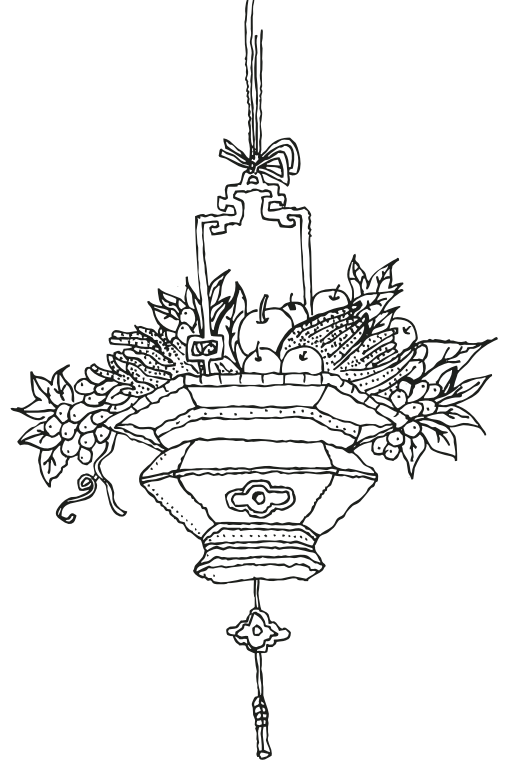


Available For Lunch & Dinner

MID-AUTUMN FESTIVAL SET MENU

6 COURSES | 82 /person

9 August - 9 September



APPETISER PLATTER (P)

Wasabi Mayonnaise Coated Prawn,
Steamed Shanghai Xiao Long Bao Dumpling,
Empress Char Siew & Roast Pork
芥末蝦球、金湯小籠包、燒味雙品拼 (叉燒、燒肉)

—

SUPERIOR CHICKEN SOUP WITH ABALONE & BAMBOO SHOOT

濃雞湯燉竹筍鮑魚

—

HOMEMADE AMARANTH TOFU WITH FRIED SCALLOP & CRABMEAT EGG WHITE SAUCE

炸干貝賽螃蟹莧菜豆腐

—

FRIED HALIBUT FILLET WITH LOTUS ROOT CHIPS & KUMQUAT DRESSING

香炸比目魚金橘醬

&

SEARED ANGUS BEEF TENDERLOIN CUBES

Crispy Chinese Fritters, Garlic, Black Pepper Sauce, Water Chestnut
黑椒蒜片安格斯牛仔粒、馬蹄

—

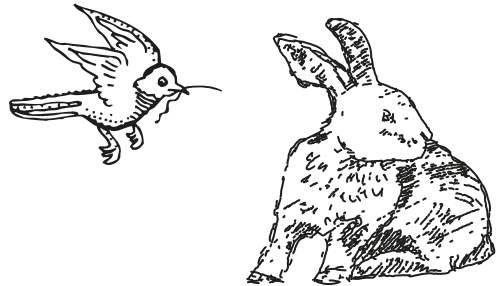
STIR-FRIED VERMICELLI WITH DICED SEAFOOD & CHOY SUM

乾炒海鮮粒麵線伴菜心

—

PURPLE SWEET POTATO SNOWSKIN MOONCAKE

Green Lemon, Sea Coconut, Aloe Vera & Peach Gum
紫薯奶皇冰皮月餅拼青檸海底椰蘆薈桃膠凍



P - Contains Pork

• 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.