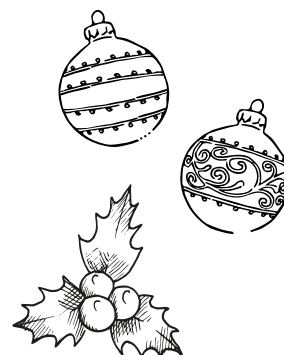


Available For Lunch & Dinner

CHRISTMAS SET MENU

5 COURSES | 98 /person

12 - 25 December



APPETISER PLATTER

Black Truffle Roast Duck,
Seared Hokkaido Scallop with Homemade Sesame Sauce,
Flying Fish Roe, Crispy Turkey in "Bi Feng Tang" Style
黑松露烤鴨、香煎北海道帶子伴沙律菜飛魚子、避風塘火雞

—

DOUBLE-BOILED SUPERIOR SOUP IN YOUNG COCONUT

Dried Scallops, Bamboo Fungus, Cabbage
椰皇干貝菜膽竹筍燉濃雞湯

—

BRAISED 10-HEAD ABALONE WITH SHIITAKE MUSHROOM & AMARANTH

紅燒十頭鮑魚扒天菇莧菜

—

STIR-FRIED FISH MOUSSE NOODLE WITH ASPARAGUS, PAN-FRIED BLACK PEPPER SQUID PASTE & TIGER PRAWN

黑胡椒蝦扒伴蘆筍拼海鮮粒干炒魚茸麵

—

CRANBERRY CHOCOLATE MOUSSE CAKE

Vanilla Ice Cream
蔓越莓巧克力蛋糕伴香草雪糕



• Some dishes can be made vegetarian or vegan-friendly. Please check with your server •
• Price excludes 10% service charge and GST •

Food and drink are prepared in an environment where cross-contamination can occur. We will do our best to cater to any dietary requirements but cannot guarantee that what we serve is 100% free of nuts, gluten, allergens or animal products. We will not be liable for adverse reactions from consuming any of our products or while at our premises.