



CORPORATE & SPECIAL OCCASION SET MENU

\$1,088 for 10 guests
(min. 2 tables)

*incl. 2 bottles of M Wines (Sauvignon Blanc / Cabernet Sauvignon)
additional bottle at \$58 (U.P \$68)*

北京片皮鴨
Peking Duck

野生竹筴烩燕窩
Braised Bird's Nest, Wild Bamboo Pith

蟹粉粟米餅煎北海道元貝
Pan Seared Hokkaido Scallop, Crab Roe, Crispy Sweet Corn

避風塘秘製肉骨
Wok Fried Pork Rib, Crispy Garlic, Chilli

清蒸筍壳魚
Steamed Soon Hock, Superior Soy Sauce

鮑汁紅焗扒頭鮑伴花菇時蔬
Braised 8 Head Abalone, Shiitake Mushroom, Seasonal Vegetable, Supreme Abalone Sauce

銀芽菇絲焗伊麵
Stewed Ee Fu Noodle, Shredded Mushroom, Bean Sprout

桂花棗皇炖雪蓮子湯圓
Double Boiled Hashima, Prime Red Date, Osmanthus, Glutinous Rice Ball

*Menu items are subject to change according to seasonality and availability
Prices are subject to 10% service charge and prevailing government taxes*



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招牌爱尔兰脆皮烧鸭
Signature Irish Roasted Duck

鱼骨浓汤炖花胶竹笙
Double Boiled Fish Maw Soup, Bamboo Pith, Superior Fish Broth

XO酱大虎虾伴时蔬
Sautéed Tiger Prawn, Seasonal Vegetable, XO Sauce

鸡腿菇彩椒煮牛柳粒
Sautéed Beef Cube, Coprinus Comatus, Capsicum

鲍汁辽参伴翠绿豆腐时菜
Braised Sea Cucumber, Emerald Beancurd, Seasonal Vegetable, Supreme Abalone Sauce

姜蓉蒸巴丁鱼
Steamed Pating, Ginger Puree, Superior Soy Sauce

浓鸡汤红烧八头鲍鱼伴生面
Stewed Egg Noodle, 8 Head Abalone, Chicken Broth

桂花枣皇炖雪莲子汤圆
Double Boiled Hashima, Prime Red Date, Osmanthus, Glutinous Rice Ball

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