

## SET MENUS for 12 pax

### SET A 12,800.00+

- 什錦拼盤 Assorted BBQ platter
- 金湯海皇羹 Pumpkin and seafood thick soup
- 白灼沙蝦 Steamed suahe
- 咕嚕肉 Sweet and sour pork
- 啫啫生菜 Lettuce with shrimp paste in clay pot
- 當紅炸子雞 Hong kong style fried chicken
- 黑椒牛仔骨 US beef short ribs in black pepper sauce
- 古法蒸海石斑 Steamed lapu-lapu, Traditional style
- 甜點 Seasonal dessert

### SET B 15,800.00+

- 什錦拼盤 Assorted BBQ platter
- 金菇瑤柱火鴨絲羹 Shredded roast duck, dried scallop, and enoki mushroom thick soup
- 松露醬炒象拔蚌 Wok-fried elephant clams with truffle
- 星洲蝦球(半饅頭) Singaporean prawns (served with fried and steamed buns)
- 黑醋鎮江骨 Spareribs with balsamic vinegar sauce
- 豆酥蒸海石斑 Steamed lapu-lapu with taoso
- 順德荷葉蒸雞 Steamed premium chicken in lotus leaf
- 椒鹽炒螃蟹 Wok-fried crab with salt and pepper
- 甜點 Seasonal dessert

### SET C 18,800.00+

- 什錦拼盤 Assorted BBQ platter
- 瑤柱蟹肉燴冬茸 Mashed winter melon soup with crab meat and dried scallop
- 北京鴨片皮 Peking duck (with Chinese pancakes)
- 熱大蝦沙拉 Hot prawn salad
- 松露醬炒野菌 Mixed mushroom with truffle paste
- 清蒸海石斑 Steamed lapu-lapu with spring onion
- 椒鹽鴨骨 Deep fried duck bone in salt and pepper
- 薑蔥焗螃蟹 Wok-fried crab with ginger and onion
- 甜點 Seasonal dessert

### SET D 22,800.00+

- 脆皮燒腩仔拼盤 Crispy pork belly BBQ combination
- 紅燒雞絲鮑翅 Braised shark's fin soup w/ shredded chicken
- 北京鴨片皮 Peking duck (with Chinese pancakes)
- 荔茸帶子盒 Mashed taro puff with scallop and truffle
- 北菇鮑螺片青蔬 Braised local abalone with mushroom and seasonal vegetables
- 清蒸海石斑 Steamed lapu-lapu with spring onion
- 鴨松生菜 Minced duck with lettuce
- 蒜蓉粉絲蒸象拔蚌 Steamed crab with garlic and vermicelli
- 甜點 Seasonal dessert

### SET E 26,800.00+

- 脆皮燒腩仔拼盤 Crispy pork belly BBQ combination
- 紅燒潮州散翅 Braised shark's fin soup, *Chiu Chow* style
- 蒜蓉粉絲蒸象拔蚌 Steamed elephant clams with garlic and vermicelli
- 黃金焗大蝦 Salted egg prawns
- 澳洲鮑片扒時蔬 Braised Australian abalone with mushroom and lettuce
- 清蒸海石斑 Steamed lapu-lapu, Traditional Style
- 紅燒乳鴿 Fried pigeon
- 避風塘炒螃蟹 Wok-fried crab with garlic, Typhoon Shelter style
- 甜點 Seasonal dessert

### SET F 30,800.00+

- 化皮燒乳豬 Half suckling pig with jelly fish (ONE-DAY ADVANCE ORDER)
- 生拆蟹肉翅 Shark's fin soup with crab meat and roe
- 玉環瑤柱脯 Whole dried scallop with winter melon
- 松露醬炒象拔蚌 Wok-fried elephant clams with truffle
- 鮑片扒海參 Braised Australian abalone with sea cucumber
- 清蒸老虎斑 Steamed tiger garoupa
- 紅燒乳鴿 Fried pigeon
- 糯米蒸螃蟹 Steamed crab with glutinous rice
- 甜點 Seasonal dessert