



天景閣

SKY VIEW PAVILION

天景閣以精美中菜和各式广东佳肴获得多项美食大奖。我们制作的佳肴选用优质食材，精致完美。我们经验丰富的主厨以用心的烹饪手法、讲究的用料、过人的心思，把传统古法和创新的方菜系共冶一炉。我们供应的食品绝无添加味精，让食材的天然美味打动您的味蕾。滨海湾旁的天景閣是您举办庆祝宴会和商务晚餐的最佳选择。

Indulge in the award-winning taste of exquisite Chinese cuisine and an extensive spread of Cantonese cuisine at Sky View Pavilion. Our team of experienced and dedicated chefs utilise traditional cooking techniques to bring out the natural flavours of the finest ingredients with no added MSG, setting your palate alight and impressing even the most discerning gastronomes. Coupled with its posh, contemporary interior to create a refined ambience, Sky View Pavilion is your ideal venue for celebratory banquets and business dinners.



点心

DIM SUM

仅限午餐
Only available
for lunch



冬菇烧卖
Steamed Pork Dumpling "Siew Mai"



蚝皇叉烧包
Steamed Barbecued Pork Bun



田园蔬菜春卷
Deep Fried Garden Vegetable Spring Roll

冬菇烧卖

Steamed Pork Dumpling "Siew Mai"

\$7.80 /4 pc

上海小笼包

Steamed Shanghainese Dumpling

\$6.80 /3 pc

鸡叉烧酥

Barbecued Chicken Puff Pastry

\$6.80 /3 pc

珍珠糯米鸡

Glutinous Rice with Chicken in Lotus Leaf

\$8.00 /2pc

蚝皇叉烧包

Steamed Barbecued Pork Bun

\$6.80 /3pc

竹碳流沙包

Charcoal Salted Egg Yolk Custard Bun

\$8.00 /3pc

 田园蔬菜春卷

Deep Fried Garden Vegetable Spring Roll

\$6.80 /3pc

莲蓉小寿包

Mini Longevity Bun with Lotus Paste

\$2.50 /pc ^需至少3粒 Minimum order of 3 pieces

晶莹鲜虾饺

Steamed Prawn Dumpling "Har Gow"

