



1. 麻酱包菜卷 • **\$8 (6 pcs)**
Chilled Chrysanthemum, Vegetables and
Cabbage Rolls with Chef's Sesame Peanut Sauce



2. 极品鸭舌芝麻脆椒 • **\$10**
X.O. Duck Tongue with Crispy Sesame Chilli



3. 芋香煎糕照烧鳗鱼 • **\$10 (4 pcs)**
Barbeque Eel and Taro Squares
glazed with Sweet Soya



4. 脆皮凤尾虾 • **\$10 (3 pcs)**
Crispy Phoenix Prawns served with Chilli Sauce



5. 蟹肉芝士角 • **\$10 (3 pcs)**
Crispy Crab Meat and Cheese Dumplings
with Fresh Dill



6. 龙须带子酥 • **\$10 (3pcs)**
Crispy Scallops wrapped in Dragon Beard
with Chilli Flakes



7. 椒盐鲜鱿脆瓜 • **\$10**
Crisp Chilli-peppered Cuttlefish
with Cucumber



8. 凉拌黑木耳青瓜 • **\$10**
Appetising Cucumber with Black Fungus
Beijing-style



9. 芥末麻酱时蔬 • \$10
Crunchy Greens with
Chef's Sesame Peanut Sauce



10. 椒盐银丝鱼 • \$10
Crispy White Bait served with
Pepper and Salt



11. 蜜枣醉鸡 • \$12
Drunken Chicken with Sweet Wine Dates
and Red Wine Apple



12. 麻辣牛筋 • \$12
Spicy Ox Tendon Sichuan-style

DESSERT



1. 桂花龟苓膏 • **\$8 per person**
Chilled Herbal Jelly with
Osmanthus Flower Granité and Syrup



2. 芒果菠萝软冻 • **\$10 per person**
Jackfruit and Mango Custard with
Passion Fruit Juice Sauce and Coconut Tulle



3. 芝麻, 花生, 巧克力杏汁汤圆 • **\$10 per person**
Warm Tong Yun of Sesame, Peanut and
Chocolate in Almond Milk



4. 紫米露, 椰子雪糕 • **\$12 per person**
Forbidden Black Rice Pudding with
Coconut Ice Cream



5. 泡参杞子炖雪蛤 • **\$15 per person**
Double-boiled Hashima with
Wolfberries and American Ginseng



6. 热巧克力蛋糕伴香草雪糕 • **\$15 per person**
Hot Valrhona Chocolate Lava Cake
served with Vanilla Ice Cream



7. 火燎鲜莓, 百香果汁 • **\$15 per person**
Green Tea Crème Brulee with
Sabayon of Lemon and Berries



8. 生磨杏仁汁炖燕窝 • **\$58 per person**
Double-boiled Bird's Nest with Almond Cream



以上价格另加10%服务费及政府税。
All prices are subject to 10% service charge and prevailing government taxes.

图片仅供参考, 或与菜式不尽相符。
Food pictures may differ from actual dish presentation.