## CHINESE NEW YEAR SET MENU 新春菜單

# SET MENU I-A 系列一:套餐A

Imperial Peking duck (half) 北京片皮鴨 (半只)

Hot and sour soup, shredded chicken, sea cucumber 酸辣湯,雞絲,海參

Wok-fried beef tenderloin, Mandarin sauce 豉汁炒牛柳

Fried garoupa fillet, chili, garlic, coconut sauce 油炸石斑魚片, 辣椒, 大蒜, 椰汁

Wok-fried duck, salt and pepper 椒鹽炒鴨(第二種方式)

Braised assorted wild mushrooms, mixed vegetables 紅燒什錦野生蘑菇, 什錦時蔬

Braised e-fu noodles, honey-barbecued pork 幹燒伊面. 蜜汁叉燒肉

Glutinous rice dumplings, milk chocolate 朱古力湯圓

Chilled mango cream, almond bean curd 楊枝甘露,杏仁豆腐

> PHP10,888 per table of 6 PHP 10,888 /桌(6位)

Please inform your server of any food allergies or dietary restrictions. 請通知您的任何食物過敏或特別需要.

## SET MENU I-B 系列一: 套餐B

Combination platter

Shredded chicken 'Sichuan' style, honey-barbecued pork, crispy Japanese tofu 組合拼盤 川味雞絲、蜜糖叉燒、香酥日本豆腐

> Assorted seafood, wintermelon, conpoy soup 什錦海鮮、冬瓜、幹貝湯

Wok-fried diced beef tenderloin, XO sauce 炒牛柳丁, XO醬

Fried garoupa fillet, 'Singaporean' style 新加坡風味油炸石斑魚片

Deep-fried spareribs, mayonnaise, vinegar sauce 炸排骨, 蛋黃醬, 醋汁

Braised egg bean curd, abalone mushroom, premium oyster sauce 紅燒豆腐,鮑魚菇,特級蠔油

Fried rice, pork belly, preserved olive leaves 炒飯, 五花肉, 腌制橄欖葉

Glutinous rice dumplings, milk chocolate 朱古力湯圓

Chilled mango cream, almond bean curd 楊枝甘露, 杏仁豆腐

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## SET MENU II-A 系列二: 套餐A

Combination platter
Suckling pig, honey-barbecued pork, soy chicken, jelly fish, century egg 組合拼盤
乳豬、蜜汁叉燒、醬油雞、海蜇、皮蛋

Steamed shrimp 清蒸鮮蝦

Roasted pumpkin, seafood soup 烤南瓜,海鮮湯

Wok-fried beef tenderloin, chicken, XO sauce 炒牛柳丁,雞肉, XO醬

Steamed black garoupa, premium soy sauce 清蒸黑石斑魚,特級醬油

Deep-fried spareribs, salt, pepper 椒鹽炸排骨

> Garlic fried chicken 蒜香炸雞

Fried rice, assorted meat in lotus leaf 荷葉什錦炒飯

Glutinous rice dumplings, milk chocolate, steamed Malay cake 爆醬朱古力湯圓,馬來糕

Chilled mango cream, sago 楊枝甘露

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#### SET MENU II-B 系列二: 套餐B

Combination platter
Roasted pork belly, soy chicken, marinated beef shank, jelly fish
組合拼盤
烤五花肉、醬油雞、鹵水牛腿、海蜇

Imperial Peking duck (half) 北京片皮鴨(半只)

Japanese conpoy, abalone shell, seafood, bamboo pith soup 日本濃湯, 鮑魚殼, 海鮮, 竹笙

Wok-fried diced beef tenderloin, shrimp, XO sauce 炒牛柳丁,蝦仁,XO醬

Fried black garoupa, 'Singaporean' style 新加坡風味油炸黑石斑魚

Deep-fried pork spareribs, mango, mayonnaise 炸排骨, 芒果, 蛋黄醬

Braised abalone mushroom, assorted fungus, vegetable 紅燒鮑菇,什錦木耳,時蔬

> Braised misua, 'Fookien' style 福建面線

Glutinous rice dumplings, milk chocolate, steamed Malay cake 朱古力湯圓,馬來糕

Chilled mango cream, sago 楊枝甘露

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