





精选套餐 CANTONESE SET

Available for lunch only
129 per person

点心拼盘

三色菠菜餃、潮州芋丝炸春卷、黑炭松露西班牙猪肉叉烧包

Dim Sum Platter

Steamed tricolour spinach dumpling
Teochew-style fried spring rolls, shredded taro
Steamed charcoal powder bun, barbecued Iberico pork, truffle

花胶竹笙甜粟冬茸鸡汤

Superior Chicken Soup

Fish maw, bamboo pith, winter melon

X.O 酱烧澳洲龙虾

Braised Australian Rock Lobster

Chinese kale, XO sauce

樱花虾鱼籽蟹肉炒饭

Crab Meat Fried Rice

Sakura shrimp, assorted seafood

椰香冻火龙果珍珠雪葩

Coconut-Infused Dragon Fruit Sorbet

Chewy pearls



厨师精选套餐 SIGNATURE SET

Available for lunch and dinner

239 per person

Wine pairing additional 109

精致厨师拼盘
冰梅温室小蕃茄、椒麻捞汁鲍鱼、潮式冻黄鱼饭

Chef's Platter

Greenhouse tomatoes, preserved plum

Abalone in chilli sauce

Teochew-style chilled yellow croaker

Charles Heidsieck Brut Réserve, NV

石斛响螺樱花鸡炖花胶汤
Slow-cooked Fish Maw Soup
Sakura chicken, dendrobium, conch

金汤文思蛋白蒸龙虾球
Lobster in Golden Broth
Silken egg white, caviar

Domaine Vincent Latour, Bourgogne Chardonnay, Burgundy, France, 2019

泡椒鸡油花雕蒸东星斑柳
Steamed Leopard Coral Grouper Fillet
Preserved chilli

瑶柱顶级A5降霜和牛炒饭
A5 Wagyu Beef Fried Rice
Dried scallop, spring onion, lettuce

Moulins de Citran, Haut Medoc, Cabernet Sauvignon, France, 2014

香草雪糕拌牛油果冻
Chilled Avocado Cream
Vanilla ice cream

De Bortoli Noble One Botrytis Semillon, Australia, 2020



黑珍珠精选套餐

DIAMANTE SET

Available for lunch and dinner

339 per person

Inclusive of a glass of
Charles Heidsieck Brut Réserve, NV

精选三式拼盘

金箔黑鱼子百花乳猪件、老黄酒熟醉海生虾、麻香海蜇丝伴鲜鲍鱼

Trio Platter

Crispy suckling pig, minced shrimp and black fish roe stuffing, gold flakes

Drunken prawn, aged hua tiao wine

Marinated abalone, jellyfish

松茸菌肉汁炖关东刺参

Slow-cooked Pork Soup

Kanto sea cucumber, matsutake mushroom

红影虾油蒸斯里兰卡肉蟹钳

Steamed Fresh Crab Claw

Shrimp oil, Chinese yellow wine sauce

菌菇海盐香煎A5降霜和牛肉

Rose Salt Grilled Snow A5 Beef Rib Eye

Mushrooms

波士顿龙虾西施泡饭

Poached Boston Lobster

Crispy rice, mushroom, braised shrimp broth

凯嘉三式甜品

西洋菜蜜冻、米网马蹄条、乳酪黑米糍

Cassia's Trilogy Dessert

Watercress flavored jelly sweetened with honey

Crunchy water chestnut strips with a translucent, crispy rice net coating

Soft black glutinous rice mochi stuffed with yogurt