



元旦晚餐套餐
New Year's Day Set Dinner

柚香奶柠软壳蟹沙律

Soft shell crab with pomelo and citrus butter sauce

松茸淮杞鲍鱼汤

Double-boiled matsutake, dried Chinese yam and abalone soup

鲜百合银杏野菌碧绿拼干烧火鸭丝伊面

Asparagus with hon shimeji mushrooms, lily bulbs and ginkgo nuts
with braised ee-fu noodle and roasted duck meat

鳄梨果芝麻香雪

Avocado pudding with black sesame ice cream

每位 108 元 (2 位起订)

108 per guest (minimum of 2 guests)



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Double-boiled matsutake, dried Chinese yam and abalone soup

避风塘奶油焗鳕鱼

Oven-baked Chilean cod with crispy almond, garlic flakes and cream sauce

鲜百合银杏野菌碧绿

Asparagus with hon shimeji mushrooms, lily bulbs and ginkgo nuts

干烧火鸭丝伊面

Braised ee-fu noodle with roasted duck meat

鳄梨果芝麻香雪

Avocado pudding with black sesame ice cream

每位 148 元 (2 位起订)

148 per guest (minimum of 2 guests)