

1 September – 31 October 2023

AUTUMN MENU À LA CARTE



Mini Buddha Jumps Over the Wall 78
Double-Boiled 3 Head Whole Abalone, Sea Cucumber, Pig 's Tendons,
Conpoy, Ginseng and Mushroom
迷你佛跳牆
(原只3头鲍鱼, 海参, 蹄筋, 干贝, 人参, 北菇)

Crispy Whole Quail 38
脆皮鹌鹑

Braised White Fish Maw with Fresh Mushroom, Broccoli and 38
Oyster Sauce served in mini Pumpkin
蚝皇迷你金瓜白花胶

Pan-fried Venison Steak with Chef's special Sauce 12
香煎鹿肉扒

Per 100g
每100克

Steamed Eel with Minced Garlic and Shredded Mandarin Peel 20
(Please place your order 1 day in advance)
蒜茸果皮蒸白鳝

Per Person 每位

Stewed Ipoh Hor Fun topped with Hairy Crab Meat, Roe and 12
Vegetables
蟹粉扒怡保河粉

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AUTUMN SET MENU



Chilled Live Prawn with Avocado and Salad Sauce
牛油果沙律虾

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迷你佛跳牆
(原只3头鲍鱼, 海参, 蹄筋, 干貝, 人參, 北菇)

Steamed Cod Fish with Minced Garlic and Shredded Mandarin Peel
蒜茸果皮蒸雪鱼

Crispy Half Quail
脆皮鹌鹑

Stewed Ipoh Hor Fun topped with Hairy Crab Meat, Roe and Vegetables
蟹粉扒怡保河粉

Double-boiled Almond Cream served in a mini Pumpkin
杏汁炖金瓜盅



\$138 PER PERSON**
每位\$138**

Min 2 persons
2位用