



<u>目录页</u> CONTENT PAGE

起 'LO HEI'	2
で SMALL BITES	2
7類 SOUP	3
·鲜 SEAFOOD	4 - 5
C禽与肉 POULTRY & MEAT	6
菜 VEGETABLES	7
与面 RICE & NOODLES	8
品 DESSERT	9

[●] 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 tax.

[●]不可同时用促销,折扣,特惠礼宾卡和餐卷优特。Not valid in conjunction with other promotional programmes, offers, e-vouchers, discount cards and privilege cards, unless otherwise stated.



<u>捞起</u> <u>'Lo Hei'</u>

	1	Small	大 Large
1.	烟熏挪威三文鱼捞起 Smoked Norwegian Salmon 'Lo Hei'	\$68	\$108
	<u>另加 Add-ons:</u> 北海道带子 Hokkaido Scallop龙虾肉 Lobster	\$22 \$40	
	よ え vovogi		
	 澳洲虹鳟鱼 (生) Tasmania Rainbow Trout (Raw) 日本高体鰤鱼 (生) Kanpachi (Raw) 	\$38 \$48	
2.	万紫千红斋捞起 Vegetarian 'Lo Hei'	\$58	\$98

<u>小吃</u> Small Bites

		每份 Per Portion
1.	糖桂花樱桃番茄 Chilled Cherry Tomato marinated with Honey Osmanthus	\$16 5
2.	红糟酒香腩肉 Fried Red Vinasse-marinated Pork Belly	\$18
3.	椒麻脆炸鳗鱼 Crispy Eel with Sichuan Pepper	\$28
4.	鱼子酱牛油果沙律金杯 Caviar and Avocado Salad "Kueh Pie Tee"	\$38



<u>湯類</u> Soup

	每位 Pi	er Person
1.	瑶柱蟹肉鱼鳔羹 Crab Meat and Conpoy in Shredded Fish Maw Broth	\$22
2.	原生态鸡炖汤 Double-boiled Organic Chicken Soup	\$26
3.	潮式阿拉斯加蟹肉花胶羹 Teochew-style Alaskan Crab Meat in Fish Maw Broth	\$28
4.	黄焖海味花胶羹 Braised Sea Treasures and Shredded Fish Maw in 'Tanfu' Broth	\$30
5.	鱼骨菜胆炖花胶 Double-boiled Superlative Fish Cartilage with Fish Maw and Chinese Cabbage	\$50
6.	红烧生拆蟹肉扒官燕 Braised Cave Bird's Nest with Freshly-peeled Crab Meat Broth	\$68



<u>海鲜</u> Seafood

		每 位 Per Pe	rson
1.	金沙麦香虾球 Golden Salted Egg Yolk Prawn coated with Oats		\$22
2.	脆炸金蚝葱烧白灵菇 Crispy Oyster and 'Bai Ling' Mushroom with Scallion		\$28
3.	X.O.酱阿拉斯加带子芦笋 Wok-fried Alaskan Scallop and Asparagus with X.O. Sau	ıce	\$30
4.	京葱煎烤大黄鱼 Pan-fried Yellow Croaker with Leek and Scallion		\$42
5.	鲍汁百花黄金海参花菇 Braised Sea Cucumber with Prawn Paste Stuffed Shiita in Abalone Jus	ke	\$48
6.	灵蛇献瑞(三杯酱油鳗鱼粉丝煲) Braised Three Cup Eel with Vermicelli in Claypot		\$48
7.	干爆古法龙虾 Braised Lobster in Homemade Sauce		\$98
8.	红脚大虾 Wild King Prawn • 干爆古法 Braised with Homemade Sauce • 豉油皇 Braised with Superior Soy Sauce • 白胡椒 Braised with White Peppercorns	(每只 / per pc)	\$22
9.	野生笋壳件 Wild Marble Goby • 果皮姜丝蒸 Steamed with Orange Peel and Ginger • 黑松露扣 Braised with Truffle Sauce • 牛油蒜茸焗 Baked with Butter and Minced Garlic	(每件 / per pc)	\$28

● 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 tax.

• 溏心黑蒜蒸 Steamed with Black Garlic

- ●不可同时用促销,折扣,特惠礼宾卡和餐卷优特。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.



10. 十二头许榕干鲍 (每件 / per pc) \$328 12-head Australian 'Koh Yong' Dried Abalone

11. 十五头许榕干鲍 (每件 / per pc) \$298 15-head Australian 'Koh Yong' Dried Abalone

12. 澳洲青边鲍鱼 (每克 / per g) \$3
Australian Greenlip Abalone

13. 波士顿龙虾 / 澳洲龙虾 时价 / Seasonal Price

Boston Lobster / Australian Lobster

- 干爆古法 Braised with Homemade Sauce
- 白胡椒 Braised with White Peppercorns
- 金银蒜蒸 Steamed with Garlic
- 白汁芝士焗 Baked with White Sauce and Cheese

14. 游水东星斑 时价 / Seasonal Price

Leopard Coral Garoupa

- 清蒸 Steamed
- 二十五年年陈皮蒸 Steamed with 25-Year Aged Orange Peel
- 油泡 Wok-fried

[●] 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 tax.

