

名厨推荐

CHEF RECOMMENDATIONS



Baked Chilean Cod in Chef's recipe \$26 per person

酱汁焗海鲈鱼\$26/每位

The versatility of cod is what makes it a firm favourite amongst Chefs and diners alike. At BLOSSOM, the Chefs transform the Chilean Cod, rich in omega-3 fatty acids and vitamins, into a delectable masterpiece. The naturally rich fat content gives each bite guaranteed moistness. The cod is baked to perfection with a mélange of ingredients and served with fresh seasonal vegetables.

海鲈鱼蛋白质丰富，富含维生素A，B以及钙镁锌硒等元素，具有补肝肾，益脾胃，化痰止咳之效。我们精选新鲜北欧海鲈鱼，搭配香浓自制酱汁与新鲜时令蔬菜，为您还原来自深海的鲜美味道。

Tiger King Prawn Prepared in 2 styles \$34 per person

*Deep Fried King Prawn Head.

*Sautéed Prawn with Asparagus topped with Japanese Sakura Ebi.

老虎虾皇两味-紫麻椒盐焗虾头，玉簪牡丹虾球伴脆樱花虾 \$34/每位

Easily, one of the most impressive starters, the Tiger King Prawns at BLOSSOM are prepared two ways. The first option is a dazzling Deep-Fried Tiger Prawn head. The delicious shell crackles with each bite and underneath a creamy roe is revealed, beautifully seasoned with seaweed salt, pepper.

The second selection, a lightly sautéed prawn dish cooked in a blend of Chef's spices and served with Asparagus and Japanese Sakura Ebi for a rich umami flavour shows off simple yet elegant cooking at its best.

老虎虾肉质甜美，有虾中之王的美誉。野生的老虎虾长成一般需要两三年的时间。我们精选野生印度老虎虾，配以两种做法。虾肉清透鲜嫩，搭配椒盐以及樱花虾，金华火腿，给您带来视觉味觉上的双重享受。

American Black Angus Beef Ribs glazed with N.Z Wild Honey \$78/Portion

野生蜂蜜焗牛肋骨 \$78/例

The jaw-dropping American Black Angus Beef Ribs have been given extreme care and time to craft this tender, melt-in-your-mouth dish. The ribs are braised for five hours, seasoned with a closely guarded blend of spices, glazed with a luscious layer of wild honey from New Zealand before finally baked – achieving a perfect balance of textured finishing and succulently moist meat.

美国安格斯黑牛肉质犹如大理石纹，是公认最鲜嫩多汁的牛肉。其肉质口感柔软多汁。我们选取整条安格斯黑牛肋骨，以十余种食材焖制5小时，使牛肉入味酥而不烂，再用野生蜂蜜烤制，经过大厨的精心烹调料理后香气十足，迸发牛肉的甜味及鲜味，其外酥里嫩的口感必定让您回味无穷。



Chef's Recommendations

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Braised South African 4-Head Abalone \$58 per person 蚝皇南非四头鲜鲍鱼 \$58/每位

BLOSSOM's Culinary Master personally elevates the Wild South African Abalone, highly prized for its size and exceptional quality, to divine heights. The key to BLOSSOM's Abalone dish is the stock – each batch simmers for hours with a blend of chicken, pork ribs and combination of herbs and spices. The Abalone is braised to the point of perfection, resulting in a fragrant dish that is the pinnacle of Cantonese fine-dining experience.

南非鲍鱼因为个头大品质高一直颇受市场青睐。我们精选南非鲜鲍，煲制五小时，配以老母鸡，排骨，猪肉等辅料入味。相信这道浓缩了大厨四十年经验的秘制鲍鱼一定能俘获您的味蕾。

BLOSSOM Peking Duck \$80 / Whole 招牌北京烤鸭 \$80/只

The 60-day old duck is transformed into a majestic banquet. A labour of love, this classic dish has been given the dedication it warrants. The result? Flavourful, lustrous caramel red crispy skin and a revelation of perfectly cooked moist meat underneath. The duck is served with steaming crepes, crisp cucumber and fragrant scallion. Additional accompaniments include raw sugarcane, fresh raspberries and pomelo – but it's the home-made Hoisin sauce that brings this dish together.

