

江南春
JIANG-NAN CHUN



Jiang Nan Chun Private Dining Room Set Dinner Menu

秋色秋意

QIU SE QIU YI

生捞原只汤鲍
Chilled Sliced Whole Abalone

海螺玛卡炖排骨汤
Double-Boiled Sea Whelk, Maka,
Dried Scallops and Pork Ribs Soup

南美珠参北姑伴时蔬
Braised South African Sea Cucumber
with Black Mushroom and Seasonal Greens

京烧美国牛肋骨
Slow Cooked US Beef Short Ribs with Special Sauce

豉油皇香港炒面
Stir-Fried Egg Noodles with Wild Mushrooms

杨枝甘露
Mango and Sago Cream with Pomelo

\$168 per person

Prices are subject to 10% Service Charge and Taxes

梅雨江南

MEI YU JIANG NAN

四季三拼:

金箔鱼子西班牙乳猪, 蜜汁叉腩, 明炉烧鸭

Barbecued Meat Platter:

Spanish Suckling Pig with Avruga Caviar
Kurobuta Pork Belly with Honey Glaze
Roasted Duck

招牌浓鸡汤烩官燕 (65g)
Superior Bird's Nest in Thick Chicken Broth (65g)

南非六头鲍鱼扣海参
Braised Six Head South Africa Abalone with
Sea Cucumber and Seasonal Greens

鲜人参虫草花蒸波士顿龙虾
Steamed Boston Lobster with
Cordyceps Flower and Ginseng

红扣和牛脸肉伴脆面
Hong Kong Crispy Egg Noodles
with Slow Cooked Beef Cheek

芝麻煎堆拼青柠冻
Dessert Combination of:
Sesame Glutinous Dumpling
Chilled Aloe Vera with Lemongrass Jelly

\$198 per person

Prices are subject to 10% Service Charge and Taxes

千峰翠色

QIAN FENG CHUI SE

生捞原只汤鲍拼奇脆虾球
Combination of:
Chilled Sliced Whole Abalone
Deep-Fried Prawn with Sliced Almond and Crispy Rice

花旗参官燕炖鸡汤
Double-Boiled Superior Bird's Nest
Soup with Ginseng

蒜茸粉丝蒸波士顿龙虾
Steamed Boston Lobster with
Garlic and Glass Noodles

椒酱脆米澳洲顶级和牛 AA7
Wok-Fried Westholme Australia AA7 Wagyu Beef
Tenderloin with Black Pepper Sauce and Crispy Rice

蟹钳花雕鸡油蒸面线
Wheat Vermicelli with Crab Claw and Chinese Wine

荔枝杏仁豆腐拼杏仁蛋黄酥
Dessert Combination of:
Homemade Almond Tofu with Lychee
Crispy Puff Pastry with Almond Cream

\$258 per person

Prices are subject to 10% Service Charge and Taxes