



跨年夜套餐

New Year Eve Set Dinner

柚香奶柠软壳蟹沙律
Softshell crab with pomelo and citrus butter sauce

松茸淮杞鲍鱼汤
Double-boiled matsutake, dried Chinese yam and abalone soup

京葱蚝皇西班牙黑豚柳
Kurobuta pork with nananegi onion and oyster sauce

红蟹皇赛螃蟹港芥兰
Egg white crab meat with Hong Kong kai lan and red crab roe

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 168 元 (2 位起订)
168 per guest (minimum of 2 guests)



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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

金银蒜蒸盐烧北海道玉带丝瓜

Steamed Hokkaido scallop with luffa and duo garlic sauce

京葱蚝皇西班牙黑豚柳

Kurobuta pork with naganegi onion and oyster sauce

避风塘奶油焗鳕鱼

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

红蟹皇赛螃蟹港芥兰

Egg white crab meat with Hong Kong kailan and red crab roe

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 198 元 (2 位起订)

198 per guest (minimum of 2 guests)