

## FATHER'S DAY CELEBRATIONS

## 6-COURSE SIGNATURE MENU

1 June - 18 June 2023

Yan Appetizer Platter

Roasted Pork Belly, Roasted Duck, Steamed Siew Mai topped with Scallop and Tobiko 宴三品

(炭烧三层肉, 明炉烧鸭, 飞鱼籽帶子烧賣)

Double-Boiled Mini Buddha Jumps Over the Wall 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,干貝,人参,北菇)

Braised Winter melon with Crab Meat and Salted Egg Yolk 珊瑚扒冬瓜甫

Crispy Smoky Cod Fish Fillet served with Fresh Lime Sauce 煙熏脆雪鱼

> Stewed Noodles with King Prawn 大虾皇焖生面

> > Chocolate Banana Dome 谷谷我愛你



\$158.80\*\* PER PERSON 每位\$158.80\*\*

> Minimum 2 persons 2位用



## FATHER'S DAY CELEBRATIONS

## 8-COURSE CELEBRATORY MENU

1 June - 18 June 2023

Roasted Peking Duck served with Chinese Pancake, Cucumber and Spring Onions 片皮北京鸭伴青瓜么么皮

Conpoy Broth with Assorted Dried Seafood 瑤柱海味羹

Sauteed Scallops with Chinese Lettuce and Fresh Huai Shan 篙笋淮山炒带子

> Poached Soon Hock with Shredded Konjac, Onions and Ginger in Rice Chinese Wine 米酒魔芋浸笋壳

Deep-fried King Prawns with Salt, Pepper and Chilli Flakes 椒盐大虾皇

Braised Six-Head Abalone with Roasted Pork Belly, Mushrooms and Seasonal Greens served in a Claypot 紅焖六头鲍鱼火腩煲

Stir-fried Mee Sua with shredded Duck Meat and Bean Sprouts 银芽鸭丝炒面线

Double-boiled Hashima with Red Dates and Lotus Seeds 红蓮雪蛤



\$128.80\*\* PER PERSON 每位\$128.80\*\*

> Minimum 4 persons 4位用