\$7.80 /4pc

鼓汁蒸排骨

Steamed Pork Rib with Black Bean Sauce

\$7.80

 素食 Vegetarian

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点心

DIM SUM

仅限午餐
Only available
for lunch



皮蛋瘦肉粥
Century Egg and Lean Meat Congee



金牌烧鸭面
Roasted Duck Noodles




头抽油鸡面
Soy Sauce Chicken Noodles

香煎萝卜糕
Pan Fried Radish Cake
\$7.80 /3 pc

鲜虾腐皮卷
Deep Fried Beancurd Skin Roll with Prawns
\$7.80 /3 pc

XO酱炒萝卜糕
Stir Fried Radish Cake with XO Sauce
\$14.80

皮蛋瘦肉粥
Century Egg and Lean Meat Congee
\$12.00

 什菌素菜滚粥
Assorted Mushroom and Vegetable Congee
\$12.00

金牌烧鸭面 (可选干或汤)
Roasted Duck Noodles (Choice of Dry or Soup)
\$14.00

头抽油鸡面 (可选干或汤)
Soy Sauce Chicken Noodles (Choice of Dry or Soup)
\$13.00

蜜汁叉烧面 (可选干或汤)
Barbecued Pork Noodles (Choice of Dry or Soup)
\$13.00

全蛋银丝面 (可选干或汤)
Plain Noodles (Choice of Dry or Soup)
\$8.00

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厨 师 推 荐

CHEF'S
RECOMMENDATION

需提前预定
Advanced order
required

1. 去骨南乳猪
Roasted Boneless Suckling Pig
\$348 /只 whole
2. 鸿运片皮乳猪
Roasted Crispy Suckling Pig
\$348 /只 whole
3. 糯米酿脆皮乳猪
Roasted Suckling Pig Stuffed with Glutinous Rice
\$388 /只 whole
4. 甫鱼蟹肉干捞翅
Stir-fried Superior Shark's Fin with Crab Meat
\$68 /位 person (75g)
5. 金牌鸡炖中鲍翅
Double-boiled Superior Shark's Fin with Chicken
\$65 /位 person (75g)
6. 红烧中鲍翅
Braised Superior Shark's Fin
\$80 /位 person (100g)
7. 浓鸡汤沙煲中鲍翅[^]
Braised Superior Shark's Fin in Thick Chicken Broth
\$68 /位 person (75g)



甫鱼蟹肉干捞翅
Stir-fried Superior Shark's Fin with Crab Meat

[^] 需至少4位 Minimum order of 4 persons

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前菜

APPETISER



10



11



18



19

8. 椒盐豆根
Deep-fried Bean Curd Skin with Salt & Pepper
\$14
9. 蚝皇炒双菇
Sautéed Two Types of Mushroom with Oyster Sauce
\$16
- 👑 10. 椒盐白饭鱼
Deep-fried Whitebait with Salt & Pepper
\$16
11. 黄金炸鱼皮
Salted Egg Crispy Fish Skin
\$16
12. 肉松炸茄子
Deep-fried Eggplant with Pork Floss
\$14
13. 鲜芒果烟熏鸭脯
Smoked Duck Meat with Fresh Mango
\$16
14. 酱牛肉海蜇
Spiced Beef with Jellyfish Salad
\$20

烧烤 · 拼盘

BBQ
SELECTIONS

15. 挂炉烧鸭
Roasted Duck
\$42 /半只 half \$84 /每只 whole
16. 玫瑰鼓油鸡
Soy Sauce Chicken
\$30 /半只 half \$60 /每只 whole
17. 金牌脆皮烧腩肉
Crispy Roasted Pork Belly
\$18
18. 蜜味靚叉烧
Barbecued Pork with Honey Sauce
\$26
- 👑 19. 天景阁烧味拼盘
Sky View's Barbecued Meat Platter
\$32 /双拼 two types \$38 /三拼 three types

👑 厨师推荐 Chef's Recommendation
🌿 素食 Vegetarian



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20. 鲜虾四川酸辣汤
Spicy & Sour Soup with Shrimp in Sichuan Style
\$16 /位 person



21

21. 灵芝菇海鲜豆腐汤
Seafood & Beancurd Thick Soup
with Shimeji Mushroom
\$16 /位 person



26

22. 粟米鸡茸羹
Sweet Corn Soup with Minced Chicken
\$16 /位 person

23. 西湖牛肉羹
Minced Beef Soup with Vegetable
\$16 /位 person

24. 番茄蛋花汤
Tomato Egg Soup
\$28 /4位 4 persons

25. 紫菜滑肉片豆腐汤
Seafood Tofu Soup with Pork Slices
\$34 /4位 4 persons

26. 米酒鸡汤
Chinese Rice Wine Chicken Soup
\$45 /4位 4 persons

27. 灵芝菇鱼片豆腐汤
Fish Slices & Beancurd Thick Soup
with Shimeji Mushroom
\$34 /4位 4 persons



鱼翅

SHARK'S FIN

28. 蟹肉粟米鱼鳔羹
Braised Fish Maw Soup with Crab Meat
\$24 /位 person
29. 干螺鱼鳔竹笙羹
Braised Fish Maw Soup with Conch & Bamboo Shoot
\$28 /位 person
30. 红烧海鲜金钱翅
Braised Shark's Fin with Assorted Seafood
\$36 /位 person
31. 红烧蟹肉翅
Braised Shark's Fin with Crab Meat
\$36 /位 person (37.5g)
32. 红烧海味翅
Braised Shark's Fin with Dried Seafood
\$36 /位 person (37.5g)
33. 鸡丝金钱翅
Braised Shark's Fin with Shredded Chicken
\$36 /位 person
-  34. 生菜片桂花炒鱼翅
Stir-fried Shark's Fin with Crab Meat,
Scrambled Eggs & Sliced Lettuce
\$92 /份 portion

