

御

厨师精选套餐

CHEF'S SIGNATURE
SET MENU

个人套餐

INDIVIDUAL SET MENU

鱼鳔三脆伴酸奶柠豆酥脆生蚝

crispy oyster & fish maw in oriental citrus sauce

红烧海参花胶蟹肉翅

braised shark's fin soup
with sea cucumber, fish maw & crab meat

湖南剁椒蒸布袋斑球

steamed grouper with hunan pickled chili sauce

发财蚝豉宝塔烟鸭

eternal pagoda of twirling smoked duck with dried oyster

姜葱大生虾脆米

crispy rice noodles with fresh water prawn
& ginger spring onion sauce

香薯桂花汤圆

sweet potato glutinous ball with osmanthus dew

138 每位
per pax
两位起 / min 2 pax

个人套餐

INDIVIDUAL SET MENU

御·精致三宝拼

yu · three treasures

酸奶柠豆酥脆生蚝

crispy oyster with oriental citrus sauce

七味煎鹅肝焦糖西瓜

pan-seared foie gras on caramelised watermelon

酸辣青芒菠萝脆白饭鱼

crispy white baits with green mango & pineapples in tangy yuzu sauce

黄焖汤玉钗带子蟹肉鲍翅

braised superior shark's fin broth with crab meat & scallops

百花脆藕饼伴原粒6头鲍鱼

braised whole abalone with stuffed crispy lotus root

金不换蒜香煎大生虾(半只)

wok-fried jumbo shrimp with basil garlic sauce (half)

XO酱蛋白海鲜炒饭

fried rice with seafood, egg white & xo sauce

燕窝椰汁布丁杨枝甘露

chilled mango pomelo sago with bird's nest & coconut pudding

黑糖蜂巢糕

gula melaka honeycomb cake

298 每位
per pax
两位起 / min 2 pax

个人套餐

INDIVIDUAL SET MENU

七味煎鹅肝焦糖西瓜

pan-seared foie gras on caramelised watermelon

鲍参翅肚大汇演

seafood treasures platter

古法红烧花胶

braised fish maw traditional style

黄焖菜胆鲍翅

braised shark's fin with chinese cabbage

川味肉酱麻婆海参

szechuan ma po sea cucumber with spicy minced meat

鹅肝红酒原粒6头鲍鱼

braised whole abalone with foie gras sautéed with red wine jus

燕窝蛋白酿鸡翼

stuffed chicken wings with bird's nest & egg white

御·招牌奶油咸蛋波士顿龙虾

yu · boston lobster with salted egg yolk & butter sauce

姜葱滑蛋牛肉卜卜脆米

cantonese style ginger scallion beef crispy noodles

万寿果天仙珠炖竹燕窝桃胶

double-boiled peach gum & bamboo bird's nest with papaya & pearl seaweed

美点双辉

double happiness

港式千层厚糕

hong kong style thousand layer cake

灯影南瓜豆沙球

'dang ying' red bean pumpkin ball with banana

398 每位
per pax
两位起 / min 2 pax

佳肴套餐

GOURMET CELEBRATION SETS

御·精选头盘

yu · platter

圣女果红毛丹柚子冰菜

refreshing rambutan salad with ice lettuce, cherry tomato
& pomelo in sesame dressing

黄金咸蛋脆鱼皮

crispy fish skin coated with salted egg yolk

御·招牌XO酱脆干贝炒萝卜糕

yu · fried radish cake with dried scallop xo sauce

八宝海参花胶蟹肉翅

eight treasure with sea cucumber, fish maw shark's fin soup

云耳胜瓜鲜鲍鱼蒸鳕鱼

steamed cod fish with fresh abalone, 'seng kwa' & black fungus

发财蚝鼓宝塔烟鸭

eternal pagoda of twirling smoked duck with dried oyster

甜豆百合芦笋炒虾球带子

wok-fried scallop & prawn with sweet bean, baby asparagus & lily bulb

特色曼谷海鲜咖喱饭

mixed glutinous rice tossed in cream curry with crab, scallops & prawns

椰汁布丁杨枝甘露

chilled mango pomelo sago with coconut pudding

698

供四位用 / for 4 pax

佳肴套餐

GOURMET CELEBRATION SETS

御·特式小食

yu · appetizer

九层塔炒啦啦

sautéed clams with basil

新派川味棒棒鸡

bon bon chicken szechuan

夏果软壳蟹摇滚沙拉

soft shell crab & macadamia nuts salad with orange juice

花胶鱼翅螺头炖鸡汤

double-boiled shark's fin soup with fish maw, conch & chicken

百花脆藕饼伴原粒6头鲍鱼

braised whole abalone with stuffed crispy lotus root

金银蒜粉丝虎虾蒸笋壳

steamed 'soon hock' with tiger prawn, glass noodles & garlic

慢煮澳洲牛肋骨伴野菌

sous vide australian beef ribs with mushrooms

特色曼谷海鲜蟹肉咖喱饭

decadently mixed glutinous rice

tossed in creamy sweet curry with crab, scallops & prawns

万寿果天仙珠桂圆炖桃胶

double-boiled peach gum with papaya, dried longan & pearl seaweed

美点双辉

double happiness

黑糖桂花蜂巢糕

gula melaka honeycomb cake

灯影南瓜豆沙球

'dang ying' red bean pumpkin ball with banana

1288

供六位用 / for 6 pax

佳肴套餐

GOURMET CELEBRATION SETS

北京烤鸭 (两食)

peking duck (two courses)

花胶响螺鲜人参炖鸡汤

double-boiled chicken soup with fish maw, conch & ginseng

翡翠骨香七星斑球

ying yang garoupa

金不换蒜香煎大明虾

pan-fried king prawn with garlic

避风塘蒜香鸭片 (二度)

'typhoon shelter' style duck slice (2nd course)

金汤姜葱牛肉卜卜脆米

ginger scallion beef crispy rice noodles with superior golden broth

万寿果桂圆天仙珠炖桃胶

double-boiled peach gum with papaya, dried longan & pearl seaweed

花心萝卜仔伴黑糖桂花蜂巢糕

playboy lava carrot & gula melaka honeycomb cake

1688

供十人用 / for 10 pax