

精选套餐

Premium Set Menu

Our Branches 分店:

新加坡室内体育馆 SINGAPORE INDOOR STADIUM

2 Stadium Walk, #01-02/03, Singapore Indoor Stadium, Singapore 397691

Tel: 6440 2292

良木园酒店 GOODWOOD PARK HOTEL

22 Scotts Road, Goodwood Park Hotel, Singapore 228221

Tel: 6440 8251



4A \$388++ 供四位用 For 4 Persons

- 1.锦绣拼盘 Deluxe Cold Dish
- 2.砂煲蟹肉鲍翅 (一大煲)
 Braised Superior Shark's Fin with
 Crab Meat (1 Big Pot)
- 3.冬粉焗蟹
 Baked Crabs with Vermicelli
- 4.鲍鱼时蔬 Abalone with Seasonal Vegetables
- 5. 白果芋泥 Yam Paste with Ginko Nuts

精选





4B \$488++ 供四位用 For 4 Persons

- 1.水晶冰花菜 Crystalline Ice Plant
- 2.砂煲蟹肉鲍翅 (每人一煲)
 Braised Superior Shark's Fin with
 Crab Meat (individual Pot)
- 3. 泰式香煎猪颈肉 (西班牙黑毛猪) Thai Style Pan-fried Iberico Pork Collar
- 4. 泰式香酥鳕鱼 Thai Style Cod Fish
- 5.海底椰加龙眼 Sea Coconut with Longan

精选卷





6C \$588++ 供六位用 For 6 Persons

- 1. 锦绣拼盘 Deluxe Cold Dish
- 2. 砂煲蟹肉鲍翅 (一大煲) Braised Superior Shark's Fin with Crab Meat (1 Big Pot)
- 3. 冬粉焗蟹 Baked Crabs with Vermicelli
- 4. 摩卡香味排骨 (墨西哥猪) Mocha Pork Ribs
- 5. 婆参扒灵芝菇 Sea Cucumber with Lingzhi Mushroom
- 6. 海鲜炒饭 Seafood Fried Rice
- 7. 水果拼盘 Fruit Platter

精維







6D \$848++ 供六位用 For 6 Persons

- 1. 砂煲蟹肉鲍翅 (每人一煲)
 Braised Superior Shark's Fin with Crab
 Meat (individual Pot)
- 2. 笋壳鱼 (港蒸 / 菜脯蒸 / 油浸) Steamed Soon Hock (HK Style / Chai Poh / Deep Fried)
- 3. 芦笋炒带子 Fried Asparagus with Scallops
- 4. 冬粉焗蟹
 Baked Crabs with Vermicelli
- 5. 盐焗鸡腿
 Salt Baked Chicken Drumsticks
- 6. 海底椰龙眼 Sea Coconut with Longan

精









8E \$988++ 供八位用 For 8 Persons

- 1. 锦绣拼盘 Deluxe Cold Dish
- 2. 砂煲蟹肉鲍翅 (一大煲) Braised Superior Shark's Fin with Crab Meat (1 Big Pot)
- 3. 冬粉焗蟹
 Baked Crabs with Vermicelli
- 4. 鲍鱼时蔬 Abalone with Seasonal Vegetables
- 5. 泰式香煎猪颈肉 (西班牙黑毛猪) Thai Style Pan-fried Iberico Pork Collar
- 6. 笋壳鱼 (港蒸 / 菜脯蒸 / 油浸) Steamed Soon Hock (HK Style / Chai Poh / Deep Fried)
- 7. 海鲜炒饭 Seafood Fried Rice
- 8. 海底椰龙眼 Sea Coconut with Longan

精

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8F \$1248++ 供八位用 For 8 Persons

