



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

酱爆黑豚肉灌山蜜豆

Wok-fried Iberico Pork Strip with Honey Peas

脆米尔.0. 酱蟹肉炒饭

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

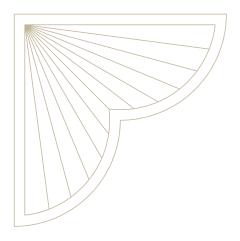
杨枝甘玉露

Chilled Mango Purée with Pomelo and Sago

\$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.





形 点 COLOURFUL CLOUD

山葵虾球, 麻酱菠菜卷, 鱼子酱芝士鸡蛋盏

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

白胡椒肉骨溶排炖羌股

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

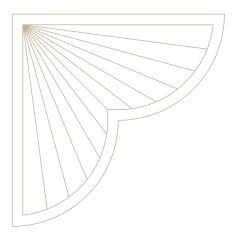
绿豆沙汤圆

Green Mung Bean Soup with 'Tang Yuan'

\$138++ **寿俊 / per person**

Minimum 2 persons
(Individual Plated)

• Gross bills will be subjected to 10% service charge and prevailing government tax.
• Menus and prices are subject to change.





晨曦

鱼子酱天妇罗紫苏生蚝灌山沙律

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

白味增焗鳕鱼牛油柠檬汁

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

京葱西澳龙虾焖日布稻庭面

Western Australian Lobster Japanese Inaniwa Udon with Leek and Scallion

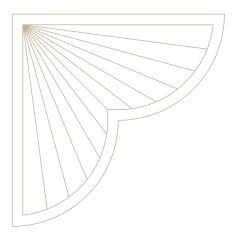
荔枝杞子素贝龙眼冻官燕

Chilled Cave Bird's Nest with Longan Gelo and Lychee-Goji Sorbet

\$198++ 每位 / per person

Minimum 2 persons
(Individual Plated)







静谧 TRANQUILITY

意大利乌鱼子, 海胆赛螃官盛

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

唐心黑蒜红烧肉

Braised Pork Belly with Black Garlic

2.0. 置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

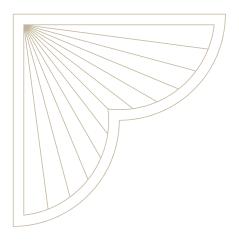
焦糖姜汁炖蛋

Caramelised Chinese Sweet Ginger Egg Custard

\$328++ **海佐 / per person**

Minimum 2 persons
(Individual Plated)

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麓凌 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

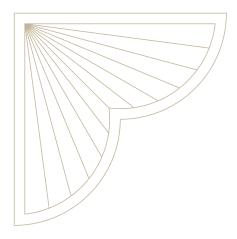
Dried Olive Fried Rice with Quinoa

杨枝甘玉露

Chilled Mango Purée with Pomelo and Sago

(Individual Plated)







素 韵 FINESSE VEGETARIAN

素水晶低, 麻酱菠菜卷, 糖桂花樱桃番茄

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

胡椒松茸卤菇茶

Double-boiled Matsutake and Mushroom Pepper Soup

当季黑松露白玉菜卷素鲍鱼

Braised Mock Abalone with Seasonal Black Truffle

橄榄酱炒法国椰菜花

Wok-fried French Cauliflower with Olive Paste

素腿三板炒黄姜面

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

\$150++ 毒俭 / per person

(Individual Plated)

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