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ABALONE,
PREMIUM SEAFOOD

鮑魚 · 極品海味

红烧极品海味 (选配):

Braised Premium Items (Choose):

- 35. 墨西哥鲜鲍脯
Mexico Fresh Sliced Abalone
\$38 /件 piece (20g)
- 36. 10头鲜鲍
10-Head Fresh Abalone
\$18 /只 each
- 37. 6头鲜鲍
6-Head Fresh Abalone
\$30 /只 each
- 38. 花胶筒
Fish Maw
\$28 /件 each
- 39. 海参
Sea Cucumber
\$14 /件 each
- 40. 瑶柱
Dried Scallops
\$5 /粒 each
- 41. 冬菇
Mushroom
\$3 /只 each
- 42. 金牌鲜鲍片捞饭/面
Braised Fresh Sliced Abalone with Rice/ Noodles
\$42 /位 person (20g)

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各类海鲜

SEAFOOD



43

43. 顺壳鱼
Live Marble Goby

烹调方式:

Choice of Cooking Method:

- 清蒸
Steamed with Superior Soy Sauce
- 潮州蒸
Steamed in Teochew Style
- 油浸
Deep-fried
- 糖醋
Sweet & Sour

\$13 /100g



45

44. 煎焗鲈鱼件
Pan-fried Sea Perch Fillet
\$20 /位 person

 45. 古法香煎鲈鱼件
Pan-fried Sea Perch Fillet in Traditional Style
\$20 /位 person

46. 椒盐鲈鱼球
Deep-fried Sea Perch Fillet with Salt & Pepper
\$40 (S) **\$60** (M) **\$80** (L)



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各类海鲜

SEAFOOD



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51



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47. 生中虾

Live Prawn

烹调方式:

Choice of Cooking Method:

- 新加坡麦片
Sautéed with Cereal in Singapore Style
- 黄金焗
Baked with Salted Egg Yolk
- 新加坡辣椒炒
Sautéed with Chilli Sauce in Singapore Style
- 椒盐
Sautéed with Salt & Pepper
- 姜葱炒
Sautéed with Ginger & Scallion

\$12 /100g 至少300克 Minimum 300g

48. 新加坡辣椒虾球

Sautéed Prawn with Chilli Sauce in Singapore Style

\$40 (S) \$60 (M) \$80 (L)

49. 生汁明虾球

Deep-fried Prawn with Mayonnaise

\$40 (S) \$60 (M) \$80 (L)

50. 西柠蜜汁脆虾球

Deep-fried Prawn with Honey Lemon Sauce

\$40 (S) \$60 (M) \$80 (L)

51. 宫保虾球

Sautéed Prawn with Dried Chilli & Cashew Nut

\$40 (S) \$60 (M) \$80 (L)

52. 碧绿彩椒虾球

Sautéed Prawn with Assorted Capsicum & Vegetable


\$40 (S) \$60 (M) \$80 (L)

53. 宫廷酱爆龙凤球

Sautéed Prawn and Chicken in Supreme Sauce

\$40 (S) \$60 (M) \$80 (L)

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各类海鲜

SEAFOOD



54



56

54. 波士顿龙虾

Boston Lobster

\$16 /100g

烹调方式:

Choice of Cooking Method:

👑 · 上汤焗

Baked with Superior Stock

· 姜葱炒

Sautéed with Ginger & Scallion

· 黄金焗

Baked with Salted Egg Yolk

👑 · 香港桥底焗

Baked with Black Bean, Crispy Rice, Minced Garlic & Cut Chilli

· 芝士焗

Baked with Cheese

56. 斯里兰卡蟹

Sri Lanka Crab

\$14 /100g

烹调方式:

Choice of Cooking Method:

