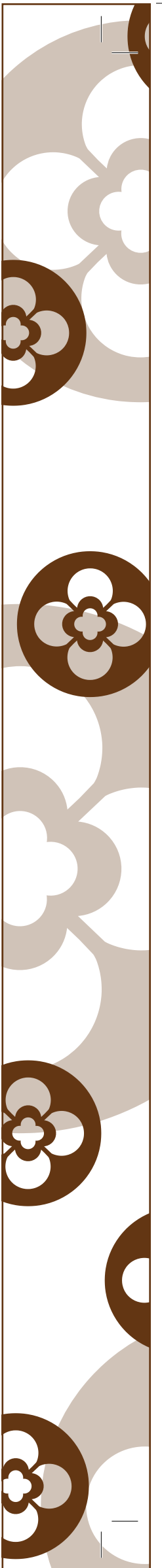




## ALA CARTE MENU

Prices are subjected to Service Charge and Prevailing Government Tax



# 名厨推荐

## CHEF RECOMMENDATIONS



### **Braised 4 Head African Wild Whole Abalone \$68 per person**

#### **蚝皇南非四头鲜鲍鱼 \$68/每位**

Our abalone is braised to the point of perfection, resulting in a fragrant dish that is the pinnacle of Cantonese fine-dining experience.

我们精选南非鲜鲍，煲制五小时，配以老母鸡，排骨，猪肉等辅料入味。

相信这道浓缩了大厨四十年经验的秘制鲍鱼一定能俘获您的味蕾。

### **BLOSSOM Peking Duck \$88 / Whole**

#### **招牌北京烤鸭 \$88/只**

Flavourful, lustrous caramel red crispy skin and a revelation of perfectly cooked moist meat underneath. The duck is served with steaming crepes, crisp cucumber and fragrant scallion.

成长约60天的菜鸭，经过严格的重量筛选，由厨师烤制而成。肉质细嫩，

味道醇厚，配以新鲜红梅酱，薄透柔软的春饼，每一口都有丰富的口感。

### **BLOSSOM Signature Stir-fried Birds' Nest and Fresh Crab Meat \$88 per person**

#### **喜悦生拆蟹肉炒官燕 \$88/每位**

BLOSSOM Birds' Nest is lightly stir-fried with Japanese bean sprouts.

Topped with delicate shreds of flavour-packed sweet crab meat.

优选天然生长于峭壁的印尼野生海岛燕窝，以及新鲜的斯里兰卡螃蟹。滑嫩香甜的蟹肉，清新可口的豆芽，与野生燕窝最原本的味道炒制在一起，配以熬制八小时的上汤。

### **Pan-fried Lobster with Caviar \$38 per person**

#### **鱼子酱香煎龙虾扒 \$38/每位**

Our fresh lobsters are carefully selected for its naturally delicious flavour and pan-fried to perfection.

Topped with our selection of premium caviar .

我们选用新鲜龙虾，生拆下来的龙虾肉香甜可口，

经过厨师的精心烹饪，辅以秘制咸香鱼子酱食用。

### **Smoked Chicken with 15-year Pu-Er Tea Leaves and Chrysanthemum \$50 / Whole**

#### **菊花十五年普洱茶皇鸡 \$50/只**

Prepared under perfectly controlled temperatures the smoked meat exudes a wonderful flavour profile with each bite.

我们优选十五年普洱，辅以菊花等十余种食材，采用先卤制，后烟熏的做法。

优质的原材料以及厨师精准的火候控制使得鸡肉不老不柴，茶香四溢，鲜嫩可口。

 Chef's Recommendations

Prices are subjected to Service Charge and prevailing Government Tax

# 名厨推荐

## CHEF RECOMMENDATIONS



### Tiger King Prawn Prepared in 2 styles \$34 per person

#### \*Deep Fried King Prawn Head

#### \*Sautéed Prawn with Asparagus topped with Japanese Sakura Ebi

#### 老虎虾皇两味 – 紫麻椒盐焗虾头，玉簪牡丹虾球伴脆樱花虾 \$34/每位

The impressive Tiger King Prawns are prepared two ways:

Crispy Deep-Fried Tiger Prawn head revealing a creamy roe beautifully seasoned with seaweed salt and pepper. Succulent Tiger Prawn lightly sautéed in a blend of Chef's spices and served with Asparagus and Japanese Sakura Ebi for rich umami flavour.

