

品 粤 菜 单 葡 萄 酒 配 搭

WINE PAIRING



前菜 STARTER

意大利奥普洛酒庄波赛克起泡酒
Ruggeri Argeo Prosecco Treviso Brut DOC NV, Italy



汤 SOUP

德国摩泽尔尼克维斯酒庄
雷司令珍藏半干白葡萄酒 2023
Nik Weis Selection Urban Riesling QBA 2023,
Mosel, Germany



主菜 MAIN

法国路易斯拉图酒庄
夏布利干白葡萄酒 2023
Louis Latour Chablis 2023, Burgundy, France

OR

法国路易斯拉图酒庄
黑皮诺干红葡萄酒 2022
Louis Latour Bourgogne Pinot Noir 2022,
Burgundy, France



饭 / 面 RICE / NOODLE

中国宁夏银色高地酒庄
马瑟兰干红葡萄酒 2022
Silver Heights Vineyard Jia Yuan Marselan 2022,
Ningxia, China

\$98 每位 / per person

品 粤 菜 单

TASTING MENU



前菜
STARTER

前菜三拼
Trio Starters Platter

汤 / 羹 (选一)
SOUP (Choice of 1)

白玉花胶煲土鸡汤
Double-boiled Fish Maw & Kampung Chicken Soup

京烧石锅蟹肉烩官燕 (+10)
Braised Bird's Nest with Fresh Crab Meat in
Hot Stone Bowl (+10)

主菜 (选一)
MAIN (Choice of 1)

梅州东坡肉
Dong Po Pork Belly in Hakka Style

盐酒烤石鱼
Crispy Scale Amadai Fish Fillet
with Chinese Wine & Oyster Soy Sauce

鲍汁脆皮海参 (+20)
Crispy Fried Sea Cucumber with Abalone Sauce (+20)

✧ 星粤轩贴心蟹 (半只) (+38)
Xing Yue Xuan Fuss-Free Crab (Half Crab) (+38)

煮法 Choice of Cooking Style

- | | |
|----------|-------------------------------------|
| - 获奖辣椒 | Award-Winning Chilli |
| - 招牌黑椒 | Signature Black Pepper |
| - 鱼子酱芙蓉蒸 | Steamed with Custard Egg and Caviar |

蔬菜
VEGETABLE

乡田双脆
Sautéed Celtuce, Chinese Yam & Fresh Lily Bulb

饭 / 面 (选一)
RICE / NOODLE
(Choice of 1)

澳洲龙虾焖生面
Live Half Australian Lobster Braised with
Egg Noodles in Superior Broth

3头鲍鱼海参干捞饭
Whole 3-head Abalone & Sea Cucumber
in Fragrant Rice

甜点(选一)
DESSERT
(Choice of 1)

美点双辉
Classic Chinese Duo Pastry Platter

冰糖泡参燕窝 (冷)(+18)
Double-boiled Bird's Nest
with American Ginseng & Rock Sugar (Chilled) (+18)

\$158 每位 / per person

✧ 招牌菜 Signature

我们的食物可能含有或接触过 (包含但不局限于) 牛奶, 鸡蛋, 鱼, 贝类, 坚果, 花生, 小麦和大豆。如果您有任何担忧, 请与服务人员联系。不包括服务费及消费税。

Our food may contain or come into contact with (but not limited to) milk, egg, fish, shellfish, tree nuts, peanuts, wheat and soybeans. Please speak to our service staff if you have any concerns. Prices are subject to service charge and prevailing GST.