香芋珍珠露  
Chilled Savoury Yam with Sago

\$68++ (Per Person)

## All-Day Set B

全天套餐B • Minimum two persons

前菜三拼-冰镇鲍鱼、  
芥末虾球、陈醋海蜇  
Classic Trio Combination Platter  
(Chef's Special Chilled Abalone, Wasabi Prawn  
& Vinegared Jellyfish)

海之味-鲜贝汤  
Fresh Clam Soup

红烧原条海参配花菇  
Braised Whole Sea Cucumber  
served with Mushroom

滋味奶皇龙虾  
Creamy Custard Lobster

瑶柱蛋白炒饭  
Dried Scallop Egg White Fried Rice

杨枝甘露  
Fresh Mango Pomelo with Sago

\$98++ (Per Person)

\*\* All prices are subject to 10% service charge and prevailing GST \*\*  
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## All-Day Set C

全天套餐C • Minimum two persons

精美三拼-香煎鹅肝、  
胡麻冰菜、醉鸡卷

Classic Trio Appetiser Platter

(Pan-Seared Foie Gras, Ice Plant with  
Goma Sauce & Drunken Chicken Roll)

香浓星斑翅骨汤

Double-Boiled Cartilage Soup  
with Coral Trout Fillet

蚝皇三头鲍鱼配西兰花

Braised Australian 3-head Abalone  
with Superior Oyster Sauce  
and Broccoli

招牌辣椒蟹肉金馒头

Signature Chilli Crab Meat  
with Fried Buns

香煎带子鱼茸面

Pan-Seared Scallop with  
Mashed Fish Noodles

青柠香茅冻

Lemongrass Jelly with Lime Sherbet

\$128++ (Per Person)



招牌辣椒螃蟹配金馒头

Signature Chilli Crab with Fried Buns



滋味奶皇龙虾

Creamy Custard Lobster

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## Lunch Set A

午餐套餐A • Minimum two persons

巧手点心-双拼  
Dim Sum Duo

田园三宝汤  
Mushroom, Fungus and  
Vegetable Soup

香煎日式烧汁鳕鱼  
Pan-Seared Teriyaki Sauce Cod Fish

鲜百合炒芦笋  
Sautéed Asparagus with Fresh Lily Bulb

虾球焖伊面  
Braised Ee Fu Noodle with Prawns

香芋珍珠露  
Chilled Savoury Yam with Sago

\$58++ (Per Person)

## Lunch Set B

午餐套餐B • Minimum two persons

巧手点心-三拼  
Trio of Dim Sum

竹笙花菇翅骨汤  
Braised Cartilage Soup with  
Mushroom & White Fungus

蚝皇焖原条海参  
Braised Whole Sea Cucumber  
with Premium Oyster Sauce

翡翠兰花炒带子  
Sautéed Fresh Scallop with Broccoli

脆米鲜蟹肉泡饭  
Crab Meat Pao Fan

清炖滋润红枣桃胶  
Double-Boiled Peach Resin  
with Red Date

\$88++ (Per Person)

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## Premium Set A

优质海鲜套餐A • For 10 persons

前菜三拼-黄金鲜尤、  
潮州蟹枣、椒盐鱼皮

Trio Combination Platter

(Salted Egg Calamari, Teochew Crab  
Meat Roll, Salt & Pepper Fish Skin)

鲍鱼丝海鲜羹 (位上)

Braised Shredded Abalone  
and Seafood Soup

(Individual Serving)

港蒸深海龙虎斑

Steamed Dragon Tiger Grouper  
with Light Soy Sauce

黄金麦片虾

Golden Cereal Prawns

黑胡椒螃蟹

Signature Black Pepper Crab

珍菌炒澳洲西兰花苗

Sautéed Assorted Mushrooms  
with Broccolini

脆米海鲜炒饭

Seafood Fried Rice topped  
with Crispy Rice

香芋珍珠露 (位上)

Chilled Savoury Yam and Sago  
(Individual Serving)

\$888++

## Premium Set B

优质海鲜套餐B • For 10 persons

四喜拼盘-黄金鲜尤、  
香脆春卷、椒盐豆根、烟熏鸭

Golden Appetiser Platter

(Salted Egg Calamari, Spring Roll, Salt & Pepper  
Beancurd Skin, Smoked Duck Breast)

竹笙花菇翅骨汤 (位上)

Double-Boiled Cartilage Soup  
with White Fungus and Mushroom

(Individual Serving)

清蒸笋壳鱼

Steamed Marble Goby  
with Superior Light Soy Sauce

胡麻酱烧大虾

Grilled King Tiger Prawn  
with Fragrant Sesame

XO酱猪爽肉炒澳洲芦笋

Sautéed Pork Jowl in XO Sauce  
with Asparagus

招牌辣椒螃蟹配金馒头

Signature Chilli Crab with Fried Buns

鲍鱼焖香港伊面

Braised Abalone with Ee Fu Noodles

红枣雪耳炖桃胶 (位上)

Double-Boiled Peach Resin  
with White Fungus

(Individual Serving)

\$1188++

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