👑 · 新加坡辣椒炒

Sautéed with Chilli Sauce in Singapore Style

👑 · 黑白胡椒炒

Sautéed with Black & White Pepper

· 黄金焗

Baked with Salted Egg Yolk

· 腐乳姜葱炒

Baked with Fermented Bean Paste, Ginger & Scallion

· 鸡油花雕蒸

Steamed with Chinese Rice Wine & Egg White

57. 炸/蒸馒头

Deep-fried/Steamed Man Tou

\$1.50 /pc

牛肉 · 猪肉

BEEF, PORK



59



63



65



66

 58. 蒜片牛柳粒

Sautéed Beef Cube with Sliced Garlic

\$40 (S) \$60 (M) \$80 (L)

 59. 黑椒彩椒牛柳粒

Sautéed Beef Cube with Black Pepper & Capsicum

\$40 (S) \$60 (M) \$80 (L)

60. 上汤灼牛肉时蔬

Poached Sliced Beef with Seasonal Vegetable

\$36 (S) \$54 (M) \$72 (L)

61. 鲜蘑菇炒肥牛肉

Sautéed Sliced Beef with Fresh Mushroom

\$36 (S) \$54 (M) \$72 (L)

62. 京葱爆牛肉

Sautéed Sliced Beef with Scallion

\$36 (S) \$54 (M) \$72 (L)

63. 金牌咕咾肉

Sweet & Sour Pork

\$28 (S) \$42 (M) \$56 (L)

64. 京都排骨

Spare Ribs with Sweet & Sour Sauce

\$32 (S) \$48 (M) \$64 (L)

 65. 椒盐排骨

Spare Ribs with Salt & Pepper

\$32 (S) \$48 (M) \$64 (L)

66. 咸鱼蒸手剁肉饼

Steamed Meat Pork Patty with Salted Fish

\$28 (S) \$42 (M) \$56 (L)

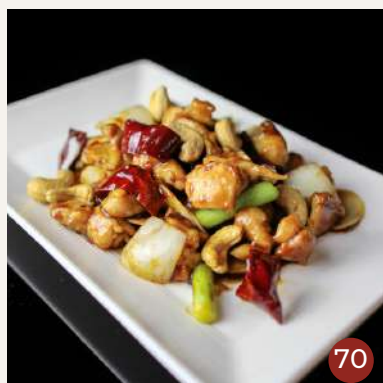


67. 辣子炒鸡丁
Deep-fried Diced Chicken with Dried Chili & Szechuan Peppercorn
\$28 (S) \$42 (M) \$56 (L)

68. 川椒鸡球
Sautéed Chicken in Szechuan Style Spicy Sauce
\$28 (S) \$42 (M) \$56 (L)

69. 上咕佬鸡球
Sweet & Sour Chicken
\$28 (S) \$42 (M) \$56 (L)

70. 宫保鸡丁
Sautéed Diced Chicken with Dried Chilli & Cashew Nuts
\$28 (S) \$42 (M) \$56 (L)



71. 鼓汁什菌炒鸡球
Sautéed Chicken with Black Bean Sauce & Assorted Mushroom
\$28 (S) \$42 (M) \$56 (L)

蔬菜

VEGETABLE



72. 京扒三宝蔬

Braised Assorted Vegetable in Oyster Sauce

\$28 (S) \$42 (M) \$56 (L)

73. 金银蛋灼时蔬

Poached Seasonal Vegetable with Assorted Eggs in Superior Stock

\$26 (S) \$39 (M) \$52 (L)

 74. 鱼香茄子

Stewed Eggplant with Minced Pork

\$26 (S) \$39 (M) \$52 (L)

75. 蒜子农家汤浸时蔬

Poached Seasonal Vegetable with Garlic in Superior Stock

\$26 (S) \$39 (M) \$52 (L)

76. 桂林肉松四季豆

Sautéed French Beans with Minced Pork & Spicy Sauce

\$26 (S) \$39 (M) \$52 (L)

