

WESTERN SET DINNER MENU MARCH & APRIL 2025

STARTER

CLASSIC COBB SALAD 🥗 🥛 🥚

Tender chicken breast, romaine lettuce, avocado, blue cheese, tomatoes, crispy bacon & cobb dressing

Craggy Range Sauvignon Blanc, Marlborough, New Zealand 2023

SOUP

LOBSTER BISQUE 🦞 🥛

With chives & Espelette pepper

ENTRÉE

BRAISED OXTAIL 🥛

With fried chickpea panisse, baby carrot & morel mushroom jus

Daou Cabernet Sauvignon, Paso Robles, USA 2020

DESSERT

THE 2ND FLOOR SIGNATURE LIQUID CENTER

CHOCOLATE MOELLEUX 🥛 🥚 🥞

Warm rich chocolate cake served with Ben & Jerry's™ vanilla ice cream & strawberries

Lustau Pedro Ximénez "San Emilio" Sherry, Spain

\$98 per person (Without wine pairing)

Additional \$58 for wine pairing

🥛 Dairy 🥚 Eggs 🐷 Pork 🦞 Shellfish 🌿 Vegetarian 🥜 Nuts 🆓 Gluten-free

EASTERN SET DINNER MENU
MARCH & APRIL 2025

三色拼盆 🍲🐷🐟

京都排骨, 黑松露酱蒸素饺 & 烟熏三文鱼芥菜脆米卷

TRIO COMBINATION PLATTER

Peking spare ribs, truffle sauce dumplings & smoked salmon rice roll with wasabi mayonnaise

Taittinger Brut Réserve, Champagne NV



人参响螺鲍鱼炖山芭鸡汤 🍲🐷

DOUBLE BOILED KAMPONG CHICKEN SOUP

With sea whelk, abalone & ginseng



姜葱波士敦龙虾炆生面 🍲🍝

BOSTON LOBSTER WITH EGG NOODLES & GINGER ONION SAUCE

Au Bon Climat Chardonnay, Santa Barbara County, USA 2022



香茅冻青柠雪糕 🍦

CHILLED LEMON GRASS JELLY WITH LIME SORBET

\$98 per person (Without wine pairing)

Additional \$48 for wine pairing

🥛 Dairy 🍳 Eggs 🐷 Pork 🐟 Shellfish 🌿 Vegetarian 🥜 Nuts 🍷 Gluten-free