



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.