

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

姜葱波士顿龙虾焖生面 🐠🥚

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 PONZU & AVOCADO MOUSSELINE 🐟🌱

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

🌾 Gluten-free