

SET DINNER

Savour



饭夫人三响

MADAME FAN'S TRIO OF APPETISERS

乌梅芥末虾球, 芒果莎莎 **S, G** | 西柠奶油咸香日本南瓜条 **G** | 香煎鹅肝焦糖西瓜 **G**

Ume Wasabi Prawn, mango salsa | Japanese Pumpkin Strips, lemon butter, salted egg

Pan-fried Foie Gras, caramel watermelon

西洋菜苗刺参米汤 **G**

Chicken Broth, spiky sea cucumber, baby watercress

炭烧黑豚腩肉梅子酱伴芦笋 **G**

Charcoal Grilled Kurobuta Pork Belly, asparagus, plum sauce

脆贝金蒜三皇扒苋菜 **S, G**

Poached Chinese Spinach with Trio Egg, dried scallops, supreme stock

脆米和牛松XO炒饭 **S, G**

Minced Wagyu Beef Fried Rice, crispy rice, xo sauce

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DESSERT

厨师精选甜品

Chef's Epicurean Delight



\$128⁺⁺ per person

(minimum 2 persons)

SET DINNER

Delight



松露黑豚肉松, 生菜包 **G**

Minced Kurobuta in Lettuce Cup, shaved truffle, bell pepper

宫廷秘制黄焖四宝羹 **S, G**

Four Treasure Soup, sea cucumber, fish maw, dried Hokkaido scallop, crabmeat

炭烧特级和牛鹅肝黑椒汁 **G**

Charcoal Grilled A4 Wagyu Beef with Foie Gras, black pepper sauce

酒酿辣子河虾皇 **S, G**

Braised River Prawns, spicy fermented rice sauce

南非鲍鱼金盅饭 **S, G**

South Africa Abalone Fried Rice served in Royal Pumpkin

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DESSERT

厨师精选甜品

Chef's Epicurean Delight



\$188⁺⁺ per person

(minimum 2 persons)

SET DINNER

Indulge



香酥鸭配鱼子酱, 粤式传统手工馍馍皮 **G**

Aromatic Crispy Duck, caviar, pancake, condiments

饭家花胶杏仁鲜鸡汤 **G**

Fan's Fish Maw Almond Chicken Soup

黑松露香煎顺壳鱼件芦笋 **G**

Pan-fried Marble Goby Fillet, shaved black truffle, asparagus

鲍汁煎釀百花辽参 **S, G**

Stuffed Spiky Sea cucumber stuffed with prawn paste, abalone sauce, kai lan

八珍酱方肉, 捞自家手撕面 **G**

Braised Kurobuta Pork belly, Homemade noodle

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DESSERT

厨师精选甜品

Chef's Epicurean Delight



\$228⁺⁺ per person

(minimum 2 persons)

SET DINNER

Vegetarian



香煎百灵菇芦笋沙律 **N**

Asparagus & Bai Ling Mushroom Salad, yuzu goma dressing

蔬菜豆浆金瓜羹 **G**

Soybean Pumpkin Vegetable Broth

陈醋咕嚕素肉 **G**

Sweet & Sour "Impossible" Pork, lychee, pineapple

九层塔纯素蛋茄子 **G**

Braised Aubergine & "Just Egg", sweet basil

橄榄菜松菇银牙炒饭 **G**

Wok-fried Fragrant Rice, preserved olive, shimeiji, bean sprout

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DESSERT

Mango Sago

杨枝甘露



\$78⁺⁺ per person

(minimum 2 persons)

SET DINNER

Birthday Splendour



松露赛螃蟹石榴带子球 S, G

Stuffed Crab Meat and Prawn Paste Scallop Dumpling, truffle, egg white

金汤蟹皇蟹肉烩银针 S, G

Stewed Sliver needle, Crab Meat & Chicken Broth, crab roe

雪里红银鳕鱼 G

Steamed Cod Fish, Homemade preserved chilli

蒜香梅酱烧骨 G

Braised Spare Ribs, garlic, plum sauce

蝦籽柚皮6头南非鲍 S, G

Braised 6-head South African Abalone, pomelo peel, shrimp roe

花雕酒香鸡泡饭 G

Poached Rice with Chicken, 20 years 'Gu Yue Long Shan' rice wine

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DESSERT

厨师精选甜品

Chef's Epicurean Delight



\$158⁺⁺ per person

(minimum 2 persons)