



**圣诞节套餐**  
**Christmas Dinner Menu**  
**(available on 24 & 25 December 2017)**

精选三式拼盘  
牛油果素方乳猪件，百花酿鸡翅，金箔龙虾饺  
Combination of  
Crispy Suckling Pig with Avocado and Crispy Beancurd Skin,  
Chicken Wing Stuffed with Minced Shrimp,  
Steamed Lobster Dumpling with Gold Flake



海参，花胶，干贝螺头浓鸡汤  
Double-boiled Thick Chicken Broth with Sea Cucumber,  
Fish Maw, Dried Scallop and Sea Whelk



黑椒汁香煎顶级澳洲和牛粒  
Signature Wok-fried Australian M9 Wagyu Beef  
with Black Pepper Sauce



豆酥蒸开边龙虾  
Steamed Lobster with Crispy Fermented Bean Paste



香煎日本带子鲍鱼焖稻庭面  
Stewed Inaniwa Udon with Abalone and Pan-fried Scallop



燕窝杏仁茶  
Homemade Almond Cream with Bird's Nest

**S\$168++ per person**  
**(with a glass of Taittinger Champagne)**