- 1. 砂煲蟹肉鲍翅 (每人一煲)
 Braised Superior Shark's Fin with Crab
 Meat (individual Pot)
- 2. 香煎杏鲍菇日本和牛 Pan-fried Japanese Wagyu Beef with Mushroom
- 3. 药膳活虾 Herbal Poached Live Prawns
- 4. 冬粉焗蟹
 Baked Crabs with Vermicelli
- 5. 芦笋炒带子 Fried Asparagus with Scallops
- 6. 泰式豆腐 Crispy Beancurd in Thai Style
- 7. 白果芋泥 Yam Paste with Ginko Nuts

精









10G \$1298++ 供十位用 For 10 Persons

- 1. 锦绣拼盘 Deluxe Cold Dish
- 2. 砂煲蟹肉鲍翅 (一大煲)
 Braised Superior Shark's Fin with Crab Meat (1 Big Pot)
- 3. 蒜茸蒸龙虾 Garlic Steamed Lobster
- 4. 泰式焗鳕鱼 Baked Thai Style Cod Fish
- 5. 参峇杂蔬 Sambal Mixed Vegatables
- 6. 松茸菇炒鹿肉 Fried Deer Meat with Mushroom
- 7. 黑胡椒螃蟹 Black Pepper Crab
- 8. 海鲜炒冬粉 Fried Vermicelli with Seafood
- 9. 白果芋泥 Yam Paste with Ginko Nuts

精

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10H \$1928++ 供十位用 For 10 Persons

- 1. 龙虾水果沙律 Lobster Salad with Mixed Fruits
- 2. 砂煲蟹肉鲍翅 (每人一煲)
 Braised Superior Shark's Fin with Crab Meat (individual Pot)
- 3. 原粒鲍鱼 (5头) Whole Abalone (5-head) with Special Sauce
- 4. 笋壳鱼 (港蒸 / 菜脯蒸 / 油浸) Steamed Soon Hock (HK Style / Chai Poh / Deep Fried)
- 5. 冬粉焗蟹 Baked Crabs with Vermicelli
- 6. 盐焗鸡腿 Salt Baked Chicken Drumsticks
- 7. 上汤苋菜 Chinese Spinach with Superior Broth
- 8. 白果芋泥 Yam Paste with Ginko Nuts

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12i \$1838++ 供十二位用 For 12 Persons

- 1. 锦绣拼盘 Deluxe Cold Dish
- 2. 砂煲蟹肉鲍翅 (一大煲)
 Braised Superior Shark's Fin with Crab Meat (1 Big Pot)
- 3. 蒜茸蒸龙虾 Garlic Steamed Lobster
- 4. 香煎杏鲍菇日本和牛 Pan-fried Japanese Wagyu Beef with Mushroom
- 5. 笋壳鱼 (港蒸 / 菜脯蒸 / 油浸) Steamed Soon Hock (HK Style / Chai Poh / Deep Fried)
- 6. 冬粉焗蟹 Baked Crabs with Vermicelli
- 7. 婆参扒灵芝菇 Sea Cucumber with Lingzhi Mushroom
- 8. 海鲜炒饭 Seafood Fried Rice
- 9. 白果芋泥 Yam Paste with Ginko Nuts

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12J \$2838++ 供十二位用 For 12 Persons

- 1. 龙虾水果沙律 Lobster Salad with Mixed Fruits
- 2. 砂煲蟹肉鲍翅 (每人一煲)
 Braised Superior Shark's Fin with Crab
 Meat (individual Pot)
- 3. 原粒鲍鱼 (4头) Whole Abalone (4-head) with Special Sauce
- 4. 盐焗鸡腿
 Salt Baked Chicken Drumsticks
- 5. 笋壳鱼 (港蒸 / 菜脯蒸 / 油浸) Steamed Soon Hock (HK Style / Chai Poh / Deep Fried)
- 6. 西兰花炒带子 Stir-fried Broccoli with Scallops
- 7. 泡参炖燕窝 (每人一碗)
 Double Boiled Bird's Nest with Ginseng (individual Bowl)

精維



