

EASTERN SET DINNER MENU
JANUARY & FEBRUARY 2026

烧汁鲜东菇，姜茸鸡，泰式鲍鱼 ◎◎

TRIO COMBINATION PLATTER

Shiitake Mushroom with Teriyaki Sauce, Chicken with Ginger Sauce &
Chilled Abalone with Thai Sauce

Laurent-Perrier La Cuvée Brut, Champagne NV

绿池海皇羹 ◎◎

BRAISED GREEN SPINACH SEAFOOD SOUP

姜葱波士顿龙虾焗生面 ◎◎

BRAISED BOSTON LOBSTER WITH EGG NOODLES
& GINGER ONION SAUCE

Dr. Konstantin Frank Dry Riesling, Finger Lakes, NY 2021

桂花黑芝麻炖奶 ◎◎

OSMANTHUS BLACK SESAME PURÉE
WITH STEAMED MILK

\$98 per person (Without wine pairing)

Additional \$38 for wine pairing

□ Dairy ◎ Eggs ○ Pork ◎◎ Shellfish ◎◎ Vegetarian ◎ Nuts ◎◎ Gluten-free



WESTERN SET DINNER MENU JANUARY & FEBRUARY 2026

STARTER

SEARED TUNA TATAKI WITH PONZO & AVOCADO MOUSSELLEINE ☺◎

Mesclun greens, mango salsa & tobiko

Laurent-Perrier La Cuvée Brut, Champagne NV

SOUP

WILD MUSHROOM SOUP ☺□

Wild mushroom fricassée with aromatic herbs, truffle oil & grissini

William Fevre Chablis, Burgundy 2024

ENTRÉE

DUCK CONFIT WITH ORANGE SAUCE □

Wilted baby spinach, carrot purée & pommes sarladaises

Sonoma-Cutrer Pinot Noir, Russian River Valley, California 2022

DESSERT

BLACK SESAME CHOCOLATE CAKE ☺□◎

Chocolate flourless cake & black sesame chocolate cream

\$98 per person (Without wine pairing)

Additional \$50 for wine pairing

□ Dairy ◎ Eggs □ Pork ☺ Shellfish ☺ Vegetarian ☺ Nuts ☺ GF Gluten-free