

周

美食体验

EXPERIENCE MENU

995 / pp

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|------------|--|
| 餐前小吃 | Three treasures
Sichuan pickles, mala olives
& smashed cucumber |
| 上海熏鱼 | Shanghai smokey sea bass
deep fried & sweet |
| 鱼子酱风味茄子 | Fengwei aubergine
Caviar, aged vinegar & oyster sauce |
| 口水鸡 | Mouth watering chicken
chili oil, sesame paste & Sichuan pepper |
| 红油抄手 | Wontons in red oil
pork filling |
| XO酱煎带子 | Fried scallops
Chef Frank's XO-sauce |
| 干煸有机花菜 | Dry fried cauliflower
cumin, chili & pork |
| 黑椒汁脆皮安格斯牛肉 | Crispy Angus beef
black pepper sauce & apple |
| 蒜蓉炒油菜 | Stir fried pak choy
garlic fragrant |
| 黄辣椒蒸海鲈鱼 | Xiangla steamed bass
yellow lantern chili & garlic |
| 天鹅蛋 | Swan egg
coconut, passion fruit & white chocolate |

美酒套餐

FLIGHT TO CHINA

565 / pp

Beverage Package

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| 餐前小吃 | Three treasures
Sichuan pickles, mala olives
& smashed cucumber |
| 风味茄子 | Fengwei aubergine
truffle, soy sauce & aged vinegar |
| 白玉香菇 | White jade shiitake
napa cabbage & hot-sour sauce |
| 黑松露春卷 | Spring rolls
truffles & king oyster mushroom |
| 鱼香杏鲍菇 | Fish-fragrant king oyster mushroom
pickled chili & doubanjiang |
| 酸辣臊子粉 | Suanla noodles
sweet potato noodles, coriander & peanuts |
| 干煸有机花菜 | Dry fried cauliflower
cumin & chili |
| 蒜蓉炒油菜 | Stir fried pak choi
garlic fragrant |
| 麻婆豆腐 | Mapo tofu
with doubanjiang |
| 时蔬炒饭 | Fried rice
seasonal vegetables |
| 天鹅蛋 | Swan egg
coconut, passion fruit & white chocolate |

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