老虎虾肉质甜美，有虾中之王的美誉。我们精选野生印度老虎虾，配以两种做法。虾肉清透鲜嫩，搭配椒盐以及樱花虾，金华火腿，给您带来视觉味觉上的双重享受。

### Royal Secret Recipe Smoked Duck \$88 / Whole

#### 宫廷秘制章茶鸭 \$88/每只

Our aromatic rendition of Smoked Duck is expertly smoked to juicy perfection and perfumed with fragrant Pu-Er tea leaves for added earthiness and depth. The addictively crisp red skin boasts a delightful crunch, revealing tender meat brimming with rich flavourful bliss.

我们优选普洱茶叶，采用先卤制，后烟熏的做法。优质的原材料以及厨师精准的火候控制使鸭肉不老不柴，茶香四溢。肉质细嫩，味道醇厚，每一口都有丰富的口感。

### Sliced Japanese A5 Wagyu (Tableside Service) \$128 serves 2 to 4 persons

#### 堂灼日本A5和牛 (堂弄) \$128/供2-4位用

Our premium quality Wagyu beef striploin from Saga, Japan, combines irresistibly tender meat and juicy swirls of marbled fat. Served in a lush mushroom and vegetable broth, the entrancing aroma perfectly complements the natural, full-bodied sweetness of the meat.

源自日本佐贺的优质和牛肉以丰富悦人的口感而闻名，柔润细嫩的肉质和肥美多汁的脂肪在味蕾上融合漩涡，让人无法抗拒。伴上蘑菇蔬菜熬制的高汤爽口清润，完美的配合了和牛肉浓郁的自然甜味。

### Stewed Rice with Shredded Abalone and Conpoy (Tableside Service)

#### \$58 serves 4 persons

#### 瑶柱鲍鱼焖饭 (堂弄) \$58 供4位用

Braised in an unctuous abalone broth, each grain of rice is thoroughly perfumed with the rich flavours of the sea. The exquisite flavours are further elevated with decadent Australian abalone and conpoy, sending your tastebuds soaring to even greater heights.

经过大厨的精心烹调，每粒鲍鱼饭都充满了浓郁的海洋香气。再加入鲜香嫩滑的澳大利亚鲍鱼和瑶柱，鲜甜的味道为炖饭精致的口味增进了诱人的深度，让人一试难忘，齿颊留香。



Chef's Recommendations

Prices are subjected to Service Charge and prevailing Government Tax



## 餐前小食 APPETISERS

	Per Serving/每份
1. 鸡肉松淮山条 Deep-fried Fresh "Huai Shan" topped with Pork Floss	\$10
2. 贡菜凉拌秋耳 Chilled Mountain Jelly Vegetables with Black Fungus	\$10
3. 尖椒皮蛋 Century Egg with Hot Pepper	\$10
4. 卤水鸭翼 Marinated Duck Wings in Spiced Soya Sauce	\$12
5. 黄金鱼皮 Crispy Fish Skin with Salted Egg Yolk	\$12
6. 红油海蜇头 Chilled Jelly Fish Head with Spicy Sauce	\$12
7. 老上海烤麸 Kao Fu with Black Fungus and Shitake Mushroom	\$12
8. 泰式白饭鱼 "Thai" Style Crispy Silver Bait	\$13
9. 川味口水鸡 Poached Chicken with Spicy Sauce	\$13
10. 爽口千层峰 Chilled Layered Pig's Ear with Spicy Sauce	\$15
11. 飘雪小排骨 Crispy-fried Pork Ribs with Special Sauce	\$18
12. 四式拼盘: 沙律虾, 泰式鲍鱼, 红油海蜇头, 青瓜条 BLOSSOM Cold Dish Combination Platter	\$28



