

夏宫 SUMMER PALACE 丝绸 缪思

## Silk

#### AVAILABLE FOR LUNCH AND DINNER

港式挂炉烧鸭 黑豚肉叉烧 肉松咸蛋小鲍鱼	Crispy Roasted Duck Barbecued Pork, Osmanthus Flower Honey Deep Fried Abalone, Salted Egg Yolk and Floss
龙皇蟹肉羹	Braised Lobster Meat Crab Meat, Crab Roe
鱼子酱焗鳕鱼蛋白	Baked Cod Fish Egg White, Kaluga Caviar, Broccoli
金蒜和牛松炒饭	Wagyu Beef Garlic Fried Rice
杨枝甘露	Mango Pomelo Sago

188 per person Minimum of two persons

Petit Four

夏宫美点

### 璀璨 珍珠

### Pearl

#### AVAILABLE FOR LUNCH AND DINNER

北京鸭卷 脆皮烧肉 麻酱鲍片海蛰 Peking Duck Roll Crispy Roasted Pork Belly

Chilled Abalone, Jellyfish, Sesame Sauce

沉鱼落雁 燕窝-花胶-螺头 石斑鱼-人参-瑶柱 红枣-桂圆肉-枸杞

Chen Yu Luo Yan

Bird's Nest, Fish Maw, Sea Whelk, Garoupa, Ginseng, Conpoy, Red Dates, Dried Longan, Wolfberries

Or

气宇轩昂 南非鲍-安心鸡-海参 鹿筋-玛卡-肉苁蓉

熟附子-党参-云苓-枸杞

Qi Yu Xuan Ang

Abalone, An Xin Chicken, Sea Cucumber, Venison Tendon, Maca, Cistanche Herb, Fuzi,

Dang Shen, Poria Root, Wolfberries

焗酿鲜蟹盖

Baked Stuffed Crab Shell Crab Meat, Mushroom, Onion

芦笋黑椒牛仔粒

Wok-Fried Angus Beef Asparagus, Black Pepper Sauce

虾茸松菇干烧伊面

Ee-Fu Noodle

Prawn, Shimeji Mushroom

白果汤圆杏仁茶

Almond Cream

Ginkgo Nut, Glutinous Rice Ball

夏宫美点

Petit Four

228 per person Minimum of two persons

## 夏宫 翡翠

# Jade

#### AVAILABLE FOR LUNCH AND DINNER

鱼子酱百花乳猪 北京鸭卷 百香果生汁虾球	Crispy Suckling Pig, Kaluga Caviar, Shrimp Paste Peking Duck Roll Crispy Prawn, Mango Mayonnaise, Passion Fruit
辽参花胶炖螺头	Double-Boiled Sea Whelk Soup Fish Maw, Sea Cucumber
红烧澳洲3头鲍鱼	Braised 3-Head South Australian Abalone Supreme Oyster Sauce
麦片酱蒸智利鲈鱼	Steamed Chilean Sea Bass Oatmeal Sauce
瑶柱带子龙虾球稻庭面	Braised Inaniwa Noodle Lobster, Scallop, Conpoy
泡参红枣炖雪蛤	Double-Boiled Hasma Ginseng, Red Dates

288 per person Minimum of two persons

Petit Four

夏宫美点

## 满地 黄金

# Gold

#### AVAILABLE FOR LUNCH AND DINNER

杏香脆米焗龙虾	Deep-Fried Lobster, Almond Flakes, Crispy Rice
蟹黄烩官燕	Stewed Superior Bird's Nest Crab Meat, Crab Roe
古法扣4头南非鲍鱼刺参	Braised 4-Head South African Abalone Superior Sea Cucumber
三翠东星斑球	Sautéed East Star Garoupa Fillet Seasonal Vegetables
XO酱带子桂花炒面线	Stir-Fried Rice Vermicelli Shredded Roasted Duck, Scallops, XO Sauce
雪燕玉竹马蹄香梨露	Double-Boiled Snow Swallow Water Chestnut, Bamboo Pith

夏宫美点 Petit Four

368 perperson Minimum of two persons

## 花开 富贵

# Prosperity

### AVAILABLE FOR LUNCH AND DINNER

鱼子酱香煎帶子 烤乳猪件 豉油皇龙虾球	Pan-Fried Scallop, Kaluga Caviar Barbecued Suckling Pig Wok-Fried Lobster, Soy Sauce
干撈官燕伴螺头湯	Stir-Fried Bird's Nest Bean Sprouts, Crab Meat, Sea Whelk Broth
红烧十八头南非干鲍	Braised 18-Head South African Dried Abalone Supreme Oyster Sauce
松露酱爆和牛	Wok-Fried Wagyu Beef Truffle Sauce
花胶黄耳焖饭	Stewed Fish Maw Rice Yellow Fungus
椰皇人参炖雪蛤	Double-Boiled Hashima Ginseng, Red Dates, Young Coconut

598 per person Minimum of two persons

Petit Four

夏宫美点