



| SET DINNER MENU A |
\$88 per person | minimum 2 persons

皮蛋海蜇鮮湯鮑

Chilled Premium Abalone with Century Egg and Jelly Fish

砂煲蟹瑤燴排翅

Braised Superior Shark's Fin with Crab Meat and Conpoy Served in a Claypot

香叶奶汁焗鱸魚

Oven-baked Sea Perch Fillet with Butter and Pumpkin Paste

黃燜靈芝扣玉掌

Goose Web and Bai Ling Zhi Mushroom Braised with Vegetables in Chef's Special Broth

雪菜茄子雞絲燜鴛鴦米

Stewed Vermicelli with Shredded Chicken, Eggplant and Preserved Vegetables

鮮果梅酒冻

Chilled Plum Wine Jelly with assorted Fresh Fruits

| SET DINNER MENU B |
\$238 per person | minimum 2 persons

万豪御品

圓筒豬手，海蜇醉鳳翅，菇蘇煙鴨方

Wan Hao Selection

Pig Knuckle Stuffed with Bacon and Minced Pork, Drunken Chicken Wing with Jelly Fish, Crispy Smoked Duck Meat layered with Shrimp Paste and Taro

蟹鉗肉瑤柱大鮑翅

Braised Superior Shark's Fin Broth with Crab Claw, Conpoy, Shredded Ham and Bean Sprouts

堂煲原只一头澳洲鮮鮑

Braised Whole Australian One-headed Abalone with Seasonal Vegetables

蔬菜芝士焗龙虾

Oven-baked Live Lobster with Cheese and Diced Vegetables

干炒肥牛河粉

Wok-fried Rice Noodles with Sliced Beef

火龙果红酒雪

Cold Lemongrass Jelly with Red Wine Granita served in Whole Dragon Fruit

All prices are subject to 10% service charge and prevailing Government taxes



| EXECUTIVE SET DINNER MENU A |
\$328 per table | 4 persons

話梅花刁醉蝦拼菇蘇煙鴨方

Prawns Marinated Sour Plum and Chinese Shao Tsing Wine accompanied by Crispy Smoked Duck Meat layered with Shrimp Paste and Taro

紅燒生拆蟹肉生翅

Braised Shark's Fin Broth with Crab Meat

白雪映紅梅

Wok-fried Diced Scallops with Crab Roe, Fresh Milk, Egg White Gravy and Sweet Corn

瑤柱靈芝菇扣鮑片

Braised Sliced Abalone with Bai Ling Zhi Mushroom, Conpoy and Seasonal Vegetables

奶皇辣油黑豚扒

Pan-fried Kurobuta Pork Chop with Butter and Chili Powder

味菜牛肉片炒河

Stir-fried Rice Noodles with Sliced Beef and Salted Vegetables

鮮果梅酒凍

Chilled Plum Wine Jelly with assorted Fresh Fruits

| EXECUTIVE SET DINNER MENU B |
\$388 per table | 4 persons

北京片皮烤鴨

Roast Peking Duck

高湯瑤柱竹筍燉金錢翅

Double-boiled Shark's Fin with Whole Conpoy and Bamboo Pith in Superior Consommé

翡翠姜花醬爆白蝦球

Wok-fried Prawns with Seasonal Vegetables and Nyonya Sauce

萬豪一品煲

Whole Premium Abalone Braised with Sea Cucumber, Goose Webs, Mushrooms and Vegetables

山楂野草焗排骨

Braised Spare Ribs with Hawthorn

川菜鴨絲焗拉麵

Stewed La Mian with Shredded Duck Meat and Szechuan Cabbage

凍白果芋泥伴椰子雪糕

Chilled Yam Paste with Gingko Nuts Coconut Ice Cream

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