Chef's Recommendations

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## 汤品 SOUP

Per Person/位

1. 冬虫夏草炖北海道刺参(需预订) **\$328/位**  
\*顶级虫草  
\*功效:冬虫夏草味甘, 性温归肺, 肾经温和滋补,  
具有补肺气和益肾精  
Double-boiled Cordyceps and Hokkaido Sea Cucumber  
(Advance Order Required)
2. 浓鸡汤炖花胶(供4-6位用) **\$588/4-6 pax**  
Double-boiled Fish Maw in Chicken Broth
3. 足料佛跳墙 **\$88/位**  
\*六头汤鲍, 花胶, 海参, 鹿筋, 瑶柱, 花菇, 云腿, 甘榜鸡  
Buddha Jumps Over the Wall with 6 Head Abalone  
\*Fish Maw, Sea Cucumber, Deer's Tendon, Conpoy,  
Mushroom, Chinese Ham & Kampung Chicken
4. 是日滋润养颜炖汤 **\$15/位**  
Nourishing Double-boiled Soup of The Day
5. 白玉干瑶柱炖螺头汤 **\$45/位**  
Stewed Conch Broth with Conpoy
6. 生拆蟹肉粟米羹 **\$13/位**  
Braised Fresh Crab Meat and Sweet Corn Broth
7. 蛋白海鲜豆腐羹 **\$15/位**  
Braised Diced Seafood and Beancurd Broth
8. 天天老火滋补炖汤(供2-3位用) **\$98/2-3pax**  
Daily Supreme Double-boiled Soup



Chef's Recommendations

Prices are subjected to Service Charge and prevailing Government Tax



## 珍馐百味燕窝 BIRD'S NEST

Per Person/位

1. 喜悦生拆蟹肉炒官燕  **\$88**  
BLOSSOM Signature Stir-fried Bird's Nest with Fresh Crab Meat
2. 红烧石锅官燕 **\$128**  
Braised Bird's Nest with Brown Sauce served in Hot Stone Bowl
3. 生拆鲜蟹肉扒官燕 **\$128**  
Braised Supreme Bird's Nest with Fresh Crab Meat
4. 蟹黄扒官燕 **\$128**  
Braised Supreme Bird's Nest with Crab Roe
5. 高汤炖官燕 **\$88**  
Double-boiled Supreme Bird's Nest with Superior Broth
6. 花胶丝鸡茸扒官燕 **\$88**  
Braised Bird's Nest with Fish Maw and Minced Chicken

 Chef's Recommendations

Prices are subjected to Service Charge and prevailing Government Tax



## 鲍鱼海味

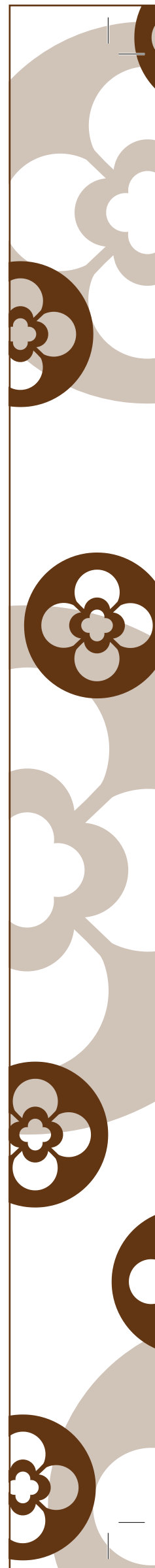
### TREASURES OF THE SEA AND STEWED DELICACIES

