

点心老火汤海鲜餐

**Dim Sum, Soup and Seafood Lunch Set**

点心两款

Two Kinds of Dim Sum

经典老火汤

Boiled Soup of the Day

荫豉蒜蒸海鲈腩

Steamed Sea Bass Belly  
with Black Bean Sauce and Garlic

烧燻卤拼

Barbecued Platter

杞子支竹泡青蔬

Poached Vegetables with Dried Beancurd Skin  
and Wolfberries

腊味蛋白炒饭

Fried Rice with Waxed Meat and Egg White

**\$98++ 四位用 / 4 persons**

午市花胶海鲜宴

**Fish Maw Soup and Seafood Lunch Set**

俩仪虾球伴鲜果冻

Prawn prepared in Two Ways with Fresh Fruit

- 金沙翠盏 Salted Egg Yolk
- 芥末 Deep-fried with Wasabi-mayo Sauce

满坛香竹筒鱼鳔羹

'Tanjia'-style Braised Fish Maw Soup  
served in Mini Bamboo Cup

豌豆酱蒸海鲈腩

Steamed Sea Bass Belly  
with Garden Pea Sauce

熏鸭素方层饼伴番茄

Sliced Smoked Duck served on Homemade Pancake  
with Cherry Tomato

鱼面筋泡云南米线伴菜

Poached Yunnan 'Mee Sua'  
with Fish Puff and Vegetables

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Dessert of the Day

**\$58++ 每位 / per person**

• Available for dine-in only.

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• Menus and prices are subject to change.

**鱼翅海鲜餐**  
**Shark's Fin and Seafood Set**

椒香老虎虾  
Crisp-fried Tiger Prawn with Sichuan Pepper Sauce

火焰古法鸡煲翅  
Traditional-style Flambé Boiled Shark's Fin Soup  
with Chicken

豆酱蒸笋壳腩  
Steamed 'Soon Hock' Belly in Bean Sauce

陈醋蜜汁龙子肉  
Braised Prime Pork with Vinegar and Honey Sauce

饺子葱油捞拉面  
Braised Handmade Noodles  
and Dumpling in Onion Sauce

雪山杨枝甘露  
Chilled Mango Cream, Pomelo and Sago  
served with Ice-cream

**\$78++ 每位 / per person**

**鲜鱼翅鹅肝宴**  
**Fresh Shark's Fin and Foie Gras Set**

法国鹅肝素方层饼伴鲜果冻  
Pan-fried French Foie Gras  
and Crispy Beancurd Skin served with Fresh Fruit

竹少爷  
Beijing-style Braised Shark's Fin,  
Shredded Sea Cucumber, Mini Pearl Abalone  
and Fish Maw in Brown Sauce  
served in Mini Bamboo Cup

