



Dinner Menu

February 1,2024~March 31,2024

Cold Dishes

Chilled green pea soup
Yuzu flavored cheese tart
Strawberry and prosciutto mascarpone

Baked Shrimp with Poppy Seeds
Salmon Confit
Rape blossoms with miso paste

Chilled Jellyfish
Pickled abalone in laojiu with Japanese pepper

Serve on a Platter/Salad

Marinated Seafood
Cold Meat Selection
Sardine Escabeche
Smoked Salmon
Assorted Terrines
Prosciutto with chorizo focaccia
Potato Salad

Steamed pork with chilled Sichuan sauce

Our Chef's will give the last touch in front of you

Roast Beef with Hot Vegetables
Tempura
Peking Duck
Noodles with Shark Fin
Dim Sum
Rotisserie
Today's dish

Soup

Today's Soup
Chinese Soup

Cheese/Salad

Cheese Selection with Dried Fruits
Salad Selection

Dessert

Fruits
Dessert
Gelato
Cherries Jubilee

Hot Dishes

Traditional Curry
Gratin of Seafood and Bamboo Shoots
Beef Stew with Noodles
Today's fish dish
Assorted Vegetables
Braised pork

Steamed sea bream Hong Kong sauce
Shrimp Chili

Thick Sushi Roll
Red Snapper Ochazuke
Eel Bowl
Miso Soup

On account of the ingredients,some menus may be changed. Thank you for your understanding.
Kindly inform us you are allergic to certain foods or are observing dietary restrictions.