豆腐
·
蛋

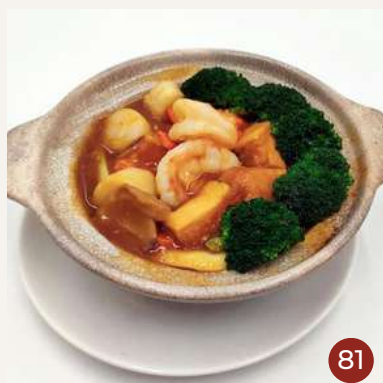
BEANCURD,
EGG



78



79



81

77. 海鲜扒金砖豆腐
Crispy Golden Bean Curd with Seafood
\$34 (S) \$51 (M) \$68 (L)

👑 78. 三菇扒碧绿豆腐
Braised Spinach Bean Curd with Assorted Mushroom
\$26 (S) \$39 (M) \$52 (L)

79. 四川麻婆滑豆腐
Stewed Bean Curd with Spicy Sauce in Sichuan Style
\$26 (S) \$39 (M) \$52 (L)

80. 咸鱼鸡粒豆腐煲
Braised Bean Curd with Diced Chicken &
Salted Fish
\$28 (S) \$42 (M) \$56 (L)

81. 海鲜豆腐煲
Claypot Bean Curd with Seafood
\$38 (S) \$57 (M) \$76 (L)

82. 虾仁煎蛋
Prawn Omelette
\$30 (S) \$45 (M) \$60 (L)

83. 芙蓉蛋
Fu Yong Omelette
\$26 (S) \$39 (M) \$52 (L)

84. 肉末蒸水蛋
Steamed Egg with Minced Pork
\$24 (S) \$36 (M) \$48 (L)

85. 三色蒸水蛋
Steamed Trio Eggs
\$22 (S) \$33 (M) \$44 (L)

健康素食

HEALTHY
VEGETARIAN



86



89



91

-  86. 雪菜灵芝菇炒芦笋
Sautéed Asparagus with Lingzhi Mushroom & Preserved Vegetable
\$28 (S) \$42 (M) \$56 (L)
-  87. 金针菇竹笙扒时蔬
Braised Seasonal Vegetable with Golden Mushroom & Bamboo Fungus
\$28 (S) \$42 (M) \$56 (L)
-  88. 雪菜双菇炆豆根
Stewed Bean Curd Skin with Mushroom & Preserved Vegetable
\$26 (S) \$39 (M) \$52 (L)
-  89. 红烧什菌豆腐
Braised Tofu with Mushroom
\$28 (S) \$42 (M) \$56 (L)
-  90. 咕佬豆干
Sweet & Sour Bean Curd
\$26 (S) \$39 (M) \$52 (L)
-  91. 石锅五谷炒饭
Fried Assorted Grain Rice in Hot Stone Pot
\$25 (S) \$37.50 (M) \$50 (L)
-  92. 素千丝炆米粉
Stewed Rice Vermicelli with Mixed Shredded Vegetable
\$25 (S) \$37.50 (M) \$50 (L)

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飯 · 面類

RICE,
NOODLES



94



102



103

93. 瑶柱蛋白炒饭
Fried Rice with Conpoy & Egg White
\$30 (S) \$45 (M) \$60 (L)

👑 94. 名厨炒饭
Chef's Signature Fried Rice
\$32 (S) \$48 (M) \$64 (L)

95. 咸鱼鸡丝炒饭
Fried Rice with Shredded Chicken & Salted Fish
\$28 (S) \$42 (M) \$56 (L)

96. 扬州炒饭
Fried Rice "Yang Zhou" Style
\$28 (S) \$42 (M) \$56 (L)

97. 牛肉崧炒饭
Fried Rice with Minced Beef
\$28 (S) \$42 (M) \$56 (L)

98. 茄子肉崧炆伊面
Stewed Ee-fu Noodles with Minced Pork & Eggplant
\$28 (S) \$42 (M) \$56 (L)