	Per Person/位
1. 蚝皇日本6头网鲍 Braised 6 Head Japanese Whole Dried Abalone	\$888/只
2. 蚝皇南非6头野生干鲍  Braised 6 Head African Wild Whole Dried Abalone	\$388/只
3. 蚝皇塘心中东22头干鲍 Braised 22 Head Middle Eastern Whole Dried Abalone	\$168/只
4. 蚝皇南非4头鲜鲍鱼 Braised 4 Head African Wild Whole Abalone	\$68/只
5. 鲍汁日本北海道刺参伴青蔬 Braised Hokkaido Sea Cucumber in Abalone Sauce	\$78/位
6. 鲍鱼汁焖花胶伴青蔬 Braised Superior Fish Maw in Abalone Sauce	\$108/位
7. 鲍鱼汁焖四头花胶扒 Braised Superior 4 heads Fish Maw in Abalone Sauce	\$588/件
8. 蚝皇鹅掌伴青蔬 Braised Goose Web and Vegetables with Oyster Sauce	\$20/件
9. 鲍鱼汁海味盘 (供4位用) *鹅掌, 花胶, 日本冬菇 Braised Abalone, Goose Web, Fish Maw and Japanese Mushroom	\$128//serves 4 pax



Chef's Recommendations

Prices are subjected to Service Charge and prevailing Government Tax





## 明炉烧烤 ROAST & GRILL

- |   |                      |
|---|----------------------|
| 1. 鸿运片皮乳猪 (需预订)<br>BLOSSOM Signature Roasted Suckling Pig<br>(Advance Order Required) | \$168/半只<br>\$298/每只 |
| 2. 招牌北京片皮烤鸭 🍗<br>BLOSSOM Peking Duck  | \$45/半只<br>\$88/每只   |
| 3. 菊花十五年普洱茶皇鸡 🍗<br>Smoked Chicken with 15-year Pu-Er<br>Tea Leaves and Chrysanthemum  | \$25/半只<br>\$50/每只   |
| 4. 宫廷秘制樟茶鸭 🍗<br>Royal Secret Recipe Smoked Duck                                       | \$45/半只<br>\$88/每只   |
| 5. 脆皮吊烧鸡<br>Roasted Crispy Chicken  | \$25/半只<br>\$50/每只   |

### Regular/例

- |  |      |
|--|------|
| 6. 冰烧三层肉<br>Crispy Pork Belly                | \$15 |
| 7. 伊比利亚黑毛猪叉烧<br>BBQ Iberico Pork Char Siew   | \$28 |
| 8. 烧味双拼<br>BBQ Meat Duo Combination Platter  | \$28 |
| 9. 烧味三拼<br>BBQ Meat Trio Combination Platter | \$38 |

 Chef's Recommendations

Prices are subjected to Service Charge and prevailing Government Tax





## 生猛海鲜 LIVE SEAFOOD



1. 游水生虾 \$10/100g  
Prawns

煮法 Choice of Cooking Method

- 白灼 Poached
- 豉油皇焗 Stir Fried with Soy Sauce
- 药膳花雕 Chinese Herbs with "Hua Tiao Wine"

2. 澳洲龙虾 \$40/100g  
Australian Lobster

煮法 Choice of Cooking Method

- 刺身 Sashimi
- 上汤焗 Baked with Superior Stock
- 花雕风胎蒸 Steamed with Egg White and "Hua Tiao Wine"
- 金银蒜粉丝蒸 Steamed with Garlic and Vermicelli

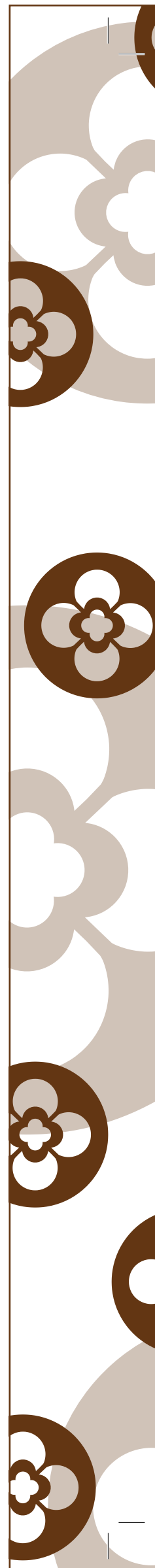
3. 本地龙虾 \$68/只  
Local Lobster

煮法 Choice of Cooking Method

- 上汤焗 Baked with Superior Stock
- 金银蒜粉丝蒸 Steamed with Garlic and Vermicelli
- 姜葱焗 Sautéed Spring Onion and Ginger

