

Dining IN Individual Set A

膳坊超值套餐 A

\$58++ per person (min. 2 persons)

三点心意

(带子饺, 烧卖, 香芒虾卷)

Appetiser Combination

(Scallop Dumpling, Siew Mai, Deep-fried Mango Prawn Roll)

红烧蟹肉鱼腩羹

Braised Fish Maw Soup with Crab Meat

XO 酱甜豆斑球

Sautéed Garoupa Fillet with Honey Pea in XO Sauce

煎西班牙黑豚扒

Pan-fried Kurobuta Pork Chop

蒜香鲜虾炒香苗

Fried Rice with Prawn and Minced Garlic

黑糯米雪糕

Black Glutinous Rice with Coconut Ice Cream

Lobster Individual Set B
膳坊龙虾套餐 B
\$88++ per person (min. 2 persons)

烧烤三拼

BBQ Trio Combination

姬松茸瑶柱炖竹丝鸡

Double-boiled Chicken Soup with Conpoy and Pine Mushroom

芦笋彩椒炒带子

Sautéed Scallop with Asparagus and Capsicum

黑松露波士顿龙虾伴珍珠苗

Braised Rice with Boston Lobster in Black Truffle Sauce

红莲炖雪蛤

Double-boiled Hashima with Lotus Seed

Special Individual Set C

膳坊特色套餐 C

\$138++ per person (min. 2 persons)

龙虾沙律

Chilled Lobster Salad

石锅浓汤花胶丝官燕

Bird's Nest Superior Thick Soup with Shredded Fish Maw
served in Hot Stone Bowl

红烧 3 头鲍鱼

Braised 3-head Whole Abalone with Brown Sauce

虫草花云耳蒸鳕鱼

Steamed Cod Fish with Cordyceps Flower and Black Fungus

XO 带子猪油捞面

Dry Noodle with Scallop in XO Sauce

桃胶杏仁茶

Almond Cream with Peach Resin

Dining IN Recommendation Set D

膳坊推荐套餐 D

\$188++ (4 persons / 人份)

花雕酒灼海虾

Drunken Prawn with Chinese Rice Wine

滋补养生靚汤

Nourishing Soup of the Day

咕嚕香脆荔枝黑豚肉

Sautéed Sweet and Sour Kurobuta Pork with Lychee

XO 酱彩椒带子

Sautéed Scallop with Capsicum in XO Sauce

蟹肉樱花鸳鸯苗

Fried Rice with Crab Meat and Sakura Prawn

红莲炖桃胶

Double-boiled Peach Resin with Lotus Seed

Dining IN Chef's Special Set E

膳坊厨师套餐 E

\$298++ (4 persons / 人份)

烧味三拼

(烧肉, 油鸡, 海蜇丝)

BBQ Trio Combination

(Roasted Pork Belly, Soya Sauce Chicken and Jellyfish)

骨胶原响螺炖花胶

Double-boiled Fish Maw Soup with Sea Whelk in Superior Broth

6 头鲍鱼扣海参

Braised 6-head Whole Abalone with Sea Cucumber

花舞西京烤鳕鱼扒

Grilled Cod Fish with Bonito and Miso Sauce

窝烧黑椒烟鸭饭

Fried Rice with Smoked Duck in Black Pepper Sauce

杨枝甘露雪糕

Mango Sago Puree and Pomelo with Coconut Ice Cream

Dining IN Executive Set F
膳坊精品套餐 F
\$568++ (6 persons / 人份)

膳坊精品三拼
(烤鸭, 叉烧, 黄金白饭鱼)

Dining IN Executive Combination
*(Roasted Duck, BBQ Pork and Deep-fried White Bait
with Salted Egg Yolk)*

花胶蟹肉烩燕窝
**Braised Bird's Nest Thick Soup with Crab Meat
and Shredded Fish Maw**

黑松露带子
Sautéed Scallop with Black Truffle Sauce

蒜香蚝汁脆荀壳
Deep-fried Marble Goby with Garlic Oyster Sauce

6 头鲍鱼烩海参
Braised 6-head Whole Abalone with Sea Cucumber

虾籽干烧伊面
Braised E-fu Noodle with Shrimp Roe

酸柑野梅香茅冻
Lemongrass Jelly and Sour Plum Aloe Vera in Lime

Dining IN Promotional Set G

膳坊优惠套餐 G

\$598++ (8 persons /人份)

北京片皮鸭

Peking Duck

红烧蟹肉鱼鳔羹

Braised Fish Maw Thick Soup with Crab Meat

黑松露带子炒时蔬

Sautéed Scallop with Seasonal Vegetable in Black Truffle Sauce

风味蒸荀壳

Steamed Marble Goby with Pork Floss and Preserved Vegetable

黄金焗生虾

Baked Live Prawn with Salted Egg Yolk

红烧 10 头鲍鱼扣花菇

Braised 10-head Whole Abalone with Mushroom

雪裡红鸭丝炆伊面

Braised E-fu Noodle with Shredded Duck Meat
and Preserved Vegetable

杨枝甘露雪糕

Chilled Mango Puree Sago and Pomelo with Ice Cream

Dining IN Classic Set H
膳坊经典套餐 H
\$748++ (8 persons / 人份)

