



Eight Hands Dinner

10th April 2026

骨香松叶蟹

Steamed Matsuba Crab meat with Bak Kut Teh Spices
Champagne Taittinger, Prelude Grands Crus, Reims, Brut NV

鹿茸响螺花胶炖樱花鸡汤

Double-Boiled Chicken Soup with Sea Whelk, Fish Maw
and Velvet Mushroom

富临日本十二头网鲍

Braised Twelve Head Oma Abalone in Supreme Oyster Sauce
Domaine Montmain, Hautes Cotes de Nuits, Les Lapinieres, Burgundy, France 2023

鸡汤花雕龙虾球蒸蛋白

Steamed Australian Lobster with Steamed Egg White
and Aged Huadiao Wine in Chicken Broth

马告野菌和牛面肉稻庭面

Braised Inaniwa Noodles with Wagyu Beef Cheek and Wild Mushroom
in Mountain Pepper Sauce
Torbreck, The Struie, Barossa Valley, Australia 2022

白巧橙花黑芝麻慕斯

Orange Blossom Mousse with Black Sesame Cremeux
and White Chocolate

\$488 per person

with complimentary wine pairing

Price is subject to 10% Service Charge and Taxes