



# 母亲节套餐

## MOTHER'S DAY MENU

*Available on 11 and 12 May*

### 鱼子酱三小品

Trio of Caviar

- 胡麻蟹肉樱桃番茄 Crab Meat and Cherry Tomato in Sesame Dressing
- 荔茸酥炸带子盒 Crispy Yam Ring Scallop
- 鹅肝慕斯脆多士 Foie Gras Mousse on Toast

### 澳洲龙虾番茄清汤

Poached Australian Lobster in Tomato Consommé

### 黄椒酱蒸野生星斑件

Steamed Star Garoupa with Gherkin  
and Capsicum Paste

### 胡椒头抽焗黄油鸡腿

Baked Yellow Chicken with Pepper Soy Sauce

### 和牛卤肉珍珠米，日式溏心蛋

Braised Wagyu Beef Rice, Japanese Hanjuku Tamago

### 紫薯凤胎官燕，椰糖糕

Double-boiled Cave Bird's Nest with Egg White, Sweet Potato  
and Gula Melaka Sponge Cake

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**\$258++ 每位 / per person**

\*Minimum 2 persons\*  
(Individual Plated)

- Available for lunch and dinner on 11th and 12th May.
- Gross bills will be subjected to 10% service charge and prevailing government tax.
- Menus and prices are subject to change.





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PRIVATE DINING

## 行政午餐

### EXECUTIVE LUNCH MENU

Available for Lunch from Mondays to Fridays

沙律虾球腐皮虾饼

Prawn Ball and Fresh Fruit Salad  
in Prawn Beancurd Bowl

淮阳浸野生石斑鱼

Huaiyang-style Poached Garoupa

酱爆黑豚肉淮山蜜豆

Wok-fried Iberico Pork Strip  
with Honey Peas

脆米X.O. 酱蟹肉炒饭

Freshly-peeled Crab Meat Fried Rice  
with X.O Sauce


杨枝甘玉露

Chilled Mango Purée with Pomelo and Sago

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**\$88++ 每位 / per person**

\*Minimum 2 persons\*  
(Individual Plated)

- Available for lunch from Mondays to Fridays only. Limited sets available.
  - Not available on eve 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 tax.
  - Menus and prices are subject to change.
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彤云

COLOURFUL CLOUD

山葵虾球，麻酱菠菜卷，  
鱼子酱芝士鸡蛋盖

Wasabi-mayo Prawn, Spinach Roll  
with Sesame Dressing, Caviar and Egg

白胡椒肉骨渣排炖花胶

Double-boiled Fish Maw in White Pepper  
Pork Rib Soup

鱼香茄子脆炸藜麦野生鱼

Fried Wild Fish coated with Quinoa  
served with Eggplant and Garlic Sauce

珊瑚蟹扒宝塔菜

Freshly-peeled Crab Meat and Roe  
with Egg White and Romanesco

盐焗甘榜鸡砂煲姜茸饭

Salt-baked Kampung Chicken  
with Minced Ginger Claypot Rice

绿豆沙汤圆

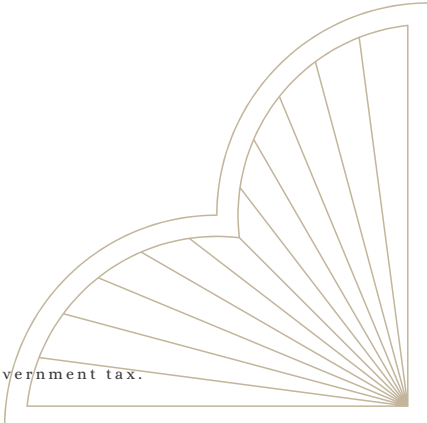
Green Mung Bean Soup  
with 'Tang Yuan'

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**\$138++ 每位 / per person**

\*Minimum 2 persons\*  
(Individual Plated)

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晨曦  
DAWN

鱼子酱天妇罗紫苏生蚝淮山沙律  
Oyster Tempura with Caviar,  
Mountain Yam and Prawn Paste Salad

西班牙火腿黄焖蟹肉花胶羹  
Braised Fish Maw and Crab Meat  
with Spanish Ham in Noble 'Tanfu' Broth

