



品味套餐一
Set Menu 1

日本刺身拼盘
Sashimi Platter

花胶竹笙炖土鸡汤
Double-boiled Free-range Chicken Soup
with Fish Maw and Bamboo Pith

蜜汁焗排骨
Baked Pork Rib
with Honey Sauce

辣椒凤尾虾煎面
Crispy Noodles
with TungLok Chilli Prawn

杨枝甘露
Chilled Mango Cream
with Pomelo and Sago

\$68++ 每位 / per person

品味套餐二
Set Menu 2

鸳鸯虾球
Prawn Prepared in Two Ways

● 西汁芥末
Deep-fried with Wasabi-mayo

● 黄金芋丝
Deep-fried with Salted Egg Yolk
and Crispy Yam Strips

红烧蟹肉带子羹
Braised Crab Meat Bisque
with Fresh Scallop

京式小肉排伴馒头
Beijing-style Baked Pork Rib
served with Deep-fried 'Man Tou'

原只六头鲍鱼伴蛋炒饭
Egg Fried Rice
topped with 6-head Abalone

椰盅白果芋泥
Yam Paste with Ginkgo Nuts
served in Young Coconut

\$88++ 每位 / per person

- 这菜单显示的价格得另加 10%服务费及政府消费税。All prices indicated are subject to 10% service charge and prevailing government taxes.
- 不可同时用促销，折扣，特惠礼宾卡和餐卷优待。Not valid in conjunction with other promotional programmes, offers, e-vouchers, discount cards and privilege cards, unless otherwise stated.
- 菜单及价格或有更改。Menus and prices are subject to change without prior notice.



品味套餐三

Set Menu 3

石锅云腿黄焖鱼鳔花胶
'Tanjia'-style Braised Fish Maw Bisque
with Chinese Ham in Hot Stone Pot

油浸深海鲈鱼
Deep-fried Sea Perch
with Light Soy Sauce

京都牛仔骨
Pan-fried Beef Rib
with Chef's Special Sauce

波士顿龙虾伴煎面
Wok-baked Boston Lobster
with Crispy Noodles
(半 / half)

青柠冰香茅冻
Chilled Lemongrass Jelly
with Lime Sorbet

\$128++ 每位 / per person

品味套餐四

Set Menu 4

日本刺身拼盘
Sashimi Platter

黄焖鱼鳔羹
'Tanjia'-style Braised Fish Maw Bisque

红烧花菇鲜鲍片菠菜
Braised Sliced Abalone
with Mushroom and Spinach

蜜汁焗排骨
Baked Pork Rib
with Honey Sauce

X.O.带子粒炒饭
Scallop X.O. Fried Rice

香酥豆沙锅饼
Red Bean Pancake

\$238++ 四位用 / 4 persons

\$338++ 六位用 / 6 persons

- 这菜单显示的价格得另加 10%服务费及政府消费税。All prices indicated are subject to 10% service charge and prevailing government taxes.
- 不可同时用促销, 折扣, 特惠礼宾卡和餐卷优待。Not valid in conjunction with other promotional programmes, offers, e-vouchers, discount cards and privilege cards, unless otherwise stated.
- 菜单及价格或有更改。Menus and prices are subject to change without prior notice.



品味套餐五

Set Menu 5

传统海鲜拼盘
Traditional Seafood Combination

花胶竹笙炖土鸡汤
Double-boiled Chicken Soup
with Fish Maw and Bamboo Pith

清蒸东星斑
Steamed Star Garoupa
with Light Soy Sauce

爱尔兰脆皮烧鸭
Crispy Roast Irish Duck

潮州炒面线
Fried Seafood 'Mee Sua'

杨枝甘露
Chilled Mango Cream
with Pomelo and Sago

\$398++ 四位用 / 4 persons
\$498++ 六位用 / 6 persons

品味套餐六

Set Menu 6

开胃前菜
Appetiser in Two Ways

● 玫瑰小番茄
Rose Cherry Tomato
● 柚子凉拌海蜇
Chilled Jellyfish with Pomelo Sauce

石锅云腿黄焖鱼鳔花胶
'Tanjia'-style Braised Fish Maw Bisque
with Chinese Ham in Hot Stone Pot

