



MOTHER'S DAY SET MENU

3,888 Net Per Person | Group of 5

香菜蒜末黑木耳

Marinated Black Fungus with Coriander and Garlic

京陵低溫咸水鴨

24 hours Marinated Salted Duck

蜜汁叉燒

BBQ Honey Roasted Pork Shoulder

金湯海參魚肚蟹肉羹

Braised Seafood Soup with Crab Meat, Sea Cucumber and Fish Maw (individual)

桂花醬大蝦球配時果

Crispy Prawn Balls in Osmanthus Sauce with Seasonal Fruit

蒜片黑椒鵝肝牛仔粒

US Beef Tenderloin, Foie Gras in Crispy Garlic Pepper Sauce

清蒸深海青石斑魚

Steamed Green Grouper with Soy Sauce

生炒廣東芥蘭

Guangdong Style Wok-fried Kailan with Pork Belly and Garlic

荷香臘味鮑魚飯

Fried Rice with 12 Head Abalone, Chinese Sausage and Preserved Meat in Lotus Leaf

椰蓉斑蘭燉蛋配洛神花茶啫喱

Grated Coconut Pandan Steamed Egg with Roselle Tea Jelly

抹茶草莓麻糍

Matcha with Strawberry Mochi (individual)



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五香醬汁牛肉

Spiced Marinated US Angus Beef Shank with Chinese Parsley

辣味青木瓜西柚沙拉

Spicy Green Papaya, Dried Shrimps and Pomelo Salad

乳豬燒味拼盤

Flamed Trio Barbecue Sampler (Honey Glazed Iberico Pork, Roasted Peking Duck, and Suckling Pig)

椰盅虫草花烏雞龍躉魚唇湯

Double Boiled Black Chicken with Fish Lips, and Cordyceps Flower Soup in Coconut Cup (individual)

黑松露芦笋鲍菇炒澳带子

Stir-fried Australian Scallops, Eringe Mushrooms, Asparagus, and Walnut in Black Truffle Paste

青豆泥安格斯蜂巢牛肋骨

Crispy Angus Beef Short Ribs with Mashed Green Beans in Lemongrass Sauce

清蒸深海青石斑魚

Steamed Green Grouper with Soy Sauce

紅燒干貝扒西兰花

Braised Dried Scallops with Broccoli

上湯芝士焗小龍蝦配伊面

Buttered Half Baby Lobster with Bok choy and E-fu Noodles in Cheese Sauce (individual)

紅棗原只雪梨銀耳炖桃胶

Double Boiled Whole Pear with Peach Gum, White Fungus and Red Dates

飄香天鵝酥

Swan Shaped Taro Puff Pastry (individual)