





SM02 宫廷普洱套餐 Pu Er Set Meal

套餐 SET MENU \$29 per person

LUNCH ONLY

SM02 **宫廷普洱套餐 PU ER**

- 嘉味老火汤 Jia Wei soup of the day
- 金沙比目鱼粒 wok-fried salted egg halibut
- 蟹肉橄榄菜炒饭 crab meat olive fried rice
- 杨枝甘露 chilled mango with pomelo and sago



SM01 名前龙井套餐 Dragon Well Set Meal



LUNCH ONLY

SM01 名前龙井套餐 DRAGON WELL

- 嘉味点心双拼 Jia Wei dim sum platter
- 嘉味老火汤 Jia Wei double-boiled soup of the day
- 橄榄菜蒜蒸肺鱼扒 [¥] steamed barramundi fillet, olive, minced garlic
- 韭黄焖伊面 stewed Ee Fu noodle, wild mushroom, Chinese chives
- 香茅芦荟冻 chilled lemon grass jelly, aloe vera, poached pear

Local Farm

时蔬锅巴焖虎虾 braised tiger prawn, crispy rice cracker, green





花胶海螺菜胆汤 double boiled fish maw soup, Chinese cabbage, sea whelk



凤梨酱焗肺鱼扒 baked local barrumundi fillet, honey pinapple sauce



LUNCH ONLY

SM03 嘉味女神套餐 LADIES' SET

- 嘉味点心拼盘 artistry dim sum platter
- 花胶海螺菜胆汤 double boiled fish maw soup, Chinese cabbage, sea whelk
- 凤梨酱焗肺鱼扒 [♯] baked local barramundi fillet, honey pineapple sauce
- 时蔬锅巴焖虎虾 braised tiger prawn, crispy rice cracker, green
- 嘉味双拼甜点 Jia Wei duo dessert selection

嘉味三拼 trio chef's choice platter





黑蒜蒸鳕鱼扒 steamed Chilean black cod with black garlic



香煎澳洲带子扒生面 pan seared Australian scallop with crispy noodle

套餐 SET MENU \$88 per person (min. 2 persons)

DINNER ONLY

SM04 白牡丹套餐 ROYAL WHITE PEONY

- 嘉味三拼 trio chef's choice platter
- 花胶海螺菜胆汤 double boiled fish maw soup, Chinese cabbage, sea whelk
- 黑蒜蒸鳕鱼扒 steamed Chilean black cod fillet with black garlic
- 香煎澳洲带子扒生面 pan seared Australian scallop with crispy noodle
- 自制椰奶布丁雪糕 chilled home made coconut pudding, vanilla ice cream