吃健康五谷成长约60天的菜鸭，经过严格的重量筛选，由厨师烤制而成。肉质细嫩，味道醇厚，配以新鲜红梅酱，薄透柔软的春饼，每一口都有丰富的口感。

BLOSSOM Signature Stir-fried Birds' Nest and Fresh Crab Meat \$88 per person 喜悦生拆蟹肉炒官燕 \$88/每位

Plucked from the wild cliffs Indonesia, the BLOSSOM Birds' Nest is lightly stir-fried with Japanese bean sprouts. Topped with delicate shreds of flavour-packed sweet crab meat, this centuries-old delicacy is perfected with the superior stock brewed for more than eight hours.

优选天然生长于峭壁的印尼野生海岛燕窝，以及新鲜的斯里兰卡螃蟹。滑嫩香甜的蟹肉，清新可口的豆芽，与野生燕窝最原本的味道炒制在一起，配以熬制八小时的上汤。



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CHEF RECOMMENDATIONS



Pan-fried Lobster Steak with Caviar \$32 per person 鱼子酱香煎龙虾 \$32/每位

The naturally succulent and delicious meat from the Canadian Boston Lobster is sourced only after reaching full maturity. The luxurious crustacean is pan-fried. The combination of its fresh and naturally delicious flavour is sheer indulgence with our selection of delectable salty caviar.

野生加拿大波士顿龙虾，因为其生长环境温度寒冷，肉质鲜美，一般需要5-6年才能长成。我们选用新鲜龙虾，生拆下来的龙虾肉香甜可口，经过厨师的精心烹饪，辅以秘制咸香鱼子酱食用。

Poached Bamboo Clam from Scotland with Cabbage and Fungus in Fish Broth \$20 per person 鲜鱼汤云耳津菜泡苏格兰竹蚌 \$20/每位

The evocative flavours from the Scottish Bamboo Clam is teased out after hours of careful preparation. The secret here lies in the broth. The catch of the day is selected and simmered for more than two hours to extract collagen from the fish. The milky broth is then double boiled and flavour enhanced with the addition of Cloud Ear mushrooms and Tianjin cabbage. The clam is delicately poached in the sweet broth, bringing out the vibrant flavours of each distinct ingredient.

选用当日新鲜的海鱼，经过两个小时熬制，煲出纯天然奶白色鱼汤。配上鲜脆可口的云耳和津菜，最后放入新鲜的竹蚌，形成爽脆香甜的多层次口感。

Poached Fish Noodles and Lobster in Lobster soup \$24 per Person 波士顿龙虾泡鱼茸面 \$24/每位

This beautiful seafood food recipe is a dish of big flavours. The soup is a wonderful concoction of rich flavours drawn out from the lobster shells and herbs. The silky fish noodles at BLOSSOM springs with delicious flavours of the ocean as it is plunged in the beautiful warm broth.

优选美国波士顿龙虾，使用头部尾部熬制鲜浓汤汁。
用鱼茸作出的面条香滑爽口，令人垂涎。



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名厨推荐 CHEF RECOMMENDATIONS



Smoked Chicken with 15-year Pu-Er Tea Leaves and Chrysanthemum \$50 / Whole 菊花十五年普洱茶皇鸡 \$50/只

Renowned for its complex flavours, nourishing and healing properties and quite simply a wonderful spectrum of use, BLOSSOM has blended the naturally fermented 15-year old Pu-Er tea from Yunan and fragrant Chrysanthemum plucked from Zhejiang for this stunning Smoked Chicken dish. Prepared under perfectly controlled temperatures the smoked meat exudes wonderful flavour profile with each bite.

普洱入菜可去油腻，清肠胃，陈年普洱口感更温和润滑。我们优选十五年普洱，辅以菊花等十余种食材，采用先卤制，后烟熏的做法。优质的原材料以及厨师精准的火候控制使得鸡肉不老不柴，茶香四溢，鲜嫩可口。

Pan-fried Japanese Scallops and Edamame Beancurd with Foie Gras \$16.80 per person 鹅肝酱香煎带子伴碧豆腐 \$16.80/每位

A staple in Asian dishes, BLOSSOM proudly makes its own tofu using a combination of GMO soy beans and Japanese edamame. The creamy, silky pieces are elevated to heavenly heights with Foie Gras – a deceptively simple yet decadently elegant dish.