[●]不可同时用促销,折扣,特惠礼宾卡和餐卷优特。Not valid in conjunction with other promotional programmes, offers, e-vouchers, discount cards and privilege cards, unless otherwise stated.



<u>家禽与肉</u> Poultry and Meat

		每 位 Per Person
1.	茅台酒香煎走地鸡 Pan-fried 'Maotai'-marinated Kampung Chick	\$20 en
2.	荷叶笼仔野菌蒸元鸡 Steamed Yellow Chicken with Wild Fungus in	\$20 Lotus Leaf
3.	福州红糟腩肉, 葱香小花卷 Fuzhou Red Vinasse-marinated Pork Belly, Homemade Scallion Mandarin Roll	\$28
4.	十味炭烧加拿大赤豚 Charcoal-grilled Canadian Pork Jowl	\$32
5.	金蒜黑醋澳洲和牛柳 Australian Diced Wagyu Beef with Garlic and	\$42 Black Vinegar
6.	日本佐贺牛 Japanese Saga-Gyu	(毎 100 克 / per 100g) \$130 auce

- 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 tax.
- ●不可同时用促销,折扣,特惠礼宾卡和餐卷优特。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.



<u>蔬菜</u> Vegetables

毎位 Per Person

1.	澳洲菠菜苗 Australian Baby Spinach • 清炒 Stir-fried • 蒜炒 Stir-fried with Garlic • X.O.酱炒 Stir-fried with X.O. Sauce • 上汤鸡茸浸 Poached in Minced Chicken Broth	\$16
2.	澳洲西兰花苗 Australian Broccolini 清炒 Stir-fried 蒜炒 Stir-fried with Garlic X.O.酱炒 Stir-fried with X.O. Sauce 野菇野菌炒 Fried with Wild Mushroom and Fungus	\$16 +\$2
3.	宝塔菜 Romanesco Broccoli 清炒 Stir-fried 蒜炒 Stir-fried with Garlic X.O 酱炒 Stir-fried with X.O. Sauce 野菇野菌炒 Stir-fried with Wild Mushroom and Fungus	\$16 +\$2
4.	日本青毛菜 Japanese 'Qing Mao' · 清炒 Stir-fried · 蒜炒 Stir-fried with Garlic · X.O 酱炒 Stir-fried with X.O. Sauce · 上汤鸡茸浸 Poached in Minced Chicken Broth	\$16
5.	芦笋 Asparagus ・ 清炒 Stir-fried ・ 蒜炒 Stir-fried with Garlic ・ X.O 酱炒 Stir-fried with X.O. Sauce ・ 野菇野菌炒 Stir-fried with Wild Mushroom and Fungus	\$16 +\$2



<u>饭与面</u> Rice and Noodles

		母位 Per Person
1.	X.O.酱腊味炒贡米 Fried Preserved Meat Glutinous Rice in X.O. Sauce	\$18
2.	牛油海盐红脚虾, 芝士番茄意式炖饭 Sautéed Wild King Prawn with Butter and Sea Salt, Risotto with Italian Tomato Sauce and Cheese	\$28
3.	香煎北海道带子, 黄椒金汤江西米线 Pan-fried Hokkaido Scallop, Braised Jiangxi Vermicelli in Yellow Capsicum and Pumpkin Broth	\$32
4.	原粒澳洲青边鲍鱼香芋腊味饭 Greenlip Abalone with Preserved Meat and Yam Claypot Rice	\$58
5.	波士顿龙虾, 香煎米粉 Boston Lobster with Crispy Rice Vermicelli in Superior Sc	\$68 oup

[●] 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 tax.

[●]不可同时用促销,折扣,特惠礼宾卡和餐卷优特。Not valid in conjunction with other promotional programmes, offers, e-vouchers, discount cards and privilege cards, unless otherwise stated.



<u>翻品</u> Dessert

		每 位 Per Person
1.	大红大紫陈皮红豆沙 Red Bean Paste with Aged Tangerine Peel	\$15
2.	无糖现磨杏汁汤圆 Sugar-free Freshly-grounded Almond Cream with 'Tang Y	\$15 uan'
3.	柚香杨枝甘玉露 Chilled Mango Purée with Pomelo and Sago	\$15
4.	椰皇金瓜紫米露 Chilled Pumpkin Purée with Purple Glutinous Rice in Young Coconut	\$22
5.	金桔雪梨炖雪蛤 (热) Double-boiled Hashima with Kumquat and Snow Pear (Ho	\$58 ot)
6.	雪山龙珠果官燕露 Chilled Cave Bird's Nest with Ice-cream in Dragon Fruit Pu	\$58 Irée