

LILY DINNER MENU



酱烧黑豚肉，香煎带子皇
Barbecued Iberico Pork, Honey Sauce
Pan-fried King Scallop

碧绿竹笙烩燕窝
Braised Bird's Nest Soup,
Bamboo Pith, Seasonal Vegetable

明太子蒜香豆根蒸鲈鱼
Steamed Sea Perch, Mentaiko, Dried Beancurd Skin,
Minced Garlic

翠盏虾球伴瑶柱菇丝焖鸳鸯面
Deep-fried Prawn, Salt, Pepper, Lettuce
Braised E-fu Noodle, Vermicelli, Dried Scallop, Shredded Mushroom

精美甜品
Dessert of the Day

*\$88 per person**

**Minimum of 2 persons required*

(Excludes Chinese Tea)

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Menu is subject to change.

PEONY DINNER MENU



盐烧宫崎和牛，香醋海蜇头
Grilled Miyazaki Wagyu Beef, Salt
Marinated Jelly Fish, Ginkgo Nut, Carrot, Cucumber, Vinegar

椰皇花胶响螺炖鸡汤
Double-boiled Sea Whelk Soup, Fish Maw, Chicken
Served in Whole Coconut

青龙银芽炒脆蚌
Sautéed Clam, Chives, Bean Sprout

金汤蟹钳蛋白蒸面线
Steamed Vermicelli, Crab Claw,
Egg White, Lobster Stock

冻芦荟青柠蜜
Chilled Aloe Vera, Kiwi, Strawberry,
Lime Juice

*\$108 per person**

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OSMANTHUS DINNER MENU



龙虾小笼包, 千丝龙虾卷
Steamed Lobster, Crab Meat and Chicken Dumpling
Deep-fried Lobster Roll, Prawn Paste, Breaded Vermicelli

椰皇炖海岛官燕盏
Double-boiled Superior Bird's Nest, Chicken
Served in Whole Coconut

蚝皇六头汤鲍时蔬伴香煎鹅肝
Braised Whole Abalone, Seasonal Vegetable, Oyster Sauce
Pan-fried Foie Gras

黑椒炒带子皇伴金蒜蛋白带子炒饭
Sautéed Japanese King Scallop, Black Pepper Sauce
Fried Rice, Diced Australian Scallop, Egg White, Crispy Garlic

香芒紫米冻
Chilled Black Glutinous Rice, Mango
Coconut Ice Cream

*\$178 per person**

**Minimum of 2 persons required*

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TULIP DINNER MENU



(Available in the main dining room)

北京片皮鸭
Barbecued Peking Duck

椒盐脆鸭柳
Deep-fried Duck Meat, Salt, Pepper

雪莲竹笙炖双宝
Double-boiled Snow Lotus Soup, Bamboo Pith,
Chinese Cabbage, Mushroom

腊味荷叶饭
Fried Rice, Preserved Sausage
Wrapped in Lotus Leaf

豉椒碧绿炒西班牙黑豚肉
Sautéed Spanish Iberico Pork,
Onion, Bell Pepper, Seasonal Vegetable,
Black Bean Sauce

精美甜品
Dessert of the Day

蒜香秋耳蒸鲈鱼
Steamed Sea Perch, Black Fungus, Minced Garlic

\$678 for 8 Persons
\$758 for 9 Persons
\$848 for 10 Persons
(Excludes Chinese Tea)

姜葱银丝大虾皇煲
Stewed King Prawn, Vermicelli, Ginger,
Spring Onion, Served in Claypot

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DAFFODIL DINNER MENU



夏苑四小碟

香煎元贝, 烧鸭, 黄金花枝, 沙姜鸡片

Summer Pavilion Platter of Four

Pan-fried Scallop, Homemade Sauce

Barbecued Duck

Deep-fried Squid, Salted Egg Yolk

Marinated Sliced Chicken, Ginger Powder

竹笙双宝烩燕窝

Braised Bird's Nest Soup, Bamboo Pith, Pumpkin,

Golden Mushroom

京酱露笋菘菇炒脆蚌

Sautéed Clam, Asparagus, Pine Mushroom,

Spicy Sauce

榄菜豆根蒸笋壳

Steamed Soon Hock Fish Fillet,

Dried Beancurd Skin, Olive Vegetable

一品茶皇鸡

Marinated Smoked Chicken, Chinese Tea Leaves

杞子鱼汤浸双蔬

Poached Duo of Vegetable, Fish Stock, Wolfberry

茄子鸡丝烩银丝面

Braised Hong Kong Noodle, Shredded Chicken,

Eggplant

冻南北杏双耳津梨

Chilled Pear, Assorted Fungus, Almond Flake

\$948 for 8 Persons

\$1,068 for 9 Persons

\$1,188 for 10 Persons

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HYACINTH DINNER MENU



(Advanced order of one day is required)

大红片皮乳猪全体
Barbecued Suckling Pig

辽参响螺猴脑菌炖鸡
Double-boiled Sea Whelk Soup,
Prickly Sea Cucumber, Chicken,
Chinese Wild Mushroom

X.O酱双笋炒龙虾球
Sautéed Lobster Meat, Asparagus, Carrot, X.O Sauce

蒜香豆根蒸东星斑
Steamed Dong Xing Grouper Fillet,
Dried Beancurd Skin, Minced Garlic

椒盐乳猪件
Deep-fried Pork Meat, Salt, Pepper

蚝皇六头南非鲍鱼花菇扒时蔬
Braised Whole South African Abalone,
Mushroom, Seasonal Vegetable

荷香大千带子皇珍珠饭
Steamed Glutinous Rice, King Scallop,
Dried Chilli, Lotus Leaf

杨枝甘露
Chilled Cream of Sago, Mango, Pomelo

\$1,268 for 8 Persons

\$1,438 for 9 Persons

\$1,588 for 10 Persons

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VIOLET DINNER MENU



(Advanced order of one day is required)

皇焖特级官燕盏
Braised Superior Bird's Nest, Brown Sauce

清蒸东星斑
Steamed Dong Xing Grouper, Soya Sauce

黑松露香煎加拿大龙虾
Pan-fried Canadian Lobster,
Wok-seared Green Asparagus, Black Truffle Sauce

蚝皇原只三头鲍鱼杏鲍菇扒时蔬
Braised Whole Abalone, Oyster King Mushroom,
Seasonal Vegetable, Oyster Sauce

金汤帶子皇蛋白蒸面线
Steamed Vermicelli, King Scallop, Egg White,
Lobster Stock

冰冻雪莲芦荟蜜 或 龙皇杏仁雪莲拼美点双辉
Chilled Snow Lotus Seed, Aloe Vera, Honey

or

Double-boiled Snow Lotus Seed, Almond Cream,
Chinese Pastries

\$2,348 for 8 Persons

\$2,468 for 9 Persons

\$2,588 for 10 Persons

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