日本枝豆含有丰富的蛋白质、铁、钙以及多种维生素。厨师使用新鲜日本毛豆，配合新鲜豆浆，自制出香嫩可口的碧豆腐。带子鲜甜可口，豆腐外香脆而内软嫩，再配上香浓鹅肝酱，味道更加美味且丰富有层次。



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餐前小食 APPETISERS

Per Serving/每份

1. 糟卤冻鹅肝 \$36
Chilled Foie Gras
2. 肉松淮山条 \$10
Deep-fried Fresh "Huai Shan" topped with Pork Floss
3. 卤水鸭翼 \$12
Marinated Duck Wings in Spiced Soya Sauce
4. 贡菜凉拌秋耳 \$10
Chilled Mountain Jelly Vegetables with Black Fungus
5. 黄金软壳蟹 \$15
Crispy Soft Shell Crab with Salted Egg Yolk
6. 麻辣口水鸡卷 \$10
Sichuan Style Chicken
7. 椒盐白饭鱼 \$12
Crispy Sliver Bait with Salt and Pepper
8. 烧汁海螺海蜇头 \$12
Sea Whelk with Jelly Fish Head
9. 红油鸡丝水晶粉皮 \$10
Spicy Shredded Chicken with Crystal Bean Sheet
10. 皮蛋冻豆腐 \$10
Chilled Century Egg with Beancurd
11. 脆皮秘制牛腩 \$28
Crispy Homemade Beef Brisket
12. 飘雪小排骨 \$18
Crispy-fried Pork Ribs with Special Sauce



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官燕 BIRD'S NEST

Per Person/位

1. 喜悦生拆蟹肉炒官燕  **\$88**
BLOSSOM Signature Stir-fried Bird's Nest with Fresh Crab Meat
2. 红烧石锅官燕 **\$128**
Braised Bird's Nest with Brown Sauce served in Hot Stone Bowl
3. 生拆鲜蟹肉扒官燕 **\$128**
Braised Supreme Bird's Nest with Fresh Crab Meat
4. 蟹黄扒官燕 **\$128**
Braised Supreme Bird's Nest with Crab Roe
5. 高汤炖官燕 **\$88**
Double-boiled Supreme Bird's Nest with Superior Stock
6. 花胶丝鸡茸扒官燕 **\$88**
Braised Bird's Nest with Fish Maw and Minced Chicken

 Chef's Recommendations

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海味 TREASURES OF THE SEA AND STEWED DELICACIES

Per Person/位

1. 皇冠15头吉品溏心干鲍 **\$688**
Braised 15 Head Yoshihama Dried Abalone
2. 皇冠20头吉品溏心干鲍 **\$368**
Braised 20 Head Yoshihama Dried Abalone
3. 蚝皇澳洲青边鲍鱼
Braised Australian Green Lip Abalone
3-Head **\$108**
4-Head **\$88**
4. 蚝皇南非四头鲜鲍鱼  **\$58**
Braised 4-Head South African Abalone
5. 鲍汁原条关东辽参 **\$58**
Braised Hokkaido Sea Cucumber in Abalone Sauce
6. 鲍汁原条南美海参 **\$22**
Braised South American Sea Cucumber in Abalone Sauce
7. 黄汤有机小米百合烩花胶 **\$28**
Braised Fish Maw with Lily Bulbs and Organic Millet in Thick Broth
8. 黄焖海参扣鹅掌 **\$28**
Braised Sea Cucumber with Goose Web in Brown Sauce
9. 虾子京葱烧海参 **\$66/Reg(例)**
Stewed Sea Cucumber with Dried Shrimps and Scallion
10. 秘制鲍鱼汁扣花胶扒 **\$158/Reg(例)**
Braised Superior Fish Maw with Homemade Abalone Sauce

