



# SET MENUS

# SET LUNCH A

点心三拼

Dim Sum Trio Platter

- Steamed Chicken and Prawn Dumpling 'Siew Mai'
- Deep-fried Beancurd Skin Roll with Prawn
- Prawn Dumpling in Chilli Oil

岷江酸辣汤

Min Jiang Hot and Sour Soup

金丝梅酱鲈鱼扒

Deep-fried Sea Perch with Plum Sauce

无锡肉

Braised Pork in Wuxi-style

蟹肉蛋白蒸面线

Steamed 'Mee Sua' with Crabmeat in Egg White

杨枝甘露

Chilled Cream of Fresh Mango with Sago Pearls  
and Pomelo

**\$58 PER PERSON**

(MINIMUM 2 PERSONS)

# SET LUNCH B

巧制三小品

Trio Amuse-bouche

- Steamed Egg and Crabmeat with Truffle Oil
- Pan-fried Scallop stuffed with Shrimp Mousse
- Crisp-fried Teochew-style Shrimp Roll

虫草花干贝炖鸡汤

Double-boiled Chicken Soup with Dried Scallop and Cordyceps Flower

家乡蒸鲈鱼扒

Steamed Sea Perch with Black Fungus and Golden Mushrooms in Superior Soya Sauce

洋葱美国黑豚扒

Pan-fried U.S. Kurobuta Pork with Melted Onions

鲜虾时蔬捞面

Stewed Noodles with Fresh Prawns and Seasonal Greens

杨枝甘露雪糕

Chilled Cream of Fresh Mango with Sago Pearls and Pomelo topped with Vanilla Ice Cream

**\$68 PER PERSON**

(MINIMUM 2 PERSONS)

# VEGETARIAN SET LUNCH

岷江素拼盘

Min Jiang Vegetarian Trio Platter

- Crispy Mock Peking Duck served with Pancake
- Steamed Blue Pea Truffle Vegetable Dumpling
- Pan-fried Vegetarian Dumpling

斋酸辣汤

Sichuan Vegetarian Hot and Sour Soup

竹笙酿金菇扒时蔬

Braised Bamboo Pith stuffed with Golden Mushrooms and Seasonal Greens

酸甜素鱼片

Pan-fried Vegetarian Fish with Sweet and Sour Sauce

良田蔬菜粒蛋炒饭

Vegetarian Fried Rice with Minced Vegetables and Egg

杨枝甘露

Chilled Cream of Fresh Mango with Sago Pearls and Pomelo

**\$48 PER PERSON**

# SET DINNER A

巧制三小品

Trio Amuse-bouche

- Sliced Pork with Marinated Shredded Papaya and Black Garlic
- Pan-fried Scallop stuffed with Shrimp Mousse
- Braised Pork in Wuxi-style

红烧蟹肉干贝鱼鳔羹

Braised Fish Maw Soup with Crabmeat and Dried Scallops

家乡蒸鲈鱼扒

Steamed Sea Perch with Black Fungus and Golden Mushrooms in Superior Soya Sauce

小米鲜鲍扒什菇豆腐

Braised Whole Abalone with Millets and Homemade Tofu with Assorted Mushrooms

XO 酱煎虾皇捞面

Pan-fried King Prawn with Noodles in XO Chilli Sauce

杨枝甘露雪糕

Chilled Cream of Fresh Mango with Sago Pearls and Pomelo topped with Vanilla Ice Cream

**\$88 PER PERSON**

(MINIMUM 2 PERSONS)

# SET DINNER B

巧制三小品

Trio Amuse-bouche

- Sliced Pork with Marinated Shredded Papaya and Black Garlic
- Deep-fried Fish with Almond Flakes and Bread Crumbs
- Steamed Shanghai 'Xiao Long Bao'

浓汁蟹肉燕窝羹

Double-boiled Supreme Bird's Nest with Crabmeat

洋葱美国黑豚扒

Pan-fried U.S. Kurobuta Pork with Melted Onions

原只鲜鲍海参时蔬

Braised Whole Abalone with Sea Cucumber  
and Seasonal Greens

鲜虾蛋白蒸面线

Steamed 'Mee Sua' with Fresh Prawn in Egg White

兰花香茅雪芭拼奶皇马来糕

Chilled Blue Pea Lemongrass Jelly with Lime Sorbet  
and Malay Cake with Salted Egg Custard

**\$108 PER PERSON**

(MINIMUM 2 PERSONS)

# VEGETARIAN SET DINNER

岷江素拼盘

Min Jiang Vegetarian Trio Platter

- Crispy Mock Peking Duck served with Pancake
- Steamed Blue Pea Truffle Vegetable Dumpling
- Pan-fried Vegetarian Dumpling

竹笙素宝羹

Vegetarian Thick Soup with Bamboo Piths

素鲍玉时蔬

Braised Whole Vegetarian Abalone with Seasonal Greens

酸甜素鱼片

Pan-fried Vegetarian Fish with Sweet and Sour Sauce

蔬菜斋炒面

Vegetarian Fried Noodles

杨枝甘露

Chilled Cream of Fresh Mango with Sago Pearls  
and Pomelo

**\$68 PER PERSON**

*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.*