

WESTERN SET DINNER MENU
SEPTEMBER & OCTOBER 2025

STARTER

SMOKED MACKEREL WITH POTATO SALAD 🐠 🥛 🥚

Wholegrain mustard dressing, horseradish & mesclun

Craggy Range Sauvignon Blanc, Marlborough, NZ 2023



SOUP

JERUSALEM ARTICHOKE VELOUTÉ 🥛 🥚 🌿

Served with parmesan cheese grissini breadsticks



ENTRÉE

ROASTED QUAIL 🥛 🐷

Smoked pancetta, kipfler potatoes, broccolini & red wine jus

Au Bon Climat Pinot Noir, Santa Barbara County, USA 2023



DESSERT

PALM SUGAR CAKE 🥛 🥚 🌿

Served with Ben & Jerry's™ Fair Trade Vanilla Ice Cream

\$98 per person (Without wine pairing)

Additional \$38 for wine pairing

🥛 Dairy 🥚 Eggs 🐷 Pork 🐠 Shellfish 🌿 Vegetarian 🥜 Nuts 🍷 Gluten-free

EASTERN SET DINNER MENU
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芝士炸酿蟹盖 🍷🥛🐠

DEEP-FRIED CRAB SHELL STUFFED WITH CRAB MEAT & CHEESE

Taittinger Brut Réserve NV



羊肚菌 鲍鱼响螺炖山芭鸡汤 🔄🐠

DOUBLE-BOILED KAMPONG CHICKEN SOUP WITH
ABALONE, SEA WHELK & MOREL MUSHROOM



味噌烤卢鱼伴蒜蓉蛋炒饭 🐠🍷🥛

BAKED COD FISH FILLET WITH MISO PASTE

Served with garlic egg fried rice & mixed vegetable salad

Chateau Montelena Chardonnay, Napa Valley, USA 2022



红枣焗雪莲子 🐠

DOUBLE-BOILED RED DATE SOUP
WITH SNOW LOTUS SEEDS

\$98 per person (Without wine pairing)

Additional \$68 for wine pairing

🥛 Dairy

🍷 Eggs

🔄 Pork

🐠 Shellfish

🌿 Vegetarian

🥜 Nuts

🍷 GF Gluten-free