 Chef's Recommendations

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汤品 SOUP

Per Person/位

1. 冬虫草花胶炖有机鸡汤 (需预订) **\$388**
Double-boiled Organic Chicken with Cordyceps and Fish Maw (Advance Order Required)
*顶级虫草, 顶级花胶皇
*功效: 冬虫夏草味甘, 性温归肺, 肾经温和滋补, 具有补肺气和益肾精
2. 迷你佛跳墙 **\$78**
Mini Buddha Jump Over The Wall
6-Head Abalone, Fish Maw, Sea Cucumber, Deer's Tendon, Conpoy, Mushroom, Chinese Ham & Kampong Chicken
六头汤鲍, 花胶, 海参, 蹄筋, 瑶柱, 花菇, 云腿, 甘榜鸡
3. 是日滋润养颜炖汤 **\$15**
Daily Double-boiled Nourishing Soup
4. 海鲜酸辣汤 **\$13**
Hot and Sour Seafood Soup
5. 黄汤瑶柱花胶羹 **\$16**
Braised Fish Maw and Conpoy Broth
6. 野菜海鲜芦荟羹 **\$13**
Braised Diced Seafood and Aloe Vera in Spinach Broth
7. 生拆蟹肉粟米羹 **\$13**
Braised Fresh Crab Meat and Sweet Corn Broth
8. 鱼骨汤瑶柱炖花胶 **\$28**
Double-boiled Fish Maw Soup with Fish Cartilage



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明炉烧烤 ROAST & GRILL

1. 鸿运片皮乳猪 (需预订) **\$138/ 半只**
BLOSSOM Signature Roasted Suckling Pig (Advance Order Required) **\$268/ 每只**
2. 招牌北京片皮烤鸭 🍗 **\$40/ 半只**
BLOSSOM Peking Duck **\$80/ 每只**
3. 菊花十五年普洱茶皇鸡 🍗 **\$25/ 半只**
Smoked Chicken with 15-year Pu-Er Tea Leaves and Chrysanthemum **\$50/ 每只**
4. 宫廷秘制樟茶鸭 🍗 **\$40/ 半只**
Royal Secret Recipe Smoked Duck **\$80/ 每只**
5. 脆皮吊烧鸡 **\$24/ 半只**
Roasted Crispy Chicken **\$48/ 每只**
6. 脆皮糯米鸡 (需预订) **\$60/ 每只**
Crispy-fried Chicken stuffed with Glutinous Rice (Advance Order Required)
7. 冰烧三层肉 **\$13**
Crispy Pork Belly

Regular/例

8. 伊比利亚黑毛猪叉烧 **\$28**
BBQ Iberico Pork Char Siew
9. 烧味双拼 **\$28**
BBQ Combination Platter (2 Varieties)
10. 烧味三拼 **\$38**
BBQ Combination Platter (3 Varieties)



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游水海鲜 LIVE SEAFOOD

1. 游水生虾 **\$10 / 100g**

Live Prawns

煮法 Methods of Preparation

- 白灼 Poached
- 药膳花雕 Drunken with Chinese Herb
- 蒜金银开边蒸 Steamed with Minced Garlic
- 椒盐 Salt & Pepper

2. 澳洲龙虾 (需预订) **\$40 / 100g**

Live Australian Lobster (Advance Order Required)

煮法 Methods of Preparation

- 龙虾刺身 Sashimi
- 上汤焗 Baked with Superior Stock
- 花雕风胎蒸 Steamed with Egg White and Chinese Wine
- 姜葱焗 Spring Onion and Ginger

 Chef's Recommendations

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游水海鲜 LIVE SEAFOOD

3. 波士顿龙虾 **\$16 / 100g**

Live Boston Lobster

4. 本地龙虾 **\$16 / 100g**

Live Local Lobster

煮法 Methods of Preparation

- 上汤焗 Baked with Superior Stock
- 花雕风胎蒸 Steamed with Egg White and Chinese Wine
- 姜葱焗 Spring Onion and Ginger
- 黑胡椒 Black Pepper Sauce

5. 斯里兰卡大肉蟹 **\$14 / 100g**

Live Sri Lankan Crab

6. 阿拉斯卡蟹 (需预订) **Seasonal Price 时价**

Live Alaskan King Crab (Advance Order Required)

煮法 Methods of Preparation

- 星洲辣椒 Singapore Style Chilli Sauce
- 黑胡椒 Black Pepper Sauce
- 黄金焗 Baked with Salted Egg Yolk
- 上汤焗 Baked with Superior Stock
- 姜葱焗 Spring Onion and Ginger

