

## Chef's Set Menus

Available from 01<sup>st</sup> – 30<sup>th</sup> November 2022

Menu A

### Chef's 6 Course Menu at \$68++ per person

(min. 2 persons)

~ Starter ~

King Prawns and Thai Pomelo Salad

大蝦泰式柚子沙拉

~ Main Courses ~

Roast Chicken with Fragrant Spiced Cumin

孜然香辣鸡

Tropical Grilled Pork Cheek With Pineapple

招牌燒豬頸肉陪菠萝

Blanched Red Grouper with Rice Crispy in White Pepper Seafood Broth

過橋海鮮石斑胡椒豆腐海鮮湯

Sautéed Asparagus with Black Truffle & Mushroom

黑松露野菌炒蘆筍

~ Dessert ~

Double Boiled Peach Collagen with Osmanthus Flower

清炖桂花桃树胶

#### Top-up to upgrade dessert to :

- A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$46 /pax)
- B. Palm Sugar Ice Cream in Whole Coconut with Coconut Milk & Jelly  
私房椰子果冻椰糖雪糕 (整粒椰子) (add'l \$10 /pax)

Menu B

## Chef's 7 Course Menu at \$88++ per person

(min. 2 persons)

### ~ Appetizers ~

King Prawns and Thai Pomelo Salad

大蝦泰式柚子沙拉

Double Boiled Chicken Soup with Sea Whelk & Bamboo Pith

花螺竹笙炖鸡汤

### ~ Main Courses ~

Steamed Crab Meat in Egg White Pancake Parcel with Pumpkin Sauce

金湯石榴蟹

Sautéed Asparagus with Black Truffle & Mushroom

黑松露野菌炒蘆筍

Shrimp Paste Grouper with Pomelo, Water Chestnut Salad with Calamansi Juice

香茅蝦膏炸石斑配柚子沙拉

(5 guests or above / 5 位或以上)

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Shrimp Paste Barramundi Fillet with Pomelo, Water Chestnut Salad with Calamansi Juice

香茅蝦膏炸澳洲鮭魚片配柚子沙拉

(4 guests or below / 4 位或以下)

Diced Prawns XO Sauce Fried Rice with Celery & Crispy Shrimps

招牌 XO 醬蝦炒飯配芹菜蝦米

### ~ Dessert ~

Double Boiled Peach Collagen with Osmanthus Flower

清炖桂花桃樹膠

#### Top-up to upgrade dessert to :

A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$46 /pax)

B. Palm Sugar Ice Cream in Whole Coconut with Coconut Milk & Jelly

私房椰子果凍椰糖雪糕 (整粒椰子) (add'l \$10 /pax)

## Menu C

### Chef's 8 Course Menu at \$108++ per person

(min. 2 persons)

#### ~ Starter ~

King Prawns and Thai Pomelo Salad  
大蝦泰式柚子沙拉

Crispy Shredded Eel in Black Vinegar & Mustard Sauce  
黑醋芥籽金絲脆鱧

Baked Eggplant with Sautéed Yellow Crab Roe, Egg & Shredded Coconut  
紫玉黃金杯

#### ~ Main Courses ~

Roast Chicken with Fragrant Spiced Cumin  
孜然香辣鸡

Twist and Shout Ribs 兴奋的呐喊  
*Roasted Iberico Pork Prime Ribs | Grilled Compressed Pineapple | Cucumber Wasabi Caviar*  
烤黑毛猪排 | 菠萝 | 黄瓜珍珠

Sautéed Asparagus with Black Truffle & Mushroom  
黑松露野菌炒蘆筍

Blanched Red Grouper with Rice Crispy in White Pepper Seafood Broth  
過橋海鮮石斑胡椒豆腐海鮮湯

#### ~ Dessert ~

Creamy Mango Pomelo | Panna Cotta | Lychee Caviar  
杨枝芒果柚子露 | 意式奶冻 | 荔枝珍珠露

#### Top-up to upgrade dessert to :

- A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$38 /pax)
- B. Palm Sugar Ice Cream in Whole Coconut with Coconut Milk & Jelly  
私房椰子果冻椰糖雪糕 (整粒椰子)

Menu D

## Chef's 8 Course Menu at \$148++ per person

(min. 2 persons)

### ~ Appetizers ~

King Prawns and Thai Pomelo Salad

大蝦泰式柚子沙拉

Braised Abalone with Radish In Abalone Sauce

鮑魚熬羅白

Baked Eggplant with Sautéed Yellow Crab Roe, Egg & Shredded Coconut

紫玉黃金杯

### ~ Main Courses ~

Roast Chicken with Fragrant Spiced Cumin

孜然香辣雞

No See Sky Iberian Secret 神秘的不见天

*Roasted Iberico Pork Flap Meat | Cucumber & Pineapple Pickled | Cucumber Wasabi Caviar*

烤黑毛豬肩 “不见天” | 黃瓜和菠蘿腌菜 | 黃瓜珍珠

Steamed Marbled Goby with Chef's Spicy Homemade Chopped Chilli Sauce on Rice Noodles

私房剝椒河粉蒸魚

(5 guests or above / 5 位或以上)

/

Steamed Barramundi Fillet with Chef's Spicy Homemade Chopped Chilli Sauce on Rice Noodles

私房剝椒河粉蒸鮪魚片

(4 guests or below / 4 位或以下)

Sautéed King Scallop, with Asparagus, Black Truffle & Mushroom

黑松露野菌炒帶子皇蘆筍

### ~ Dessert ~

Double Boiled Peach Collagen with Osmanthus Flower

清炖桂花桃樹膠

#### Top-up to upgrade dessert to :

A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$46 /pax)

B. Palm Sugar Ice Cream in Whole Coconut with Coconut Milk & Jelly

私房椰子果凍椰糖雪糕 (整粒椰子) (add'l \$10 /pax)

## Menu E (1 Day Advance Order)

### Chef's 6 Course Menu at \$168++ per person

(min. 2 persons)

#### ~ Appetizers ~

##### *Xi Yan Platter Delights*

- Greenhouse Tomatoes in Wasabi Sesame Sauce
- Honeyed Wasabi Lime Fish Wafer
- Braised Abalone in Sake & Superior Broth

##### 私房三拼盤

芥菜胡麻浆伴日本温室蕃茄, 灯影鱼片, 清酒黄金鲍鱼

Baked Eggplant with Sautéed Yellow Crab Roe, Egg & Shredded Coconut  
紫玉黄金杯

#### ~ Main Courses ~

Seafood Pot with Korean Bamboo Leaf Wine, Diao Grass, Papaya & Dill (fish, prawn, clams, squid)  
竹葉酒刁草木瓜海鮮鍋 (鱼, 虾, 蛤蜊, 乌贼)

Sautéed King Scallop, with Asparagus, Black Truffle & Mushroom  
黑松露野菌炒带子皇蘆筍

Steamed Lobster with Korean Glass Noodles, Mushroom, Chinese Fermented Rice (Jiu Niang)  
Hua Diao Ham & Chicken Oil  
鸡油花调酒酿蒸花

#### ~ Dessert ~

Creamy Mango Pomelo | Panna Cotta | Lychee Caviar  
杨枝芒果柚子露 | 意式奶冻 | 荔枝珍珠露

#### Top-up to upgrade dessert to :

- A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窝 (整粒椰子) (add'l \$38 /pax)
- B. Palm Sugar Ice Cream in Whole Coconut with Coconut Milk & Jelly  
私房椰子果冻椰糖雪糕 (整粒椰子)