

EASTERN SET DINNER MENU JULY & AUGUST 2025

前菜拼盘 🍷🍴🍴🍴

芥茉酱猴头菇伴日式煎黑豚肉

DUO COMBINATION PLATTER

Monkey head mushroom with wasabi & pan-fried Kurobuta pork with teriyaki sauce

Dönnhoff Riesling Trocken, Nahe, Germany 2023

椰盅响螺玉竹炖山芭鸡汤 🍴🍴🍴

DOUBLE-BOILED KAMPONG CHICKEN SOUP WITH SEA WHELK & POLYGONATUM

Served in young coconut

沙捞越白胡椒爆龙虾伴香煎米粉 🍴🍴🍴

STIR-FRIED BOSTON LOBSTER WITH SARAWAK PEPPER SAUCE

Served with pan-fried rice vermicelli

Trimbach Gewurztraminer, Alsace, France 2019

香草牛奶布丁 🍴🍴🍴

SNOW VANILLA JADE MILK PUDDING

\$98 per person (Without wine pairing)

Additional \$30 for wine pairing

🍴 Dairy

🍴 Eggs

🍴 Pork

🍴 Shellfish

🍴 Vegetarian

🍴 Nuts

🍴 Gluten-free

WESTERN SET DINNER MENU JULY & AUGUST 2025

STARTER

ARUGULA SALAD 🥑🌱

Avocado, tomatoes, candied walnuts & balsamic vinaigrette dressing

Additional \$6 for Smoked Salmon 🐟

Decoy, Sauvignon Blanc, Sonoma County, USA 2021



SOUP

CREAM OF CAULIFLOWER 🥕🌱

Dressed crab, lemon & chives



ENTRÉE

ROASTED GUINEA FOWL BREAST 🐔

Braised yellow endives, butternut squash purée, fondant potatoes & mustard jus

Faiveley, Bourgogne Pinot Noir, Burgundy, France 2022



DESSERT

BROWN SUGAR TART 🥧🍫

Caramelized banana & Ben & Jerry's™ chocolate ice cream

Lustau, Pedro Ximénez, San Emilio, Sherry, Spain

\$98 per person (Without wine pairing)

Additional \$50 for wine pairing

🥛 Dairy 🥚 Eggs 🐷 Pork 🐠 Shellfish 🌱 Vegetarian 🌰 Nuts 🍷 Gluten-free