99. 干烧伊面
Braised Ee-fu Noodles with Mushroom
\$26 (S) \$39 (M) \$52 (L)

100. 海鲜炒生面
Fried Egg Noodles with Seafood
\$36 (S) \$54 (M) \$72 (L)

101. 金菇瑶柱炆生面
Stewed Noodles with Conpoy & Golden Mushroom
\$30 (S) \$45 (M) \$60 (L)

👑 102. 家乡炒面线
Stir-fried Flour Vermicelli
\$28 (S) \$42 (M) \$56 (L)

👑 103. XO酱炆面卜
Stewed 'Mee Pok' with XO Sauce
\$26 (S) \$39 (M) \$52 (L)

104. 白饭
Plain Rice
\$1.70 /碗 bowl

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甜品

DESSERT



105

105. 生磨杏仁茶
Almond Cream
\$6.50 /位 person



106

106. 莲子红豆沙
Red Bean Cream with Lotus Seed
\$6.50 /位 person

107. 冷/热红枣海燕海底椰
Chilled/Hot Red Date Snow Swallow with
Sea Coconut
\$9 /位 person

108. 擂沙汤圆
Black Sesame Glutinous Rice Ball with
Grated Peanuts
\$10 /5pc

109. 姜茶汤圆
Glutinous Rice Ball in Ginger Soup
\$9 /位 person

110. 竹炭流沙包
Charcoal Salted Egg Yolk Custard Bun
\$8 /3pc



108

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红葡萄酒

RED WINE

- 111. E Guigal Cotes Du Rhone, Rouge (France)
\$15 /杯 glass \$65 /瓶 bottle
- 112. Legende R Bordeaux, DBR Lafite (France)
\$15 /杯 glass \$65 /瓶 bottle
- 113. Saint Clair Marlborough, Pinot Noir (New Zealand)
\$70 /瓶 bottle
- 114. Casa Silva Gran Reserva, Cabernet Sauvignon (Chile)
\$70 /瓶 bottle
- 115. Morambro Creek Shiraz (Australia)
\$75 /瓶 bottle
- 116. Pio Cesare Nebbiolo D'Alba (Italy)
\$90 /瓶 bottle
- 117. E Guigal Chateauneuf Du, Pape (France)
\$145 /瓶 bottle
- 118. Faiveley Beaune 1er Cru, "Clos De L'Ecu" (France)
\$165 /瓶 bottle

白葡萄酒

WHITE WINE

- 119. Los Vascos Chardonnay, DBR Lafite (Chile)
\$15 /杯 glass \$65 /瓶 bottle
- 120. Saint Clair Marlborough, Sauvignon Blanc (New Zealand)
\$15 /杯 glass \$65 /瓶 bottle
- 121. Gunderloch Fritz Riesling (Germany)
\$75 /瓶 bottle
- 122. E Guigal Cotes Du Rhone, Blanc (France)
\$70 /瓶 bottle

香槟

CHAMPAGNE

- 123. Louis Roederer Collection 243 Brut NV (France)
\$140 /瓶 bottle
- 124. Louis Roederer Brut Rose (France)
\$220 /瓶 bottle
- 125. Louis Roederer Blanc De, Blanc (France)
\$220 /瓶 bottle

白酒

CHINESE LIQUOR

- 126. Guo Jiao 1573
\$200 /250ml \$380 /500ml

价格需另加10%服务费与消费税。图片仅供参考。

Prices are subject to 10% service charge and prevailing government taxes. Images are used for illustrative purposes only.



