



东方点心下午茶
Oriental Dim Sum Afternoon Tea

开胃小吃：雪芭
Appetiser: Sorbet

沙律明虾角
Deep-Fried Crispy Prawn Dumpling with Mayonnaise

黑椒和牛酥
Baked Wagyu Beef Pastry

家乡芋丝炸春卷
Deep-Fried Spring Roll with Prawn, Chicken, Mushroom, Yam and Vegetarian Ham

黑炭松露蚝皇鹿儿岛猪叉烧包
Steamed Charcoal Barbecued Kagoshima Pork Bun with Black Truffle

鲍鱼烧卖皇
Steamed Siew Mai topped with Abalone

金箔龙虾饺
Steamed Lobster Dumpling with Gold Flake

松露鲜菌水晶饺
Steamed Crystal Dumpling with Black Truffle and Fresh Mushroom

潮州蒸粉粿
Steamed Prawn and Chicken Dumpling with Vegetable, Peanut and Dried Shrimp

菠汁莧菜饺
Steamed Prawn Dumpling with Spinach Sauce

汤：枸杞红枣汤
Soup: Red Date Soup with Wolfberry

甜品： 杨枝甘露，马蹄条，酸奶黑糯米糍
Trilogy Dessert: Chilled Cream of Mango with Pomelo and Sago
Crispy Water Chestnut Strip
Black Glutinous Rice Ball with Yoghurt

SELECTION OF HANDCRAFTED TEAS 手工茶

Morning Blossom Pearl (Carnation flower)

Double Happiness (Jasmine, Globe Amaranth, Calendula)

Eastern Beauty (Globe Amaranth, Jasmine, Chrysanthemum)

Heart's Desire (Lily, Globe Amaranth, Jasmine)

锦上添花 (康乃馨花)

双喜临门 (茉莉花, 千日红, 金盏花)

东方美人 (千日红, 茉莉花, 菊花)

心心相印 (百合花, 千日红, 茉莉花)

45 | PER PERSON

65 | PER PERSON with Billecart-Salmon Brut Réserve NV Champagne