

精美套餐

MOTHER'S DAY SET LUNCH & DINNER MENU 1 – 2 MAY & 8 – 9 MAY 2021

赠送精制寿桃
Longevity 'Char Siew' Buns with compliments from Min Jiang

岷江三拼
Appetiser Trio Collection
樟茶片鸭, 脆皮烧肉, 海蜇花
Camphor Tea Smoked Duck Fillet,
Crispy Pork Belly,
Marinated Jellyfish Flower

红烧蟹肉鱼鳔羹
Braised Fish Maw Soup with Crabmeat in Superior Brown Stock

荔枝金桔酱炸鲈鱼扒
Golden-fried Sea Perch Fillet with Spicy Kumquat Sauce and Lychee

蚝皇鲍片海参菠菜
Braised Sliced Abalone with Sea Cucumber and Spinach
in Superior Brown Sauce

姜葱小龙虾面
Stewed Noodles with Yabby, Spring Onions and Ginger

良木园招牌甜品
Goodwood Park Signature Dessert:
椰糖煎蕊布丁
伏特加酒薄荷西瓜汁
Chilled Chendol Panna Cotta
Watermelon Juice with hint of Vodka and Mint
(非酒精替代品: 桔子香芒果汁)
(non-alcoholic alternative: Calamansi and Mango Juice)

\$88⁺⁺ PER PERSON
(FOR MINIMUM 2 PERSONS)

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岷江三拼

Appetiser Trio Collection

明太子酱北海道带子, 樟茶片鸭, 川式芝麻口水鸡
Pan-seared Hokkaido Scallop with Mentaiko Sauce,
Camphor Tea Smoked Duck Fillet,
Chicken with Sesame in Sichuan Style

海螺花胶炖鸡汤

Double-boiled Chicken Soup with Fish Maw, Conpoy and Sea Whelk

虫草花野生云耳蒸红斑扒

Steamed Red Garoupa Fillet with Black Fungus and Cordyceps Flower
in Superior Soya Sauce

鲍汁6头鲍海参田园菜

Slow-braised 6-Head Abalone with Sea Cucumber and Garden Greens
in Brown Abalone Sauce

阿根廷红虾鸡油花雕蛋白长寿面线

Steamed Longevity 'Mee Sua' in Chicken Essence and 'Hua Diao' Wine
with Egg White and Argentinian Red Prawn

良木园招牌甜品

Goodwood Park Signature Dessert:

椰糖煎蕊布丁

伏特加酒薄荷西瓜汁

Chilled Chendol Panna Cotta

Watermelon Juice with hint of Vodka and Mint

(非酒精替代品: 桔子香芒果汁)

(non-alcoholic alternative: Calamansi and Mango Juice)

**\$118⁺⁺ PER PERSON
(FOR MINIMUM 2 PERSONS)**

Prices are subject to 10% service charge and prevailing government taxes.
Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance.

精美 素食套餐

VEGETARIAN SET A LUNCH/DINNER

潮州式粉粿、梅林素鹅、香煎素锅贴
Steamed Teochew Dumpling
Vegetarian Goose
Pan-fried Vegetarian Gyoza

素酸辣鱼翅羹
Min Jiang Hot and Sour Vegetarian Shark's Fin Soup

糖醋荔枝素鱼扒
Deep-fried Sweet and Sour Mock Fish Fillet with Lychee

素鲍鱼竹笙田园菜
Braised Vegetarian Abalone with Bamboo Pith and Garden Greens

松露油珍菌焖伊面
Braised Ee-fu Noodles with Assorted Mushrooms in Truffle Oil

冻海底椰芦荟龙眼
Chilled Honey Sea Coconut with Aloe Vera and Longan

\$60 PER PERSON
(FOR MINIMUM 2 PERSONS)

精美 素食套餐

VEGETARIAN SET B LUNCH/DINNER

梅林素鹅、素锅贴、酥炸鲜冬菇

Vegetarian Goose
Pan-fried Vegetarian Gyoza
Deep-fried Shiitake Mushroom

椰盅虫草花竹笙炖素翅

Double-boiled Mock Shark's Fin with Cordyceps Flower
and Bamboo Pith served in Whole Coconut

黑松露汁焖素鲍鱼

Braised Vegetarian Abalone with Black Truffle Sauce

腰果官保芦笋素鸡丁

Sautéed Vegetarian Chicken with Asparagus,
Cashew Nuts and Dried Red Chilli

松子橄榄菜素鸡炒糙米饭

Fried Brown Rice with Mock Chicken,
Pine Nuts and Preserved Olive Vegetables

四川锅饼拼杨枝甘露

Sichuan Red Bean Paste Pancakes
accompanied by Chilled Mango Sago with Pomelo

**\$78 PER PERSON
(FOR MINIMUM 2 PERSONS)**