 Chef's Recommendations

Prices are subjected to Service Charge and prevailing Government Tax





## 生猛海鲜 LIVE SEAFOOD

4. 日本扇贝 \$20/只  
Japanese Scallop

煮法 Choice of Cooking Method

- 金银蒜粉丝蒸 Steamed with Garlic and Vermicelli
- 豉汁蒸 Steamed with Black Bean Sauce
- X.O酱炒 Sautéed in X.O Sauce

5. 竹蚌 \$16/只  
Bamboo Clam

煮法 Choice of Cooking Method

- 金银蒜粉丝蒸 Steamed with Garlic and Vermicelli
- 豉汁蒸 Steamed with Black Bean Sauce
- X.O酱炒 Sautéed in X.O Sauce

 Chef's Recommendations

Prices are subjected to Service Charge and prevailing Government Tax



## 生猛海鲜 LIVE SEAFOOD

- 
- 加拿大象拔蚌** **\$36/100g**  
Canadian Geoduck Clam  
  
煮法 Choice of Cooking Method
    - 刺身 Sashimi
    - X.O酱炒 Sautéed in X.O Sauce
    - 上汤灼 Poached with Superior Stock
  - 阿拉斯加蟹 (需预订)** **\$32/100g**  
Alaskan King Crab (Advance Order Required)  
  
煮法 Choice of Cooking Method
    - 二十年花雕鸡油蒸 Steamed with 20-year "Hua Tiao" Wine
    - 上汤焗 Baked with Superior Stock
    - 星洲辣椒 Singapore Style Chilli Sauce
    - 黑胡椒 Sautéed in Black Pepper Sauce
  - 斯里兰卡大肉蟹** **\$14/100g**  
Sri Lankan Crab  
  
煮法 Choice of Cooking Method
    - 星洲辣椒 Singapore Chilli Crab Sauce
    - 黑胡椒焗 Sautéed in Black Pepper Sauce
    - 姜葱炒 Sautéed Spring Onion and Ginger



Chef's Recommendations

Prices are subjected to Service Charge and prevailing Government Tax



## 生猛游水鱼 LIVE FISH

- |                            |                   |
|----------------------------|-------------------|
| 1. 忘不了<br>Empurau          | <b>\$100/100g</b> |
| 2. 老鼠斑<br>Humpback Grouper | <b>\$40/100g</b>  |
| 3. 东星斑<br>Coral Trout      | <b>\$22/100g</b>  |
| 4. 白苏丹<br>Sultan Fish      | <b>\$20/100g</b>  |
| 5. 笋壳鱼<br>Marble Goby      | <b>\$12/100g</b>  |

### 煮法 Choice of Cooking Method

- 清蒸 Steamed with Supreme Soya Sauce
- 油浸 Deep-fried with Supreme Soya Sauce
- 砂煲生焗 Stewed in Casserole
- 金银蒜蒸 Steamed with Minced Garlic
- 川式水煮 Sichuan Style with Chopped Red Chilli and Minced Garlic
- 潮式蒸 Teochew Style Steamed with Salted Vegetables



Chef's Recommendations

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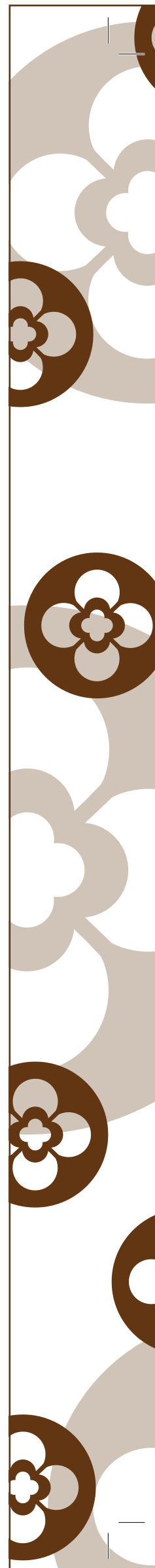
## 海鲜 SEAFOOD

