

厨师精选

CHEF'S
RECOMMENDATION

秋季版
Autumn Edition



金枪鱼油梨卷
Tuna Roll wrapped in Avocado

¥58/份
Per Portion
200克/g



素烧鹅
Vegetarian Roasted Goose

¥38/份
Per Portion
180克/g

X.O酱炒秋葵
Stir-fried Okra with
X.O Sauce

¥38/例
Small Portion
150克/g ▶





冻柠浇汁笋壳鱼

Steamed Marble Goby with Chilled Fresh Spicy Lime Juice

¥198/条
Per Fish
600-750克/g

服务费请详询门店。
Please check with our staff for service charge.



金瓜奶香焗波士顿活龙虾

Live Boston Lobster in Pumpkin Puree

¥328/只
Each
750-850克/g



脆奶大肠
*Crisp Pork Intestine served
with Fried Milk*

¥58/份
Per Portion
250克/g

糯米乳猪
*Suckling Pig wrapped
with Glutinous Rice*

¥168/份(8件)
Per Portion / (8 pcs)
850克/g ▶



X.O青蟹米粉煲
*X.O Stewed Mud Crab with Rice Vermicelli
served in Claypot*

¥298/份
Per Portion
800克/g

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珍宝麦香糕
JUMBO Cereal Cheesecake

¥38/位
Per Serving
150克/g



斑斓美颜薯香卷
Pandan Sweet Potato Rolls

¥28/份
Per Serving
200克/g

WHITE WINE

¥198

750ml / btl 瓶

#844



泰雅克海洋臻酿干白葡萄酒
CHATEAU TAYAC "CUVÉE OCÉANE" BLANC

- 波尔多布尔山坡，法国
Côte de Bourg, Bordeaux, France
- 40%长相思，40%赛美容，
20%慕斯卡黛
Sauvignon Blanc 40%，
Sémillon 40%，Muscadelle 20%

淡雅的青草香气混合着成熟水果像是水蜜桃、百香果的香味。口感清爽饱满，结构柔滑。余味带有热带水果的味道。建议搭配各种海鲜饮用，例如新加坡辣椒螃蟹和麦片虾等。

This wine shows elegant note of fresh grass at the beginning and gradually develops into aromas of ripen fruits such as peach and passion fruit. The full-bodied, refreshingly fruited palate has a delicate and smooth texture. The finish is with powerful tropical fruits flavours. Good with seafood such as Chilli Crab and Fried Live Prawns with Cereal.

黑宝石王子干红葡萄酒
CHATEAU TAYAC "RUBIS DU PRINCE NOIR"

- 波尔多布尔山坡，法国
Côte de Bourg, Bordeaux, France
- 80%美乐，20%赤霞珠
Merlot 80%, Cabernet Sauvignon 20%

大方典雅，果香浓郁，带有强烈的李子、樱桃的香味和些许紫罗兰的芬芳。酒体饱满，丰富，单宁柔顺，微带辛辣。建议搭配各种红肉或者是口味丰富的菜肴，如香酥鸭和姜葱炒蟹。

The delicate ruby red colour has a hint of purple light. The wine has deep red plum and red cherry notes mixed with subtle violet. On the palate, it is rich, full-bodied and silky texture with slightly spicy notes. Suggest to pair with Deep-fried Crispy Duck served with Plum Sauce and Stir-fried Ginger & Spring Onion Crab.



RED WINE

¥198

750ml / btl 瓶

#367