



农历新年迎春豪華菜单

前菜

花蜜七彩鱼生捞
(三文鱼, 金枪鱼)

花蜜四喜拼盘
(叉烧, 烧鸭, 海蜇, 纷蹄)

汤

金汤雪蟹素翅羹

主食

黑松露发菜炆鲍片花胶

金汤牛油焗龙虾

清蒸海上鲜

富贵霸王鸡

黑椒牛肉粒

羊肚菌浸田园时蔬

腊味橄榄炒饭

甜点

香煎椰丝年糕

花蜜甜品拼盘

热情果奶冻和鲜椰奶糖酪

红豆摩斯抹茶蛋糕柚子奶油夹心

黑芝麻泡芙夹蜜柑

CHINESE NEW YEAR'S FESTIVE DELUXE MENU

\$1,398 (10pax, any additional cover will be \$140 p/p)

STARTERS

Chinese happiness yee sang

sashimi salmon roll, tuna fish, assorted pickled shredded vegetables

Huami BBQ Platter

(Char siew, Roasted duck, Jelly fish, Pork hock)

SOUP

Braised supreme seafood treasure soup

MAIN COURSE

Wok-braised supreme abalone slices, fish maw, black moss, black truffle

Wok-fried crayfish, butter, spring onion, ginger, superior broth

Steamed live fish, light soy sauce

Steamed free range chicken, ginger, spring onion, light soy sauce

Wok-fried New Zealand beef, black pepper sauce

Superior broth, boiled seasonal vegetable, morel mushroom

Wok-fried rice, cured meat, olive leaves

DESSERT

Pan-fried rice sticky cake

Huami dessert platter

coconut, pineapple confit passion fruit curd

red bean mousse, matcha sponge yuzu crème

black sesame choux with mandarin fruit



 Signature Dish

(N) Contains Nuts

(S) Spicy Dish

(V) Vegetarian Option

(Please advise us should you have any allergies or ingredient-specific dietary requirement.)