 Chef's Recommendations

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海鲜 SEAFOOD

Regular/例

1. 鱼子酱香煎龙虾  **\$32/位**
Pan-fried Lobster Steak with Caviar **per person**
2. 鲜鱼汤云耳津菜泡苏格兰竹蚌  **\$20/位**
Poached Bamboo Clam from Scotland **per person**
with Cabbage and Fungus in Fish Broth
3. 特级头抽皇煎生虾 **\$32**
Pan-fried Prawns with Premium Soy Sauce
4. 玉液米酒浸斑球 **\$38**
Poached Garoupa Fillet in Chinese Wine
5. 黑松露生焗斑头腩煲 **\$40**
Stewed Garoupa Head and Belly with
Black Truffle served in Claypot
6. 豉汁凉瓜焗斑头腩煲 **\$38**
Stewed Garoupa Head and Belly with Bitter Gourd
and Black Bean Sauce served in Claypot
7. 香芒沙律虾球 **\$36**
Deep-fried Prawns with Mango Salad Sauce
8. 芥末虾球 **\$36**
Deep-fried Prawns with Wasabi-Mayo Sauce
9. 黄金虾球 **\$36**
Deep-fried Prawns with Salted Egg Yolk

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海鲜 SEAFOOD

Regular/例

1. 酱汁焗海鲈鱼  **\$26/位**
Baked Chilean Cod in Chef's recipe **per person**
2. 老虎虾皇两味-紫麻椒盐焗虾头,
玉簪牡丹球伴脆樱花虾  **\$34/位**
Tiger King Prawn Prepared in 2 styles **per person**
*Deep Fried King Prawn Head
*Sauteed Prawn with Asparagus topped with
Japanese Sakura Ebi
3. 鲈鱼 (黑菌酱焗或蒜香豆根蒸) **\$26/位**
Chilean Cod Baked with Wild Fungus and **per person**
Truffle Oil or Steamed with Garlic and Beancurd Stick
4. 松露西施带子 **\$48**
Sautéed Scallops with Egg White in Truffle Oil
5. 鹅肝酱香煎带子伴碧绿豆腐  **\$16.80/位**
Pan-fried Scallops and Edamame Beancurd **per person**
with Foie Gras
6. X.O酱芦笋百合炒带子 **\$48**
Sautéed Scallops with Lily Bulbs and
Asparagus in X.O Sauce

 Chef's Recommendations

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活蚌类 LIVE CLAMS

1. 加拿大象拔蚌 (需预订) **Seasonal Price 时价**

Live Canadian Geoduck Clam (Advance Order Required)

煮法 Methods of Preparation

- 刺身 Sashimi
- 上汤灼 Poached with Superior Stock
- 浓汤灼 Poached with Fish Cartilage Soup
- XO酱炒 Sautéed in X.O Sauce
- 姜葱焗 Spring Onion and Ginger

2. 生猛海螺 (需预订) **Seasonal Price 时价**

Live Sea Whelk (Advance Order Required)

煮法 Methods of Preparation

- 龙虾汤堂灼 Poached in Lobster Broth
- 油泡 Sautéed with Yellow Chives

Per Serving/位

3. 竹蚌 **\$15**

Bamboo Clams

4. 扇贝 **\$18**

Scallop

煮法 Methods of Preparation

- 金银蒜蒸 Steamed with Minced Garlic
- XO酱炒 Stir-fried with X.O Sauce
- 花雕凤胎蒸 Steamed with Chinese Wine and Egg White



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生猛游水鱼 LIVE FISH

1. 忘不了 (需预订) **\$80 / 100g**

Empurau (Advance Order Required)

2. 丁加兰 (需预订) **\$70 / 100g**

Tenggalan (Advance Order Required)

3. 老鼠斑 (需预订) **\$38 / 100g**

Humpback Grouper (Advance Order Required)

4. 东星斑 **\$18 / 100g**

Coral Trout

5. 水果鱼 **\$12 / 100g**

Fruit Fish

6. 笋壳鱼 **\$12 / 100g**

Marble Goby

7. 龙虎斑 **\$10 / 100g**

Tiger Garoupa

煮法 Methods of Preparation

- 清蒸 Steamed with Supreme Soya Sauce
- 砂煲生焗 Stewed in Casserole
- 黑松露煎 Pan-fried with Black Truffle Sauce
- 油浸 Deep-fried with Supreme Soya Sauce
- 蒜蒸 Steamed with Minced Garlic
- 金华酒香蒸 Steamed with Chinese Wine & Ham
- 米酒煮 Poached in Chinese Rice Wine



