

滋補靚顏美宴

Beauty & Health Tasting Menu

APPETIZER

前菜

山楂鵝肝配脆餅

Foie Gras with Hawthorn & Biscuit

杏片木香翠玉蔬

Garden Greens Salad with Sliced Almonds

泡薑皮蛋凍豆腐

Chilled Tofu with Pickle Ginger & Century Egg

魚子紫蘇鮭魚卷

Deep-Fried Salmon Roll with Fish Roe & Perilla Leave

MAIN COURSE

主菜

鮮蟲草竹筍皇燉日本關東遼參

Double-boiled Japanese Kanto Sea Cucumber Soup with Fresh Cordyceps & Bamboo Fungus

黑蒜汁紐西蘭花膠乾煏西班牙爽面肉

Slow-cook Spain Iberico Cheek & New Zealand Fish Maw with Black Garlic Sauce

原汁原味薏仁灼有機茼蒿蔬

Poached Organic Garland Chrysanthemum with Pearl Barley

東星斑鮮百合淮山粟米毋米粥

Spot Cooking Spotted Coral Trout with Fresh Lily Bulb, Chinese Yam, Sweetcorn & Rice-Free Porridge

DESSERTS

甜品

順德雙皮奶卷

Deep-Fried Shunde Double Layer Milk Custard Roll

杞子椰汁桂花糕

Osmanthus Jelly with Coconut Milk and Wolfberry

新會東甲陳皮雪梨炖宮燕

Double-boiled Bird's Nest with Snow Pear & Dried Tangerine Peel

現僅售

RM298++/位

每位/per pax (Minimum 2 pax)

—— 原價 Original Price RM398

*價格另加6%銷售服務稅和10%服務稅
Prices are subject to 6% SST & 10% Service Charge.