1. 鱼子酱香煎龙虾扒  \$38/位  
Pan-fried Lobster with Caviar
2. 海鲈鱼  \$26/位  
Chilean Cod  
  
煮法 Choice of Cooking Method
  - 酱汁焗 Chef Recipe
  - 黑菌酱焗 Wild Fungus with Truffle Oil
  - 蒜香豆根蒸 Steamed with Garlic and Beancurd Stick
3. 特级头抽皇煎生虾 \$32/例  
Pan-fried Prawns with Premium Soy Sauce
4. 大虾球 \$36/例  
Prawns  
  
煮法 Choice of Cooking Method
  - 咸蛋黄焗 Stir-fried with Salted Egg Yolk
  - 芥末 Stir-fried with Wasabi Mayonnaise
  - 香芒沙律 Stir-fried with Mango Sauce
5. X.O酱芦笋百合炒带子 \$48/例  
Sautéed Scallops with Lily Bulbs and Asparagus in X.O Sauce
6. 翡翠炒虾球 \$38/例  
Stir-fried Prawn with Vegetables
7. 翡翠带子炒珊瑚蚌 \$58/例  
Sautéed Scallops and Coral Clam with Vegetables
8. 黑松露生焗斑头腩煲 \$40/例  
Stewed Grouper Head and Belly with Black Truffle served in Claypot



Chef's Recommendations

Prices are subjected to Service Charge and prevailing Government Tax





## 牛肉 BEEF

- 
1. 松露盐香煎日本A5和牛 **\$78/80gm**  
Pan-fried Japanese A5 Wagyu Steak with Truffle Salt
  2. 红焖澳洲和牛面颊面 **\$18/位**  
Braised Australian Wagyu Cheek with Brown Sauce
  3. 野生蜂蜜焗牛肋骨 **\$78/份**  
American Black Angus Beef Ribs glazed with N.Z Wild Honey
  4. 蒜片鹅肝酱牛柳粒 **\$38/例**  
Sautéed Beef Cubes with Foie Gras Sauce and Crispy-fried Sliced Garlic
  5. 野菌黑椒牛柳粒 **\$38/例**  
Sautéed Beef Cubes with Wild Mushroom in Black Pepper Sauce
  6. 滋味美国牛尾 **\$38/例**  
Braised US Beef Oxtail with Brown Sauce
  7. 蚝皇草菇牛肉 **\$36/例**  
Braised Beef with Mushroom



Chef's Recommendations

Prices are subjected to Service Charge and prevailing Government Tax



## 猪肉，鸡肉 PORK, CHICKEN

1. 鲜孢菇煎黑豚肉 **\$16/位**  
Pan-fried Kurobuta Pork with Wild Fungus in Mushroom Sauce
2. 芥末酱伴鹿儿岛豚肉 **\$20/位**  
Pan-fried Kagoshima Kurobuta Pork with Wasabi Sauce
3. 鲍鱼汁猪肋骨伴灵芝菇 **\$18/位**  
Pork Ribs with Shiitake Mushrooms in Abalone Sauce
4. X.O酱爆猪颈肉 **\$28/例**  
Stir-fried Pork Collar with X.O Sauce
5. 荔枝香脆咕嚕肉 **\$28/例**  
Sweet and Sour Pork with Lychee
6. 虾膏啫啫猪颈肉油麦菜 **\$28/例**  
Sautéed Sliced Pork Collar with Lettuce in Shrimp Paste Sauce
7. 果仁宫保鸡球 **\$26/例**  
Sautéed Diced Chicken with Dried Chilli and Cashew Nuts
8. 凉瓜豆根焖鸡煲 **\$26/例**  
Stewed Chicken with Bitter Gourd and Beancurd stick served in Claypot
9. 波罗咕嚕鸡球 **\$26/例**  
Sweet and Sour Chicken
10. 香港芥兰炒伊比利亚黑毛猪 **\$30/例**  
Sautéed Sliced Iberico Pork with Hong Kong "Kai Lan"



