

Tasting Menu

品珍菜单

前菜 STARTER

手撕龙虾配水果沙律	Chilled Hand-Shredded Live Lobster with Fruit Salad in Sesame Dressing
麦片虾球	Shelled Prawn Fried with Cereal
沙律烟肉卷	Seafood Bacon Roll Tossed with Salad Cream

主菜 (选一) MAIN (CHOOSE 1)

黑鱼子辣椒螃蟹肉汁配炸馒头	Chilli Crab Meat Sauce Topped with Caviar served with Mini Bun
或	or
原只摩卡排骨	Mocha Pork Rib
或	or
香煎日本A4和牛扒 (+36)	Japanese A4 Wagyu Beef Fillet (+36)
或	or
贴心经典蟹 (半只) 煮法: 获奖辣椒 招牌黑椒 松露蛋白 (+36)	Fuss-Free JUMBO Signatures Crab (Half Crab) Cooking Style: Award-Winning Chilli Signature Black Pepper Steamed with Truffle and Egg White (+36)

蔬菜 VEGETABLE

金汤蒜子扒娃娃菜	Baby Cabbage with Garlic in Golden Stew
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饭/面 (选一) RICE | NOODLE (CHOOSE 1)

蚝皇红煨三头鲜鲍脯捞饭	3-Head Sliced Abalone with Premium Sauce and Fragrant Rice
或	or
清汤稻庭乌冬面配三头鲍脯	Inaniwa Udon With 3-Head Sliced Abalone

甜品 (选一) DESSERT (CHOOSE 1)

香蕉蛋糕配椰子雪糕	Banana Cake with Coconut Ice Cream
或	or
椰盅杏仁蛋白燕窝 (热) (+22)	Bird's Nest with Almond Purée in Young Coconut (Hot) (+22)

188 每位 / per person

Wine Pairing

葡萄酒配搭

葡萄酒配搭 | **88** 每位 / per person
Wine Pairing

开胃菜
WELCOME APERITIF

Giesen Estate Sauvignon Blanc
Marlborough New Zealand

前菜
STARTER

UBY No.3 Colombard - Sauvignon Blanc
Côtes-de-Gascogne France

主菜
MAIN

Kalleske 'Elenore' Single Vineyard Semillon
配搭 黑鱼子辣椒螃蟹肉汁配炸馒头 | 橙香排骨 | 贴心经典蟹 (半只)
*Pair with Chilli Crab Meat Sauce Topped with Caviar served with Mini Bun |
Orange Glazed Pork Rib | Fuss-Free JUMBO Signatures Crab (Half Crab)*

or

Château Des Bardes Saint-Emilion Grand Cru
配搭 香煎日本A4和牛扒
Pair with Japanese A4 Wagyu Beef Fillet

饭/面
RICE | NOODLE

UBY No.7 Rouge Merlot - Tannat
Côtes-de-Gascogne France