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肉类 MEAT & POULTRY

	Per Person/位
1. 香煎美国肉眼牛柳	\$20
Pan-fried Beef Rib Eye	
2. 砵酒焗澳洲羊架	\$26
Baked Lamb Rack with Port Sauce	
3. 鲜孢菇煎黑豚肉	\$16
Pan-fried Kurobuta Pork with Wild Fungus in Mushroom Sauce	
4. 红焖澳洲和牛面颊面	\$18
Braised Australian Wagyu Cheek with Brown Sauce	
5. 松露盐香煎日本A5和牛	\$68/80gm
Pan-fried Japanese A5 Wagyu Steak with Truffle Salt	
6. 野生蜂蜜焗牛肋骨	\$78/per portion
American Black Angus Beef Ribs glazed with N.Z Wild Honey	

Chef's Recommendations

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肉类 MEAT & POULTRY

	Regular/例
7. X.O酱爆猪颈肉	\$28
Stir-fried Pork Collar with X.O Sauce	
8. 虾膏啫啫猪颈肉油麦菜	\$28
Sautéed Sliced Pork Collar with Lettuce in Shrimp Sauce	
9. 冰镇荔枝香脆黑豚肉	\$28
Sweet and Sour Kurobuta Pork with Lychee served in Ice Basket	
10. 鲍鱼焖甘榜鸡煲	\$68
Braised Kampong Chicken and Abalone served in Claypot	
11. 凉瓜豆根焖鸡煲	\$24
Stewed Chicken with Bitter Gourd and Beancurd stick served in Claypot	
12. 果仁宫保鸡球	\$24
Sautéed Diced Chicken with Dried Chilli and Cashew Nuts	
13. 蒜片鹅肝酱牛柳粒	\$40
Sautéed Beef Cubes with Foie Gras Sauce and Crispy-fried Sliced Garlic	
14. 野菌黑椒牛柳粒	\$40
Sautéed Beef Cubes with Wild Mushroom in Black Pepper Sauce	
15. 滋味美国牛尾	\$32
Braised US Beef Oxtail with Brown Sauce	

Chef's Recommendations

All prices are subject to 10% Service Charge and 7% Goods and Services Tax



四川料理 SICHUAN DISHES

	Regular/例
1. 四川龙虾酸辣羹 Sichuan Hot and Sour Soup with Diced Lobster	\$16/位 per person
2. 宫保腰果虾球 Sichuan-style Sautéed Prawns with Dried Chilli and Cashew Nuts	\$36
3. 酸菜煮斑球 Poached Garoupa Fillet with Pickle Vegetables and Dried Chilli	\$38
4. 水煮美国肥牛 Sichuan Spicy Poached US Sliced Beef	\$40
5. 翠盏川式炒鸡崧 Sautéed Minced Chicken with Spicy Sauce served in Lettuce	\$26
6. 麻婆豆腐 Braised "Mapo" Beancurd	\$24
7. 干煸榄菜肉末四季豆 Wok-fried French Bean with Minced Pork and Salted Olive	\$24
8. 辣子软壳蟹 Firecracker Soft Shell Crab	\$36



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蔬菜豆腐 VEGETABLES & BEANCURD

	Regular/例
1. 生拆蟹肉扒自制绿豆腐 Braised Homemade Edamame Beancurd with Fresh Crab Meat	\$38
2. 咸鱼鸡粒豆腐煲 Stewed Beancurd with Diced Chicken and Salted Fish served in Claypot	\$24
3. 松露海鲜豆腐煲 Stewed Beancurd with Seafood and Black Truffle served in Claypot	\$28
4. 鱼香茄子煲 Stewed Egg Plant with Salted Fish served in Claypot	\$24
5. 金银蛋浸苋菜 Poached Chinese Spinach with Three Kinds of Egg	\$20
6. 生拆蟹肉扒时蔬 Braised Seasonal Vegetables with Fresh Crab Meat	\$30
7. 香港芥兰炒伊比利亚黑毛猪 Sautéed Sliced Iberico Pork with Hong Kong "Kai Lan"	\$28



