套餐 | A

S\$230** 两位/Min. 2 Persons

(原价U.P.: S\$288)

鸡汁花菇 Mushroom with Chicken Sauce

桂花小番茄 Cherry Tomatoes with Osmanthus Sauce

扬州酱猪头 Marinated Pig's Head in Yangzhou Style

海胆文思豆腐羹 Shredded Beancurd with Uni in Thick Soup

红烧鲍鱼狮子头 Braised Pork Meat Ball with Abalone

红烧海参扣鹅掌 Braised Sea Cucumber with Goose Web in Brown Sauce

糟溜鱼片 Sautéed Flounder Fillet in Chinese Rice Wine

四川担担面 (含有芝麻和花生) Noodles in Spicy Soup (Contains Sesame & Peanuts)

> 元肉银桂糖水 Dried Longan & White Fungus Soup

高丽豆沙 Soufflé Egg White Ball with Red Bean Paste & Banana

套餐B

\$\$**480**** 四位/Min. 4 Persons

(原价U.P.: S\$600)

捞汁海蜇 Marinated Jelly Fish Head

糟香生虾 Marinated Live Prawn with Wine Sauce

> 糖醋排骨 Sweet & Sour Spare Ribs

江苏千丝百页 Shredded Tofu in Jiangsu Style

藤椒小黄瓜 Cucumber with Sichuan Pepper

荠菜珍珠羹 Shepherd's Purse Soup with Meatball

鸡油蒸黄花鱼 Yellow Croaker Fish Steamed with Chicken Oil

芙蓉羔蟹 Sautéed Roe Crab with Egg Omelette

> 金酸汤安格斯牛肉 Sliced Angus Beef Sour Soup

茼蒿炒饭 Fried Rice with 'Tang-O' Vegetables

鲜果芦荟冻 Chilled Aloe Vera Jelly with Fresh Fruits

香煎南瓜饼 Pan-fried Pumpkin Pancake