Chef's Recommendations

Prices are subjected to Service Charge and prevailing Government Tax



## 四川料理 SICHUAN DISHES

	Regular/例
1. 四川海鲜酸辣羹 Sichuan Hot and Sour Soup with Seafood	\$15/位
2. 酸菜煮斑球 Slow-cooked Grouper Fillet with Salted Vegetables in Sichuan Pepper Sauce	\$38/例
3. 宫保腰果虾球 Sichuan-style Sautéed Prawns with Dried Chilli and Cashew Nuts	\$36/例
4. 水煮美国牛肉 Poached US Sliced Beef in Sichuan Pepper Sauce	\$36/例
5. 辣子爆软壳蟹 Deep-fried Soft Shell Crab with Dried Chilli and Peppercorn	\$36/例
6. 辣子爆鸡丁 "Chong Qing" Diced Chicken with Dried Chilli and Peppercorn	\$28/例
7. 干煸榄菜肉末四季豆 Stir-fried Spicy French Bean with Minced Pork and Salted Olives	\$24/例
8. 麻婆滑豆腐 Beancurd in Spicy Minced Meat Sauce	\$22/例
9. 酸辣土豆丝 Stir-fried Shredded Potato in Sichuan Style	\$18/例
10. 辣子粟米 Stir-fried Sweet Corn with Dried Chilli and Peppercorn	\$20/例

 Chef's Recommendations

Prices are subjected to Service Charge and prevailing Government Tax





## 蔬菜豆腐 VEGETABLES & BEANCURD

Regular/例

1. 豉汁澳洲带子蒸豆腐 \$36  
Steamed Beancurd topped with Scallop in Black Bean Sauce
2. 蟹黄鲜蟹肉扒滑豆腐 \$32  
Braised Beancurd with Crab Meat and Crab Roe
3. 咸鱼鸡粒豆腐煲 \$26  
Stewed Beancurd with Diced Chicken and Salted Fish served in Claypot
4. 松露海鲜豆腐煲 \$28  
Stewed Beancurd with Seafood and Black Truffle served in Claypot
5. 鱼香茄子煲 \$24  
Stewed Eggplant with Salted Fish served in Claypot
6. 樱花虾千张浸苋菜 \$26  
Poached Baby Spinach with Shredded Beancurd and Sakura Shrimps
7. 生拆鲜蟹肉扒西兰花 \$32  
Braised Broccoli with Fresh Crab Meat
8. 清炒马来西亚青龙菜 \$26  
Stir-fried Royale Chives
9. 蔬菜类 \$20  
菠菜, 苋菜, 白菜苗, 香港菜心, 香港芥兰  
Arrowhead Spinach, Baby Spinach, Young Cabbage,  
Hong Kong Cai Xin, Hong Kong Kai Lan

煮法 Choice of Cooking Method

- 上汤浸 Poached
- 清炒 Stir-fried
- 蒜茸炒 Stir-fried with Garlic
- 姜汁炒 Stir-fried with Ginger

加 \$3 / 例

- 金银蛋浸 Salted Egg and Preserved Egg in Superior Stock
- 鱼汤浸 Stewed in Fish Broth



Chef's Recommendations

Prices are subjected to Service Charge and prevailing Government Tax



## 素食 VEGETARIAN

- 
1. 松茸竹笙炖菜胆 \$12/位  
Double-boiled Matsutake Fungus and Bamboo Pith Soup  
with Cabbage
  2. 四川酸辣素汤 \$10/位  
Vegetarian Hot and Sour Soup
  3. 碧波云耳豆腐羹 \$10/位  
Braised Black Fungus and Beancurd with Vegetable Broth
  4. 腰果如意炒鲜淮山 \$24/例  
Sautéed Fungus with Fresh Huai Shan and Cashew Nuts
  5. 咕嚕猴头菇 \$24/例  
Sautéed Mushroom with Sweet and Sour Sauce
  6. 冬菇甘栗焖素鸡 \$24/例  
Stewed Vegetarian Chicken with Chestnut and Mushrooms
  7. 虫草花百合浸苋菜 \$24/例  
Poached Baby Spinach with Cordyceps Flower and Lily Bulb
  8. 百灵菇扒菠菜 \$24/例  
Braised Mushroom with Arrowhead Spinach
  9. 黄面酱野菌焖日本拉面 \$18/份  
Stewed Japanese "La Mian" with Special Sauce
  10. 素粒炒饭 \$18/份  
Fried Rice with Diced Assorted Vegetables and Mushroom