上汤焗澳洲龙虾
Wok-baked Australian Lobster

杏片咖啡排骨
Oven-baked Coffee Pork Rib
with Almond Flakes

同乐海鲜焖白米粉
Braised Seafood Rice Vermicelli

南洋飘香
Chilled Black Glutinous Rice
with Durian Purée and Coconut Ice-cream
served in Young Coconut

\$488++ 四位用 / 4 persons
\$648++ 六位用 / 6 persons

- 这菜单显示的价格得另加 10%服务费及政府消费税。All prices indicated are subject to 10% service charge and prevailing government taxes.
- 不可同时用促销, 折扣, 特惠礼宾卡和餐卷优待。Not valid in conjunction with other promotional programmes, offers, e-vouchers, discount cards and privilege cards, unless otherwise stated.
- 菜单及价格或有更改。Menus and prices are subject to change without prior notice.



品味套餐七

Set Menu 7

西汁芥末虾球

Deep-fried Prawn with Wasabi-mayo

红烧蟹肉带子羹

Braised Crab Meat Bisque
with Fresh Scallop

佛钵飘香

Sautéed Seafood and Vegetables
served in Yam Ring

潮州蒸石斑

Steamed Black Garoupa
with Pickled Vegetables, Beancurd
and Sour Plum

红烧花菇鲜鲍鱼菠菜

Braised Abalone
with Mushroom and Spinach

香脆吊烧鸡

Roast Crispy Chicken

干烧伊府面

Braised 'Ee-fu' Noodles

杨枝甘露

Chilled Mango Cream
with Pomelo and Sago

\$668++ 八位用 / 8 persons

\$698++ 十位用 / 10 persons

品味套餐八

Set Menu 8

传统海鲜拼盘

Traditional Seafood Combination

花胶竹笙炖土鸡汤

Double-boiled Free-range Chicken Soup
with Fish Maw and Bamboo Pith

X.O.带子炒西兰花

Sautéed Scallop and Broccoli
with X.O. Sauce

清蒸笋壳

Hong Kong-style Steamed Marble Goby

京式小肉排骨伴馒头

Beijing-style Baked Pork Rib
served with Deep-fried 'Man Tou'

波士顿龙虾焖米粉

Braised Rice Vermicelli
with Boston Lobster

椰汁白果芋泥

Yam Paste with Ginkgo Nuts
served in Coconut Milk

香酥豆沙锅饼

Red Bean Pancake

\$818++ 八位用 / 8 persons

\$888++ 十位用 / 10 persons

- 这菜单显示的价格得另加 10%服务费及政府消费税。All prices indicated are subject to 10% service charge and prevailing government taxes.
- 不可同时用促销, 折扣, 特惠礼宾卡和餐卷优待。Not valid in conjunction with other promotional programmes, offers, e-vouchers, discount cards and privilege cards, unless otherwise stated.
- 菜单及价格或有更改。Menus and prices are subject to change without prior notice.



品味套餐九
Set Menu 9

石锅云腿黄焖鱼鳔花胶
'Tanjia'-style Braised Fish Maw Bisque
with Chinese Ham in Hot Stone Pot

上汤焗澳洲龙虾
Wok-baked Australian Lobster

油浸深海鲈鱼
Deep-fried Sea Perch
with Light Soy Sauce

红烧花菇鲜鲍片西兰花
Braised Sliced Abalone
with Mushroom and Broccoli

杏片咖啡排骨
Oven-baked Coffee Pork Rib
with Almond Flakes

潮州炒面线
Fried Seafood 'Mee Sua'

南洋飘香
Chilled Black Glutinous Rice
with Durian Purée and Coconut Ice-cream
served in Young Coconut

擂沙汤圆
Sesame Glutinous Rice Ball
coated with Peanut Crumbs

\$1138++ 八位用 / 8 persons
\$1288++ 十位用 / 10 persons

- 这菜单显示的价格得另加 10%服务费及政府消费税。All prices indicated are subject to 10% service charge and prevailing government taxes.
- 不可同时用促销，折扣，特惠礼宾卡和餐卷优待。Not valid in conjunction with other promotional programmes, offers, e-vouchers, discount cards and privilege cards, unless otherwise stated.
- 菜单及价格或有更改。Menus and prices are subject to change without prior notice.