\$88 PER PERSON (MINIMUM 2 PERSONS)

秘制伦敦鸭 Roasted London Duck with Chef's Special Sauce

翅骨汤炖花胶竹苼 Double-boiled Shark's Bone Cartilage Soup with Fish Maw and Bamboo Pith

葱油梅菜蒸老虎斑扒 Steamed Fillet of Dragon Tiger Garoupa with Mui Choy in Shallot Oil

> 海参扒西兰花 Braised Sea Cucumber with Broccoli

X.O. 酱老虎虾捞鱼茸面 Stewed Fish Paste Noodle with Tiger Prawn in X.O. Sauce

> 甜言蜜语 Sweet Harmony

\$108 PER PERSON (MINIMUM 2 PERSONS)

烧猪骨 Roasted Rack of Suckling Pig

京汤炖中鲍翅 Double-boiled Baby Superior Shark's Fin with Essence of Chicken Soup

特酱蒸笋壳鱼扒拼豆腐 Steamed Fillet of Soon Hock with Beancurd in Special Sauce

头抽焗淡水虾皇 Baked Freshwater King Prawn with Superior Soya Sauce

X.O. 酱鲍片脆火腩炒拉面 Fried La Mian with X.O. Sauce Sliced Abalone and Crispy Pork

椰盅杨枝白玉冰 Chilled Jelly Royale with Mango, Sago and Pomelo in Young Coconut

\$138 PER PERSON (MINIMUM 2 PERSONS)

烧猪骨 Roasted Rack of Suckling Pig

翅骨汤炖中鲍翅 Double-boiled Baby Superior Shark's Fin in Shark's Bone Cartilage Soup

油浸香脆鲈鱼扒 Deep-fried Fillet of Sea Perch with Superior Soya Sauce

原粒澳洲三头鲍鱼伴芦笋 Braised Australian 3-Head Abalone accompanied with Asparagus

X.O. 酱焗淡水虾皇拼脆生面 Crispy Noodle with Baked Freshwater King Prawn in X.O. Sauce

> 椰盅炖雪蛤 Double-boiled Hasma in Young Coconut