



农历新年菜单

前菜

七彩三文鱼捞生

汤

金汤雪蟹素翅羹

主食

玉环发菜瑶柱甫

金汤牛油龙虾球

清蒸海上鲜

花蜜金牌炸子鸡

黑椒牛肉粒

羊肚菌浸田园时蔬

腊味榄菜炒饭

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 MENU

\$1,198 (8-10pax), \$788 (4-7pax, any additional cover will be \$120 per person)

STARTERS

Chinese happiness yee sang

sashimi salmon roll, assorted pickled shredded vegetables

SOUP

Braised supreme seafood treasure soup

MAIN COURSE

Steamed dry scallops, cucumber, black moss, oyster sauce

Wok-fried crayfish meat, butter, superior broth

Steamed live fish, light soy sauce

Huami crispy chicken, salt and pepper

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

 gnature Dish

(N) Contains Nuts

(S) Spicy Dish

(V) Vegetarian Option

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

