

套
SET MENU
餐



ALL-DAY SET MENU
5-COURSE

MAPLE
枫叶全日套餐

精美三拼

Man Fu Yuan Appetiser

古法脆皮西班牙烧肉, 芥末 🍷; 粤式玫瑰露油鸡, 黑松露;
青花椒香橙莲藕苗 🍴

Roasted Iberico Pork Belly, Dijon Mustard;

Braised Cantonese-style Soy Chicken, Black Truffle;

Marinated Mini Lotus Roots, Citrus Orange Sauce, Sichuan Green Peppercorn

Gemin Prosecco Valdobbiadene DOCG Brut Annata, Italy (Glera)

羊肚菌虫草花海参丝花胶炖樱花鸡汤 🍴

Double-boiled Sakura Chicken Soup, Morel Mushroom,
Shredded Sea Cucumber, Fish Maw, Cordyceps Flower

蒜香豆豉蒸翡翠鲈鱼伴香港芥蓝

Steamed Jade Perch Fillet with Preserved Black Bean,
Garlic, Scallion, Hong Kong Kailan

Bodegas Arzuaga Pago Mota, Spain (Chardonnay)

川烧酱爆红脚巨名虾伴金虾酱炒饭, 蛙鱼子 🍷 🍴

Golden Shrimp Roe Fried Rice, Sichuan-style Giant Red Leg Prawn, Ikura
Montes Limited, Chile (Pinot Noir)

香芒贝利龟灵糕伴桃胶 🍴

Chilled Mango Purée with Pomelo, Guilin Herbal Jelly and Peach Collagen

\$118 per person

(minimum of two to dine)

Wine pairing available at \$58 per person

(3 glasses)

👨🍳 Chef's Signature 🍷 Flambé 🍷 Contains Alcohol 🍖 Contains Beef 🥛 Contains Dairy

🥚 Contains Egg 🍷 Contains Gluten 🌰 Contains Nuts 🐷 Contains Pork 🦞 Contains Shellfish 🌱 Vegetarian

Not valid in conjunction with other discounts, offers, membership privileges, and/or vouchers.

Prices are subject to 10% service charge and prevailing government tax.

ALL-DAY SET MENU
6-COURSE

CYPRESS
柏木全日套餐

精美三拼

Man Fu Yuan Appetiser

西施川酱海蜇丝 🍷; 松露金柑汇 🍷; 鸡翼罗勒叶龙穿风 🍷

Chilled Shredded Jellyfish, Sichuan-style Chilli Sauce;

Preserved Mandarin Orange, Black Truffle;

Stir-fried Chicken Wing stuffed with Prawn Paste, Mini Abalone, Basil Leaf

Gemin Prosecco Valdobbiadene DOCG Brut Annata, Italy (Glera)

蟹肉海参丝花胶鱼骨羹 🍷🍷

Giant Fish Bone Thick Soup with Crab Meat, Shredded Sea Cucumber, Fish Maw

香柠剁椒酱蒸老虎斑件

Steamed Tiger Grouper, Citrus-infused Preserved Chopped Chilli Sauce, Black Fungus

Weingut Nik Weis Urbans, Germany (Riesling)

黄焖六头鲍鱼伴香烤伦敦鸭 🍷🍷

Braised 6-head Abalone, Roasted Irish Duck, Pumpkin Purée

Montes Limited, Chile (Pinot Noir)

XO 酱岩石龙虾伴白玉面 🍷🍷🍷

Braised Rock Lobster, La Mian, Premium Lobster Bisque, XO Sauce

Mitolo Jester, Australia (Shiraz)

豆浆蛋白莲子汇美颜桃胶，燕窝露 🍷

Chilled Soya Milk with Egg White, Bird's Nest, Lotus Seeds, Peach Collagen

\$158 per person

(minimum of two to dine)

Wine pairing available at \$78 per person

(4 glasses)

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ALL-DAY SET MENU
6-COURSE

FIR

冷杉全日套餐

精美三拼

Man Fu Yuan Appetiser

蟹肉龙须蛋白海胆汇 🍷🍷 ; 鸡翼罗勒叶龙穿风 🍷 ;

蜜汁西班牙豚肉叉烧皇, 鱼子 🍷

Crab Meat, Egg White, Sea Urchin

Stir-fried Chicken Wing stuffed with Prawn Paste, Mini Abalone, Basil Leaf

Honey-glazed Iberico Pork Collar, Tobiko

Weingut Nik Weis Urbans, Germany (Riesling)

椰皇黑金蒜羊肚菌南非5头鲍鱼炖樱花鸡汤 🍷

Double-boiled Sakura Chicken, South African 5-head Abalone, Morel Mushroom,

Black Golden Garlic, served in Coconut Husk

京葱金银蒜蒸绿地多宝鱼 🍷

Steamed Greenland Turbot Fish Fillet with Duo Garlic, Superior Soy Sauce, Scallion

D. Jean-Marie Reverdy & Fils, France (Sauvignon Blanc)

避风塘岩石龙虾 🍷

'Bi-Feng Tang' Style Wok-fried Rock Lobster with Dried Chilli, Fried Garlic, Scallion

Mitolo Jester, Australia (Shiraz)

西班牙东坡肉伴月光丝苗白饭 🍷🍷

Braised Iberico 'Dong Po' Pork Belly, Fragrant Rice, Egg Yolk

Cervate Cantele, Italy (Primitivo)

