

刺身 - 头盆 SASHIMI PLATTER

- 1 三文鱼-象拔蚌-油甘鱼-吞拿鱼-红头蚌-生虾-海胆-鲍鱼-贵妃蚌
Salmon, Giant Clam, Yellowtail, Tuna, Live Shrimp, Uni, Abalone

厨师推介 CHEF'S SPECIALS

- 1 墨西哥黄油鲍鱼 Mexican Abalone
- 2 吉品鲍鱼 Japanese Dried Abalone (26 Head)
- 3 花胶扒 Fish Maw Steak
- 4 花胶拼鹅掌 Fish Maw with Duck Palm
- 5 花胶扒鲍鱼片 Fish Maw with Sliced Abalone
- 6 原条辽参 Whole Sea Cucumber
- 7 红烧大鲍翅 Braised Tiger Shark-Fin
- 8 黑松露羊肚菌龙虾盏 Sautéed Lobster & Morel Fungus with Black Truffle Cup

五大特选汤 SUPREME LUXURY SOUP

- 1 佛跳墙 “Buddha Jumps Wall” Dried Luxury Seafood Soup
- 2 八宝冬瓜盅 8-Treasure Soup in Whole Winter Melon
- 3 冬蓉蟹肉燕窝羹 Winter Melon, Crab Meat w/ Bird Nest Soup
- 4 菲王瑶柱花胶羹 Dried Scallop & Yellow Chives & Fish Maw Chowder
- 5 红烧花胶金勾翅 Braised Shark Fin w/ Fish Maw
- 6 红烧双喜大生翅 Braised Shark Fin w/ Shredded Chicken & Fish Maw

精彩小菜 HOUSE SPECIALS

- 1 香柠炒牛 Wok-Seared Tenderloin Beef Cubes Drizzle W/ Lemon Sauce
- 2 脆奶核桃虾 Crispy Mango Milk Roll w/ Honey Walnut Prawns
- 3 金酱秋葵海参 Minced Pork Stir-Fired W/ Okra in House Secret Ingredients
- 4 黑松露炒澳洲青边鲍鱼 Stir-fried Black Truffle & Australian Green-Lip Abalone
- 5 鲍鱼炆鸡煲 Braised Fresh Abalone with Chicken in Clay Pot
- 6 桂花翅 Stir-Fried Egg White with Shark-Fin
- 7 葱爆海参 Sautéed Sea Cucumber with Scallion
- 8 尖椒野菌炒牛肉粒 Sautéed Assorted Mushroom & Jalapeno with Tenderloin Beef Cube
- 9 香草白酒牡丹虾 Live Prawns with White Wine Sauce
- 10 红烧佛跳墙 Braised “Buddha Jump Wall” Premium Dried Seafood
- 11 京都脆皮肉 Crispy Pork with Peking Sauce
- 12 鱼汤瑶柱丝瓜浸花胶 Fish Maw & Dried Scallop in Melon Broth
- 13 金汤海皇豆腐 Supreme Seafood & Tofu in Pumpkin Sauce
- 14 回味红烧乳鸽 Crispy Squab

甜品 DESSERT

- 1 椰青炖官燕 Bird Nest in Coconut
- 2 红莲炖桃胶 Peach Gum with Red Date
- 3 龟苓膏 Lychee Herbal Turtle Essence