米酒芹香蒸星斑球  
Steamed Star Garoupa Fillet  
with Chinese Wine and Parsley

鲍脯花菇伴青蔬  
Braised Sliced Abalone  
with Mushroom and Vegetables

元贝浓汤泡稻庭面  
Poached Handmade Noodles  
with Scallop in Rich Broth

荔枝雪葩芦荟冻  
Chilled Aloe Vera and Lemongrass Jelly  
topped with Lychee Sorbet

**\$98++ 每位 / per person**

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### 鱼鳔汤海鲜宴

#### Fish Maw Soup and Seafood Set

两味虾球

Deep-fried Prawn prepared in Two Ways

- 金沙翠盖 Salted Egg Yolk
- 芥末 Wasabi-mayo Sauce

黄焖竹筒鱼鳔羹

Braised Fish Maw in Pumpkin Stock  
served in Mini Bamboo Cup

荫豉蒜蒸海鲈腩

Steamed Sea Bass Belly  
with Black Bean Sauce and Garlic

熏鸭素方层饼

Sliced Smoked Duck and Crispy Beancurd Skin  
served on Homemade Pancake

黄焖竹炭豆腐

Braised Bamboo Charcoal Beancurd  
with Vegetables in Pumpkin Sauce

鱼面筋浓汤泡米线

Poached 'Mee Sua' with Fish Puff in Rich Broth

杨枝甘露

Chilled Mango Cream with Mango, Pomelo and Sago

**\$278++ 四位用 / 4 persons**

**\$417++ 六位用 / 6 persons**

### 鸡煲翅海鲜宴

#### Braised Shark's Fin and Seafood Set

金沙翠盖元贝鲜果冻

Deep-fried Conpoy with Salted Egg Yolk  
served with Fresh Fruit

火焰满坛香小米金钱翅

'Tanjia'-style Flambé Braised Shark's Fin  
with Organic Millet

米酒芹香蒸星斑球

Steamed Star Garoupa Fillet  
with Chinese Wine and Parsley

X.O. 酱芦笋炒带子

Sautéed Scallop and Asparagus with X.O. Sauce

陈醋蜜汁龙子肉

Braised Prime Pork with Vinegar and Honey Sauce

饺子浓汤泡米线

Poached 'Mee Sua' with Homemade Dumpling  
in Rich Broth

青柠雪葩芦荟冻

Chilled Aloe Vera and Lemongrass Jelly  
topped with Lime Sorbet

**\$368++ 四位用 / 4 persons**

**\$552++ 六位用 / 6 persons**

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片鴨魚翅海鮮宴

**Peking Duck, Shark's Fin and Seafood Set**

金陵片皮鴨

Roast 'Jin Ling' Duck

黃焗蟹肉海味翅

Braised Shark's Fin with Crab Meat  
and Dried Seafood in Pumpkin Stock

兩味蝦球

Deep-fried Prawn prepared in Two Ways

- 金沙翠蓋 Salted Egg Yolk
- 芥末 Wasabi-mayo Sauce

蔞豉蒜蒸海鮪腩

Steamed Sea Bass Belly  
with Black Bean Sauce and Garlic

陳醋蜜汁龍子肉

Braised Prime Pork with Vinegar and Honey Sauce

黃焗竹炭豆腐

Braised Bamboo Charcoal Beancurd  
with Vegetables in Pumpkin Sauce

火鴨絲焗伊麵

Braised 'Ee-fu' Noodles with Shredded Duck Meat

香茅芦荟冻

Chilled Aloe Vera and Lemongrass Jelly

**\$608++ 八位用 / 8 persons**

**\$668++ 十位用 / 10 persons**

鸡煲翅海鮮宴

**Flambé Shark's Fin and Seafood Set**

金沙翠蓋元貝鮮果冻

Deep-fried Conpoy with Salted Egg Yolk  
served with Fresh Fruit

火焰古法鸡煲翅

Traditional-style Flambé Boiled Shark's Fin  
with Chicken

金銀蒜凤胎蒸蝦

Steamed Prawn with Egg White and Minced Garlic

乾坤海鱸

Australian Barramundi Belly prepared in Two Ways

- 油浸 Deep-fried
- 炒 Sautéed

碳烧爱尔兰鴨

Signature Roast Irish Duck

杞子脆豆根泡菜苗

Poached Seasonal Vegetables  
with Crispy Bean Dough and Wolfberries

腊味爽肉竹筒珍珠飯

Braised Mini Pearl Rice with Diced Pork  
and Preserved Meat served in Bamboo Cup

荔枝雪葩芦荟冻

Chilled Aloe Vera and Lemongrass Jelly  
topped with Lychee Sorbet

**\$738++ 八位用 / 8 persons**

**\$798++ 十位用 / 10 persons**

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**蟹皇翅海鮮宴**  
**Shark's Fin and Seafood Set**

- 椒香老虎虾  
Crisp-fried Tiger Prawn with Sichuan Pepper Sauce
- 浓汤鸡炖金钱翅  
Double-boiled Shark's Fin with Chicken in Rich Broth
- X.O. 酱云彩炒带子  
Sautéed Scallop and Vegetables in X.O. Sauce
- 白胡椒蒸翡翠鲈鱼球  
Steamed Sliced Jade Perch Fillet with White Pepper
- 爱尔兰鸭素方层饼伴鲜果冻  
Roast Irish Duck Skin and Crispy Beancurd Skin served with Homemade Pancake and Fruit Jelly
- 黄焖竹炭豆腐  
Braised Bamboo Charcoal Beancurd with Vegetables in Pumpkin Sauce
- 饺子浓汤泡日本米线  
Poached Japanese 'Mee Sua' and Dumpling in Rich Broth
- 荔枝雪葩芦荟冻  
Chilled Aloe Vera and Lemongrass Jelly topped with Lychee Sorbet

**\$828++ 八位用 / 8 persons**  
**\$898++ 十位用 / 10 persons**

**鱼翅鹅肝海鮮宴**  
**Shark's Fin, Foie Gras and Seafood Set**

- 蜜汁芥末龙虾球鲜果冻  
Deep-fried Lobster Ball in Chef's Special Sauce served with Fresh Fruit
- 火焰老爷小米金钱翅  
Flambé Braised Shark's Fin with Millet in Brown Sauce
- 法国鹅肝素方层饼伴醋溜番茄  
Pan-fried French Foie Gras and Crispy Beancurd Skin served on Pancake with Rose Cherry Tomato
- 米酒芹香蒸星斑球  
Steamed Star Garoupa Fillet with Chinese Wine and Parsley
- 碳烧爱尔兰鸭  
Signature Roast Irish Duck
- 鲍脯花胶青蔬  
Braised Sliced Abalone and Fish Maw with Vegetables
- 泉水蛋鱼面筋泡稻庭面  
Poached Inaniwa Noodles with Fish Puff and Onsen Egg
- 椰皇牛油果紫米雪山  
Chilled Avocado with Black Glutinous Rice and Ice-cream served in Mini Coconut

**\$988++ 八位用 / 8 persons**  
**\$1188++ 十位用 / 10 persons**

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