

厨师精选套餐

CHEF'S SIGNATURES

七味煎鹅肝焦糖西瓜

The Prince & The Pauper

pan-seared foie gras on caramelised watermelon

螺头花胶竹笙人参鸡汤

Auspicious Ginseng Chicken Broth

with sea whelks, fish maw and bamboo pith

脆羊排伴萝卜糕

Kambing Shintzel

breaded lamb chop in mushroom sauce
with homemade white turnip cake

咸蛋咖喱生虾

River Sunset

river prawn with homemade salted egg yolk curry

绿茶鱼子豆腐

Flower Pillow

matcha infused tofu with caviar,
salmon roe & fragrant oats

日本萝卜焖牛面颊伴生面

Happy Beef Cheeks Noodles

braised wagyu & radish in bean sauce with noodles

缤纷香茅燕窝冻

Beauty Birds

bird's nest lemongrass infusion with basil seeds & mixed fruits

188

per pax
(min 2 pax)

Prices are in Ringgit Malaysia & subject to SST & Service Charge where applicable

特别推荐套餐

— RECOMMENDED SET MENU —

鱼鳔三脆

Maw Maw
crispy fish maw

酸奶柠豆酥脆生蚝

Greek-asian Oyster
crispy oyster with oriental citrus sauce

鲜鲍带子清酸辣“豆腐花”

Tofu Flower
“blossoming” clear abalone & scallop soup with saffron

焦糖黄莉古老鸡

Pineapple Chick
caramelised sweet & sour chicken with pineapple

和牛炒芥兰

Wok the Wagyu
gloriously wok-fried with kai lan

红醋珊瑚焖自制面

Raise the Red Lantern
homemade noodles with crab meat & scallop in red vinegar

港式千层厚糕

A Thousand Miles
thousand layer cake hong kong style

388

For 4 pax

超值套餐

— | **VALUE SET** | —

黄金脆鱼皮

Golden Scales

fried fish skin coated with salted egg yolk

脆干贝炒萝卜糕

Imperial Lobak

pan-fried radish cake with crispy conpoy

夏果软壳蟹摇滚沙拉

Rock n Roll Salad

soft shell crab, fresh greens & macadamia nuts in orange jus

虾酱柠檬脆鸡排

Prawn Paste Lemon Chicken

golden fried with lemon sauce

酸菜水煮七星斑辣汤

South Star Grouper

steamed & crispy grouper fillet with leek & szechuan style pickled vegetables in spicy clear soup

松露汁脆皮皇子鸭

The Truffly Duckling

roast duck with truffle jus

曼谷海鲜咖喱饭

Crab Curry Fried Rice

decadently mixed glutinous rice
tossed in creamy sweet curry with crab,
scallops & prawns

黑糖蜜蜂糕

Gula Hive

gula melaka honeycomb cake

528

For 6 pax

特价套餐

SPECIAL MENU

椒盐蟹钳伴九层塔炒啦啦

Spiced Kingler & Tower 9 Clams

salt & pepper crab claw, sautéed clams with basil

鱼子鹅肝酱片皮鸭

Pekingese Princess

crispy duck skin with caviar & foie gras mousse

松露昆布2头鲍鱼

Salted Mountain Abalone

salt baked 2 whole abalones braised with kombu & truffle

辣椒鲜螃蟹

Hands-free Singapore Chili Crab

without shells, with toasted sesame mantou

柠檬椒盐小黄鱼

Lemon Salt & Pepper Yellow Corvina

crispy whole fish with vinegar dip

意仁鲜花胶田七菜

Empress Tien Qi

poached with fresh fish maw & barley

鹅肝炒饭

Golden Goose

foie gras fried rice

花心萝卜仔

Playboy Carrot

molten peanut lava

3,118

For 10 pax