



## Festive Menu

15<sup>th</sup> Dec 2025 – 1<sup>st</sup> Jan 2026

### 江南三拼

黄金焗龙虾球, 潮式冻马友鱼, 西班牙豚肉炭烧叉烧,

#### Jiang-Nan Platter

Deep-fried Lobster with Salted Egg Yolk

Chilled Threadfin Fish in Teochew Style

Honey Glazed Iberico Pork

### 元贝花胶灵芝菇炖浓鸡汤

Superior Chicken Broth with Fish Maw, Dried Scallop  
and Shimeji Mushrooms

### 木鱼花焗鲈鱼

Baked Sea Perch with Seasonal Greens and Bonito Flakes

### 蜜椒鲜菌 A5 和牛

Wok-fried A5 Wagyu Beef with Mushrooms in Black Pepper Sauce

### 原只南非六头鲍鱼捞饭

Braised Rice with Six Head South African Abalone in Abalone Sauce

### 椰子布丁拼千层糕

Chilled Coconut Pudding

Custard Layer Cake

**\$238 per person**

Price is subject to 10% Service Charge and Taxes