

## EASTERN SET DINNER MENU MARCH & APRIL 2026

椒盐鲜冬菇, 中式黑豚肉, 日式凉拌鲍鱼    

### TRIO COMBINATION PLATTER

Salt & Pepper Shiitake Mushroom, Chinese-style Iberico Pork Collar  
& Japanese-style Cold Abalone

*Laurent-Perrier La Cuvée Brut, Champagne NV*

虫草花响螺炖山芭鸡汤  

### DOUBLE-BOILED KAMPONG CHICKEN SOUP WITH SEA WHELK & CORDYCEPS

滑蛋波士顿龙虾脆生面  

### BRAISED BOSTON LOBSTER WITH CREAMY EGG SAUCE & CRISPY EGG NOODLES

*Domaine Marc Morey Chassagne-Montrachet, Burgundy, France 2022*

鲜果香茅冻

### CHILLED CRYSTAL LEMONGRASS JELLY WITH FRESH FRUITS

\$98 per person (Without wine pairing)

Additional \$58 for wine pairing

 Dairy

 Eggs

 Pork

 Shellfish

 Vegetarian

 Nuts

 Gluten-free



## WESTERN SET DINNER MENU MARCH & APRIL 2026

### STARTER

#### AVOCADO SHRIMP SALAD

Mesclun greens, cherry tomatoes, mango salsa & tobiko

*Craggy Range Sauvignon Blanc, Martinborough, New Zealand 2024*

### SOUP

#### GREEN PEAS WITH HAM SOUP

Drizzled with extra virgin olive oil, cream & croutons

### ENTRÉE

#### BLACKENED CHILEAN SEA BASS

Creole mashed potatoes, grilled asparagus & spiced peach mango chutney

*William Fevre Chablis, Burgundy, France 2024*

### DESSERT

#### CHOCOLATE FLOWERPOT

Valrhona chocolate cream, chocolate soil & berries compote

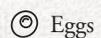
*Graham's 10-Year-Old Tawny Port, Douro, Portugal*

\$98 per person (Without wine pairing)

Additional \$38 for wine pairing



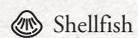
Dairy



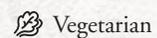
Eggs



Pork



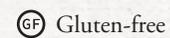
Shellfish



Vegetarian



Nuts



Gluten-free