膳坊烧味四拼
Dining IN BBQ Combination (4 varieties)

石锅浓汤四宝
Four Treasures Thick Soup with Superior Broth
served in Hot Stone Bowl

夏果海棠玉带
Steamed Scallop with Spinach Egg White and Macadamia

清蒸龙虎斑
Steamed Dragon Garoupa in Hong Kong Style

蚝皇海参花菇
Braised Sea Cucumber and Mushroom with Oyster Sauce

黑松露珍宝虾
Sautéed Jumbo Prawn with Black Truffle Sauce

乾隆一品荷叶饭
Braised Fried Rice with Minced Chicken, Duck and Mushroom
wrapped in Lotus Leaf

酸柑野梅香茅冻
Lemongrass Jelly and Sour Plum Aloe Vera in Lime

Dining IN Executive Set I
膳坊精装套餐 I
\$868++ (8 persons / 人份)

膳坊精装四小碟
(烧肉, 黑松露银鱼, 木耳海蜇头, 黄金什菌)

Dining IN Executive Combination
(Roasted Pork Belly, Silver Fish with Black Truffle Sauce,
Chilled Jellyfish and Black Fungus with Aged Vinegar and
Fried Assorted Mushroom with Salted Egg Yolk)

浓汤蟹肉竹笙金银胶
Fish Maw Superior Thick Soup with Crab Meat and Bamboo Pith

XO 酱炒虾球带子
Sautéed Prawn and Scallop with XO Sauce

油浸苟壳鱼
Deep-fried Marble Goby with Supreme Soya Sauce

6 头鲍鱼花菇
Braised 6-head Whole Abalone with Mushroom

泰式沙律烤鸡
Deep-fried Chicken with Bonito and Thai Sauce

樱花虾籽烧伊面
Braised E-fu Noodle with Sakura Prawn and Shrimp Roe

杏汁炖燕窝
Double-boiled Bird's Nest with Almond Cream

Dining IN Business Set J

膳坊商务套餐 J

\$1288++ (8 persons / 人份)

浓汤竹笙鱼鳔烩燕窝

Bird's Nest Superior Thick Soup with Fish Maw and Bamboo Pith

黑松露野菌带子

Sautéed Scallop with Wild Mushroom and Black Truffle Sauce

风味蒸鳕鱼

Steamed Cod Fish with Pork Floss and Preserved Vegetable

6 头鲍鱼扣海参

Braised 6-head Whole Abalone with Sea Cucumber

红酒黑椒焗羊架

Baked Lamb Rack with Red Wine and Black Pepper

牛油白汁波士顿龙虾天使面

Pan-seared Boston Lobster with Butter Cream Sauce topped on
Angel Hair Pasta

红莲炖雪蛤

Double-boiled Hashima with Lotus Seed

Dining IN Regal Set K
膳坊富豪套餐 K
\$1428++ (8 persons / 人份)

餐前四小碟
(黑松露银鱼, 烧肉, 烧鸭, 海蜇丝)

Appetiser Combination
(Silver Fish with Black Truffle Sauce, Roasted Pork Belly,
Roasted Duck and Jellyfish)

骨胶原响螺炖花胶
Double-boiled Fish Maw Soup with Sea Whelk in Superior Broth

蒜片法式鹅肝酱牛柳粒
Sautéed Beef Cube with Foie Gras Sauce and Garlic

3 头鲍鱼伴金尊
Braised 3-head Whole Abalone with Deep-fried Homemade Beancurd

鱼子西京焗波士顿龙虾
Baked Boston Lobster with Fish Roe and Miso Sauce

清蒸笋壳鱼
Steamed Marble Goby in Hong Kong Style

XO 带子猪油渣捞面
Dry Noodle with Scallop in XO Sauce

杏汁桃胶炖燕窝
Double-boiled Bird's Nest with Peach Resin and Almond Cream

Dining IN Vegetarian Set L

膳坊素食套餐 L

\$58++ per person

清心素汤

Double-boiled Soup with Morel Mushroom,
Bamboo Pith and Lily Bulb

田园飘香

Sautéed Sliced Lotus with Chinese Yam and Assorted Vegetable

养身三宝

Braised Vegetarian Abalone, Sea Cucumber and Mushroom

宫保素鸡

Sautéed Mock Chicken with Dried Chilli and Cashew Nut

黑松露香苗

Fried Rice with Black Truffle Sauce

川贝香杏雪梨蜜

Double-boiled Snow Pear with Chuan Bei and Almond