啤酒

BEER

127. 虎牌啤酒
Tiger Beer
\$12 /罐 can
128. 喜力啤酒
Heineken
\$12 /罐 can

鲜榨果汁

FRESH JUICES

129. 鲜榨橙汁 
Orange Juice
\$8 /杯 glass
130. 鲜榨西瓜汁 
Watermelon Juice
\$8 /杯 glass
131. 鲜椰子
Fresh Coconut
\$10

咖啡

COFFEE

132. 拿铁咖啡 
Latte
\$6 /热 hot \$8 /冻 cold
133. 卡布奇诺 
Cappuccino
\$6 /热 hot \$8 /冻 cold
134. 浓缩咖啡 
Espresso
\$6 /热 hot
135. 美式咖啡 
Long Black
\$6 /热 hot \$8 /冻 cold



飲料

BEVERAGES

136. 可乐
Coke
\$6 /罐 can
137. 健怡可乐
Coke Lite
\$6 /罐 can
138. 雪碧
Sprite
\$6 /罐 can
139. 普娜 (天然矿泉水)
Acqua Panna
\$8 /500ml
140. 圣沛黎洛 (气泡矿泉水)
San Pellegrino (Sparkling Water)
\$10 /500ml
141. 豆浆 (热/冻) 
Soya Milk (Hot/Cold)
\$4.50 /杯 glass
142. 柠檬蜜 
Honey Lemon
\$5.50 /热 hot \$6 /冻 cold
143. 柠檬茶 
Lemon Tea
\$5.50 /热 hot \$6 /冻 cold
144. 港式奶茶 
Hong Kong Style Milk Tea
\$5.50 /热 hot \$6 /冻 cold
145. 饮用水
Water
\$0.90 /杯 glass
146. 中国茶 
Chinese Tea
\$3 /位 person

套餐A

SET MENU A

\$938 /十位 10 persons

天景拼盘

(泰式香茅白饭 拼 金银蒜爆排骨)

Chef's Appetiser Platter

(Thai Style Deep-fried Whitebait and Spare Ribs with Minced Garlic)

干螺鱼鳔羹

Braised Fish Maw Soup with Conch

煎焗鳕鱼件

Pan-fried Cod Fish Fillet

极品酱爆生中虾

Sautéed Live Prawn with XO Sauce

虫草花云耳蒸甘榜鸡

Steamed Kampung Chicken with Cordyceps Flower & Black Fungus

鱼腐汤浸时蔬

Poached Seasonal Vegetable with Fish Cake in Superior Stock

XO酱茄子肉松烩伊面

Braised Ee-fu Noodles with Eggplant in XO Sauce

杏仁茶

Almond Cream



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套餐B

SET MENU B

\$1228 /十位 10 persons

XO酱凉拌海参日本青瓜 拼 十香酥排骨

Sea Cucumber and Japanese Cucumber in XO Sauce
and Drunken Pork Ribs

红枣竹笙蹄筋鸡汤

Double-boiled Chicken Soup with Red Date, Bamboo Pith & Pork Tendon

南非十头鲍鱼扣花菇

Braised African 10-Head Abalone with Shiitake Mushroom

清蒸顺壳鱼

Steamed Live Marble Goby with Superior Soy Sauce

黑松露金甲爆生中虾

Sautéed Live Prawn with Black Truffle & Salted Egg Yolk

鱼子海鲜豆腐

Braised Bean Curd with Seafood & Fish Roe

八宝荷叶饭

Eight Treasures Lotus Leaf Rice

山楂雪耳炖雪梨

Double-boiled Snow Pear with Hawthorn & Snow Fungus



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套餐C

SET MENU C

\$1498 /十位 10 persons

咸香酥花蟹枣 拼 鲜橙桂花排骨

Crispy Crab Meat Roll and Orange-scented Osmanthus Pork Ribs

干螺翅群汤

Braised Shark's Fin with Conch

意大利橄榄顺壳鱼

Steamed Live Marble Goby with Italian Olives

辣椒蟹配炸馒头

Singapore Style Chilli Crab with Deep-fried Man Tou

金牌挂炉烧鸭

Roasted Whole Duck

鱼子蟹肉扒芦笋

Sautéed Asparagus with Fish Roe & Crab Meat

木鱼花兰汁南非鲍鱼极谷饭

Fried Assorted Grain Rice with Abalone & Tuna Flakes

红枣雪燕海底椰

Red Date Snow Swallow with Sea Coconut



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