 Chef's Recommendations

Prices are subjected to Service Charge and prevailing Government Tax



# 主食 MAINS

- |  |         |        |       |        |
|--|---------|--------|-------|--------|
| 1. 龙虾汤海鲜泡鱼茸面  |         |        |       | \$20/位 |
| Poached Fish Noodles with Seafood in Lobster Stock   |         |        |       |        |
| 2. 姜葱生虾焖银丝面  |         |        |       | \$12/位 |
| Stir Fried 'Silver' Noodles with Prawns, Spring Onion and Ginger                               |         |        |       |        |
| 3. X.O酱开边龙虾焖日本拉面   |         |        |       | \$32/位 |
| Braised Japanese House-made Noodles with Local Lobster in X.O Sauce                            |         |        |       |        |
|  | 例       | 中      | 大     |        |
|  | Regular | Medium | Large |        |
| 4. 赛螃蟹焖米粉  | \$28    | \$42   | \$56  |        |
| Braised Vermicelli with Conpoy, Fish Meat and Egg White  |         |        |       |        |
| 5. 滑蛋虾球炒河粉   | \$32    | \$48   | \$64  |        |
| Stir-fried Rice Noodles with Prawns in Egg Gravy   |         |        |       |        |
| 6. 驰名干炒牛河粉   | \$26    | \$39   | \$52  |        |
| Stir-fried Rice Noodles with Sliced Beef and Bean Sprout                                       |         |        |       |        |
| 7. 鲍汁瑶柱焖银丝面  | \$28    | \$42   | \$56  |        |
| Braised 'Silver' Noodles with Conpoy in Abalone Sauce  |         |        |       |        |
| 8. 海鲜焖伊面   | \$32    | \$48   | \$64  |        |
| Braised 'Ee Fu' Noodles with Seafood   |         |        |       |        |
| 9. 生拆蟹肉瑶柱蛋白炒饭  | \$32    | \$48   | \$64  |        |
| Fried Rice with Fresh Crab Meat, Conpoy and Egg White  |         |        |       |        |
| 10. 蟹籽海鲜炒饭   | \$32    | \$48   | \$64  |        |
| Fried Rice with Diced Seafood and Topped with Mentaiko   |         |        |       |        |
| 11. 扬州炒饭   | \$26    | \$39   | \$52  |        |
| "Yang Zhou" Fried Rice   |         |        |       |        |
| 12. 香辣菜粒和牛炒饭   | \$26    | \$39   | \$52  |        |
| Spicy Fried Rice with Diced Wagyu Beef and Vegetables  |         |        |       |        |
| 13. 星洲蟹汁配馒头(4粒)  |         |        |       | \$22/份 |
| Deep-fried Buns with Chilli Crab Sauce   |         |        |       |        |



Chef's Recommendations

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## 甜品 DESSERT

Per Person/位

1. 泡参冰花炖金丝官燕 **\$68**  
Double-boiled Imperial Golden Bird's Nest with  
Rock Sugar and Ginseng
2. 冰花炖官燕 **\$88**  
Double-boiled Swiftlet Nest with Rock Sugar
3. 雪燕杏仁露  **\$15**  
Almond Cream with Snow Swallow
4. 椰皇黑糯米雪糕球 **\$16**  
Chilled Glutinous Rice with Ice-Cream served in Coconut
5. 黑枸杞子炖桃胶 **\$10**  
Double-boiled Peach Resin with Black Wolfberries
6. 流沙煎堆伴雪山百香果布丁 **\$16**  
Sesame Custard Balls served with Passionfruit Pudding
7. 杨枝甘露 **\$10**  
Chilled Cream Mango Sago and Pomelo
8. 芒果布丁 **\$8**  
Chilled Mango Pudding
9. 焦糖炖蛋 **\$6**  
Crème Brûlée

 Chef's Recommendations

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