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素食 VEGETARIAN

	Regular/例
1. 羊肚菌炖竹笙 Double-boiled Morel Mushroom and Bamboo Pith Soup	\$12/位 per person
2. 四川酸辣素汤 Vegetarian Hot and Sour Soup	\$10/位 per person
3. 慈航上素羹 Braised Enoki Broth	\$12/位 per person
4. 竹笙云耳豆腐羹 Bamboo Pith with Black Fungus in Beancurd Broth	\$10/位 per person
5. 琥珀银盏炒素丁 Sautéed Diced Vegetables topped with Walnuts	\$20
6. 咕噜猴头菇 Sautéed "Monkey Head" Mushroom with Sweet and Sour Sauce	\$20
7. 白灵菇扒菠菜 Braised "Bai Ling" Mushrooms with Spinach	\$20
8. 冬菇甘栗焖素鸡 Braised Vegetarian Chicken with Chestnut and Mushrooms	\$20
9. 素火腿银芽焖天使面 Stewed Angel Hair Pasta with Vegetarian Ham and Bean Sprout	\$18
10. 素粒炒饭 Fried Rice with Diced Assorted Vegetables	\$18



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面与饭 NOODLES & RICE

	Per Person/位
1. 波士顿龙虾泡鱼茸面 🍲 Poached Fish Noodles and Lobster in Lobster soup	\$24
2. X.O酱开边龙虾焖稻庭面 Braised Japanese Homemade Noodles with Local Lobster in X.O Sauce	\$30
3. X.O酱带子天使面 Stir-fried Angel Hair Pasta with Scallops in X.O Sauce	\$12
4. 斑球炒鱼茸面 Stir-fried Fish Noodles with Garoupa Fillet	\$12
5. 生折龙虾肉西施泡饭 Poached Rice with Fresh Lobster Meat served with Crispy Rice	\$24



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面与饭 NOODLES & RICE

	Regular/例
1. 赛螃蟹焖米粉 Braised Vermicelli with Shredded Fish, Scallop and Egg White	\$28
2. 生拆蟹肉瑶柱蛋白炒饭 Fried Rice with Fresh Crab Meat, Conpoy and Egg White	\$32
3. 蟹籽海鲜炒饭 Fried Rice with Diced Seafood topped with Mentaiko	\$28
4. 鹅肝黑椒鸡粒炒饭 Fried Rice with Diced Chicken and Diced Foie Gras in Black Pepper Sauce	\$38
5. 海鲜炒双面黄 Pan-fried Crispy Egg Noodles with Seafood	\$32
6. 滑蛋虾球炒河粉 Braised Rice Noodles with Prawns in Egg Gravy	\$32
7. 豉椒美国牛肉炒河粉 Wok-fried Rice Noodles with Sliced US Beef in Black Bean Sauce	\$28
8. 海鲜焖伊面 Braised 'Ee Fu' Noodles with Seafood	\$32
9. 鲍汁瑶柱焖银丝面 Braised 'Sliver' Noodles with Conpoy in Abalone Sauce	\$28

 Chef's Recommendations

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甜品 DESSERT

	Per Person/位
1. 泡参冰花炖金丝官燕 Double-boiled Supreme Bird's Nest with Rock Sugar and Ginseng	\$88
2. 雪莲红枣皇炖雪蛤 Double-boiled Hashima with Red Dates and Snow Lotus	\$15
3. 雪燕杏仁露  Almond Cream with Snow Swallow	\$15
4. 酸柑野梅香茅冻 Chilled Lemongrass Jelly and Sour Plum with Lime	\$10
5. 杨枝甘露 Chilled Mango Puree with Pomelo and Sago	\$10
6. 香芒布甸 Chilled Mango Pudding	\$10
7. 牛油果伴提拉米苏雪糕球  Chilled Avocado Puree topped with Tiramisu Ice-Cream	\$10
8. 榴莲炸雪糕 Deep-fried Durian Ice-cream served with Mango Puree	\$12
9. 椰皇黑糯米雪糕球 Chilled Glutinous Rice with Ice-Cream served in Coconut	\$15
10. 泡参红枣炖桃胶  Double-Boiled Peach Resin with Red Dates and Ginseng	\$13

 Chef's Recommendations

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