

海鲜珍馐宴

ATLANTIC SEAFOOD DELICACY FEAST



Set A RM 1388++

- ◆ 柠香珍宝蚝刺身伴飞鱼籽
或 南洋风味脆珍宝蚝
Sashimi Canadian Oysters with Ebiko & Lemon
or Deep Fried Canadian Oyster with
'Nan Yang' Style
- ◆ 皇焖鱼鳔贵妃蟹肉羹
Braised Fish Maw & Crab Meat Bisque
- ◆ 抓鱼佬蒸游水河巴丁
Steamed 'River Patin' Fish in Village Style
- ◆ 大西洋高温吊烧银山鸭
Crispy Roasted Duck
- ◆ 沙律鲜果虾伴蒜香椒盐草虾
Mixed Fruit Salad with
Salt & Pepper Tiger Prawn
- ◆ 高温爆炒酸柑青龙菜
Stir-Fried Dragon Chives with Lime
- ◆ 台式麻油姜丝鸡柳伴饭
Taiwanese Claypot Chicken Rice with
Sesame Oil & Shredded Ginger
- ◆ 巧厨精选靓甜品
Seasonal Dessert
- ◆ 手制双精美点
Homemade Pastry Delights

Set B RM 1588++

- ◆ 脆盏松仁桂花伴三部曲
Three Combinations Platter with
Osmanthus Egg with Pine Nuts
- ◆ 带子皇鲜蟹肉大煲翅
Braised Claypot Shark's Fin Soup
with Fresh Scallop
- ◆ 秘制葱油捞沙姜菜园鸡
Steamed Village Chicken with Onion Oil & Ginger
- ◆ 海南黄椒琼脂起球龙虎斑
Steamed Live 'Deep Sea King Grouper' Slices
with Yellow Capsicum Sauce
- ◆ 红烧10头鲍伴厚切鱼鳔
Braised 10-Head Abalone with Fish Maw
- ◆ 第一姜葱草虾焖香港伊面
Braised E-fu Noodles with
Tiger Prawn & Spring Onions
- ◆ 杭菊参须百合炖海底椰
Double Boiled Sea Coconut with
Ginseng & Chrysanthemum
- ◆ 鸳鸯小美点
Two Varieties of Chinese Pastries

Set C RM 2888++

- ◆ 风生水起粤式捞起加州象拔蚌
Sashimi California Geoduck In Cantonese Style
- ◆ 四川鸡丝酸辣云吞翅
Szechuan Hot & Sour Shark Fin Soup
with Wanton
- ◆ 港式豉油皇蒸溪水顺壳鱼
Steamed 'Marble Goby' Fish with
Premium Soy Sauce
- ◆ 黑松露酱炭烧纽西兰乳羊架
Grilled New Zealand Lamb Rack with
Black Truffle Sauce
- ◆ 鸡油蛋白蒸大肉蟹
Steamed 'Indonesia Big Meat Crab' with
Egg White
- ◆ 拍姜葱滑蛋贵妃虾绣球面
Cantonese Deep-Fried Egg Noodle with
Tiger Prawn, Ginger & Spring Onion
- ◆ 金牌雪糕杨枝甘露
Chilled Mango Sago with
Pamelo & Ice Cream
- ◆ 宫廷式双美点
Chinese Pastry Delights

* 照片只供参考，以实物为准。Pictures for illustration purposes only.

* 套餐不包括茶，小吃与巾。Set Menus are exclusive of tea, titbits & towels.