



行政干餐 EXECUTIVE LUNCH MENU

Available for Lunch from Mondays to Fridays

西班牙黑豚又烧,芥末龙耳菌海蜇花

Iberico 'Char Siew', Chilled Jellyfish and Fungus with Wasabi

X.O. 酱斑球炒澳洲芦笋

Stir-fried Fish Fillet with Australian Asparagus in X.O. Sauce

京意鲜沙姜焗黄油鸡

Baked Yellow Chicken with Sand Ginger and Scallion

香煎阿拉斯加带子蛋白蟹肉炒饭

Pan-fried Alaskan Scallop with Crab Meat and Egg White Fried Rice

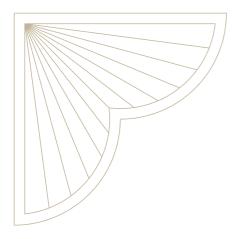
老年陈皮红豆沙汤圆

Sweet Red Bean Soup with 'Tang Yuan' and Aged Tangerine Peel

\$88++ 备 後 / per person

Minimum 2 persons
(Individual Plated)

Available for lunch from Mondays to Fridays only. Limited sets available.
Not available on eves of and on public holidays, public holidays (observed), as well as special occasions.
Gross bills will be subjected to 10% service charge and prevailing government taxes.
Menus and prices are subject to change.





形 会 COLOURFUL CLOUD

蜂巢火鸭酥, 红油口水鸭, 九江陈皮日布番茄

Minced Duck stuffed in Crispy Pastry, Sichuan Duck in Red Oil, Japanese Tomato with Aged Tangerine Peel

长白人参岩米石榴鸡浓汤

Double-boiled Chicken Soup with 'Chang Bai' Mountain Ginseng and Nepalese Rock Grains

炼板盐西班牙黑豚骨排

Iberico Pork Rib with Spiced Salt and Pepper

金汤鸡茸澳洲菠菜苗

Poached Australian Baby Spinach in Minced Chicken Pumpkin Broth

沙茶44和牛沙河粉

A4 Wagyu Beef 'Hor Fun' in Wagyu Beef and 'Shacha' Sauce

黄梨水晶露, 椰汁紫米糕

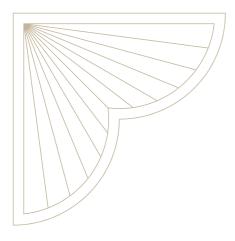
Chilled Pineapple and Waterchesnut Purée with Purple Rice Coconut Cake

\$138++ 海佐 / per person

Minimum 2 persons
(Individual Plated)

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晨曦

桂花糖凤梨龙虾, 椰糖青辣椒

Chilled Lobster with Osmanthus and Pineapple, Gula Melaka Green Chilli

海底椰皇柱甫鸡炖衫股

Double-boiled Chicken Soup with Fish Maw and Sea Coconut

雪菜银鱼酱肴叶焗翡翠鲈鱼

Baked Jade Perch with Silver Fish Sauce and Preserved Vegetables on Lotus Leaf

喇叭菌脆炸日本佐贺牛蘑菇汁

Crispy Fried Trumpet Mushroom Saga-gyu with Mushroom Sauce

惹烧南非鲍鱼葱油捞面

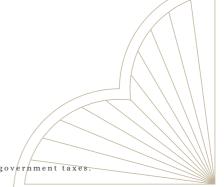
South African Abalone with Scallion Oil Noodles

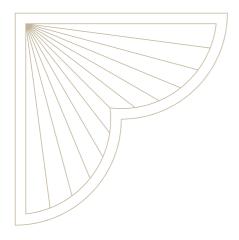
川贝桃杷雪梨桃胶炖官羹

Double-boiled Bird's Nest with Loquat, 'Chuan Bei' and Pear

\$198++ 每位 / per person

Minimum 2 persons
(Individual Plated)







静谧 TRANQUILITY

西班牙火腿芝士日本蜜瓜, 金蒜椒盐百老蟹钳

Jamón Ibérico with Cheese and Japanese Muskmelon, Crispy Stuffed Crab Claw with Garlic

鲨鱼骨菜胆炖卷胶

Double-boiled Superlative Shark's Cartilage with Fish Maw and Chinese Cabbage

龙虾叻沙温泉蛋

Pan-fried Lobster with Otah 'Youtiao', Laksa Consommé and Onsen Egg

鲍什青边鲍鱼关东辽参

Braised Greenlip Abalone with Kanto Sea Cucumber in Abalone Jus

鲜松露云南野菌石锅日本佐贺牛饭

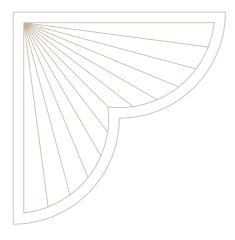
Saga-gyu Claypot Rice with Yunnan Wild Mushroom and Grated Truffle

椰皇橙皮茸红豆露椰雪花

Chilled Red Bean Paste with Tangerine Peel and Coconut Sorbet served in Young Coconut

\$328++ 每個 / per person

Minimum 2 persons
(Individual Plated)





同乐素宴 VEGETARIAN MENU

脆炸素鹅卷凉伴樱桃番茄 Crispy Beancurd Roll with Cherry Tomato

金盅票米豆腐羹 Corn and Tofu Broth served in Baby Pumpkin

香椿酱蒸南瓜鲜竹卷 Steamed Pumpkin and Beancurd Roll with Chinese Mahogany Paste

松菇云耳炒孢子甘蓝 Wok-fried Shimeji White Mushroom with Jelly Ear and Brussel Sprout

野生珍菌 胸江 西米线 Braised Jiangxi Rice Vermicelli with Wild Fungus

雪山杨枝甘立露 Chilled Mango Purée with Sago and Ice-cream

\$88++ **券** 俊 / per person

(Individual Plated)