雪莲子泡参炖上官燕窝

Double-boiled Premium Golden Bird's Nest, Ginseng, Snow Lotus Seeds

\$198 per person

(minimum of two to dine)

Wine pairing available at \$78 per person

(4 glasses)

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ALL-DAY SET MENU
6-COURSE

HYDRANGEA
绣球花全日套餐

精美三拼

Man Fu Yuan Appetiser

蜜汁西班牙豚肉叉烧皇, 鱼子 🍷; 金柑香橙莲藕苗 🌿;
香煎鹅肝贝利酱, 脆米饼 🍷

Honey-glazed Iberico Pork Collar; Tobiko;
Marinated Mini Lotus Roots with Preserved Mandarin Orange;
Pan-seared Foie Gras, Mixed Berries Coulis, Crispy Rice Cracker
Weingut Nik Weis Urbans, Germany (Riesling)

蟹肉蟹皇上汤烩金丝燕窝, 银芽 🍷🌿

Braised Golden Bird's Nest, Silver Sprout, Crab Meat, Crab Roe,
Superior Master Stock

红烧十八头南非吉品干鲍鱼, 西兰花苗 🍷🌿🍷

Classic Braised South African 18-head Premium Dried Abalone, Broccolini
D. Jean-Marie Reverdy & Fils, France (Sauvignon Blanc)

粤式烤伦敦鸭件伴蒙古酱, 香港芥蓝 🍷

Cantonese Roasted Irish Duck, Mongolian Sauce, Hong Kong Kailan
Montes Limited, Chile (Pinot Noir)

岩石龙虾金沙滩 🍷🍷

Braised Rock Lobster, Crispy Golden Rice, Mushroom, Lobster Bisque,
15-year Aged Chinese Hua Tiao Wine
Mitolo Jester, Australia (Shiraz)

红莲泡参圆肉木瓜汇雪蛤露

Double-boiled Hashima, Red Lotus, Ginseng, Papaya, Dried Longan, Red Date

\$298 per person

(minimum of two to dine)

Wine pairing available at \$78 per person

(4 glasses)

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


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ALL-DAY SET MENU
6-COURSE

PEONY
牡丹全日套餐

精美厨师拼

Chef's Signature Combination

京都酱爆豚肉酿鸡翼  ; 话梅小番茄 ; 蟹肉龙须蛋白海胆汇  

Kyoto-style Chicken Wing stuffed with Iberico Pork, Mini Abalone, Citrus Soya Sauce;
Marinated Vine Tomatoes with Plum;

Crab Meat with Egg White, Coriander Roots, Ginger, Sea Urchin

Gemin Prosecco Valdobbiadene DOCG Brut Annata, Italy (Glera)

金汤关东辽参花胶汤  

Braised Superior Pumpkin Bisque with 'Guan Dong' Spiky Sea Cucumber, Fish Maw

黑金蒜酱蒸深海南非鳕鱼

Steamed South African Deep-sea Cod Fish, Black Gold Garlic Sauce, Scallion

Bodegas Arzuaga Pago Mota, Spain (Chardonnay)

红烧南非十八头干鲍鱼伴西兰花苗  

Classic Braised South African 18-head Dried Abalone, Broccolini

Montes Limited, Chile (Pinot Noir)

蒙古酱爆 A5 和牛伴月光丝苗白饭  

Wok-seared A5 Wagyu Beef, Mongolian Sauce, Steamed Jasmine Rice, Egg Yolk

Cervate Cantele, Italy (Primitivo)

甜菜根柚子香芒露, 金丝燕窝  

Chilled Beetroot, Mango Purée, Golden Bird's Nest

\$398 per person

(minimum of two to dine)

Wine pairing available at \$78 per person

(4 glasses)

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ALL-DAY SET MENU
6-COURSE

OSMANTHUS
桂花全日套餐

精美厨师拼

Chef's Signature Combination

黄金寻龙鱼子; 蜜汁西班牙叉烧皇 🍷; 加拿大生蚝三部曲 🍷

Kaluga Caviar with Gold Leaf;

Honey-glazed Iberico Pork Belly;

Chilled Canadian Oyster, Dried Oyster, Oyster Sauce, Superior Soy Sauce

Gemin Prosecco Valdobbiadene DOCG Brut Annata, Italy (Glera)

上汤凤凰酿金丝上官燕窝 🍷

Double-boiled Chicken stuffed with Golden Bird's Nest Soup, Superior Master Stock

古法荷香蒸游水东星斑 🍷

Live Star Grouper Steamed in Lotus Leaf, Ginger, Carrot, Mushroom,
Chinese Cured Ham

D. Jean-Marie Reverdy & Fils, France (Sauvignon Blanc)

红烧澳洲许榕十头干鲍鱼伴伦敦鸭件 🍷 🍷 🍷 🍷

Braised Australian 'Xu Rong' 10-head Dried Abalone, Smoked Irish Duck

Montes Limited, Chile (Pinot Noir)

海胆烩岩石龙虾金沙滩 🍷 🍷

Braised Rock Lobster, Golden Crispy Rice, Sea Urchin, Mushroom, Lobster Bisque,
15-year Aged Chinese Hua Tiao Wine

Mitolo Jester, Australia (Shiraz)

椰皇雪耳木瓜百合炖桃胶雪蛤

Double-boiled Papaya with Hashima, Snow Fungus, Peach Collagen, Lily Bulb,
served in Coconut Husk

\$498 per person

(minimum of two to dine)

Wine pairing available at \$78 per person

(4 glasses)

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