白味噌焗鳕鱼牛油柠檬汁  
Baked Miso-marinated Cod  
with Lemon-butter Sauce

清炖澳洲牛肋骨珍珠萝卜  
Stewed Australian Beef Rib  
with Baby Radish

京葱西澳龙虾焗日本稻庭面  
Western Australian Lobster Japanese Inaniwa Udon  
with Leek and Scallion

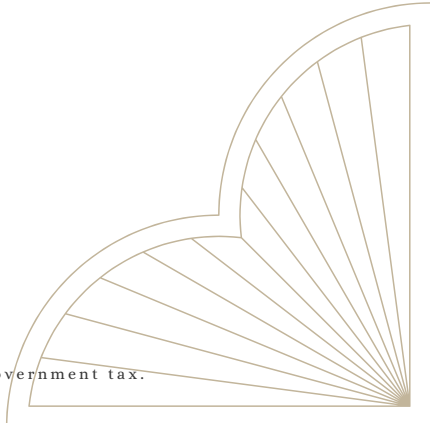
荔枝杞子素贝龙眼冻官燕  
Chilled Cave Bird's Nest with Longan Gelo  
and Lychee-Goji Sorbet

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**\$198++ 每位 / per person**

\*Minimum 2 persons\*  
(Individual Plated)

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静谧

TRANQUILITY

意大利乌鱼子, 海胆赛螃蟹

Bottarga di Muggine,  
Chinese Scrambled Egg White with Uni  
and Cave Bird's Nest

纸包干捞佛跳墙伴上汤

Paper-wrapped 'Buddha Jumps over the Wall'  
with Superior Soup

溏心黑蒜红烧肉

Braised Pork Belly with Black Garlic

X.O. 酱阿拉斯加带子鸳鸯椰菜花

Wok-fried Alaskan Scallop with Duo  
Cauliflower in X.O. Sauce

香煎波士顿龙虾, 当季松露野菌饭

Pan-fried Boston Lobster with  
Wild Mushroom Rice and Seasonal Truffle

焦糖姜汁炖蛋

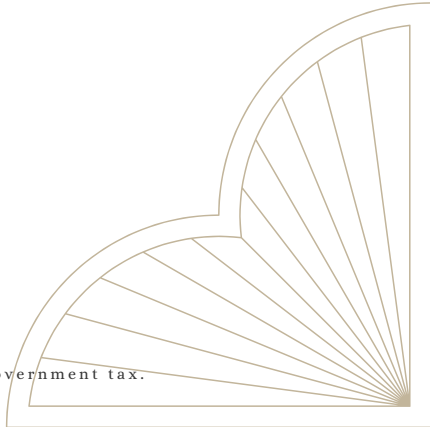
Caramelised Chinese Sweet Ginger  
Egg Custard

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**\$328++ 每位 / per person**

\*Minimum 2 persons\*  
(Individual Plated)

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蔬 凌

VEGETARIAN MENU

罗马番茄冰蔬沙律

Iceplant and Roma Tomato Salad  
with Roasted Sesame Dressing

葛仙籽岩米南瓜羹

Pumpkin Broth with Star Jelly  
and Nepalese Rock Grains

纸包黑松露山珍野菌

Baked Paper-wrapped Wild Mushroom  
with Truffle

姜米云耳百合炒西兰花苗

Wok-fried Broccolini, Lily Bulbs,  
Fungus and Ginger

脆藜麦橄榄菜粒炒饭

Dried Olive Fried Rice with Quinoa

杨枝甘玉露

Chilled Mango Purée with Pomelo  
and Sago

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**\$88++ 每位 / per person**  
(Individual Plated)

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素 韵

FINESSE VEGETARIAN

素水晶餃，麻醬菠菜卷，糖桂花櫻桃番茄

Steamed Vegetarian Dumpling,  
Spinach Roll in Sesame Dressing,  
Chilled Cherry Tomato marinated in Honey Osmanthus

胡椒松茸菌菇茶

Double-boiled Matsutake  
and Mushroom Pepper Soup

當季黑松露白玉菜卷素鮑魚

Braised Mock Abalone  
with Seasonal Black Truffle

橄欖醬炒法國椰菜花

Wok-fried French Cauliflower  
with Olive Paste

素腿三椒炒黃姜面

Wok-fried Tumeric Noodles  
with Capsicum,  
Mushroom and Mock Ham

椰皇金瓜紫米露

Chilled Pumpkin Purée with Purple Glutinous Rice  
in Young Coconut

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**\$150++ 每位 / per person**  
(Individual Plated)

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