



國慶煙花暢聚套餐2026

2026 NATIONAL DAY FIREWORKS SET DINNER

MENU A

前菜 STARTERS

川味凉拌墨魚爽

Tossed cuttlefish in Sichuan spicy flavor

蜜汁叉燒

Honey glazed char siu

湯 SOUP

松茸花膠燉螺頭

Double-boiled chicken broth with fish maw

主菜 MAINS

蠔皇原隻四頭鮑魚

Braised whole abalone in oyster sauce

香茅乾蔥大蝦煲

Stir-fried king prawn with lemongrass

燒汁香煎元貝皇

Pan-fried giant scallop

茶燻乳鴿

Jasmine tea smoked pigeon

主食 RICE

龍蝦湯泡貴妃飯

Crispy and steamed rice in lobster soup

甜品 DESSERT

蘆薈芭樂甘露

Guava and sago cream

MENU B

前菜 STARTERS

淺嚐三味

話梅石榴 • 冰鎮鮑魚 • 川味凉拌墨魚爽

Guava in plum flavor,

Fresh chilled baby abalone with sour garlic sauce,
Tossed cuttlefish in Sichuan spicy flavor

湯 SOUP

珊瑚蟹肉乾撈翅

Shark's fin with Alaska king crab meat

主菜 MAINS

金榜醬開邊龍蝦(半隻)

Lobster in bang sauce (half)

蒜香和牛粒配波特菇

Stir-fried wagyu cube with portobello

茶燻乳鴿

Jasmine tea smoked pigeon

花膠羊肚菌灌湯餃

Morel and fish maw dumpling

甜品 DESSERT

蘆薈芭樂甘露

Guava and sago cream

娘惹芋頭糕

Nyonya mashed taro cake

\$1,080 每位 PER PERSON
兩位起 MIN 2 PERSONS

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每位敬送精選葡萄酒一杯

A COMPLIMENTARY GLASS OF SELECTED WINE

1) White : Chablis 1er Cru "Cote De Lechet," Les Hauts de Milly, Burgundy - 2023 (ORIGINAL PRICE \$168/glass)

2) Red : Le Haut-Médoc de Lagrange, Haut-Médoc - 2018 (ORIGINAL PRICE \$148/glass)

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