

味
之
樓

TASTE
PARADISE 

Grandeur of Chinese Dining

吉祥套餐 Auspicious Set Menu

珠光宝气

(新派口水鸡、醋香云耳伴日本青瓜、芥末虾球)

Combination of Szechuan Style Poached Chicken,
Chilled Black Fungus and Japanese Cucumber in Vinaigrette,
and Crisp-fried Prawn in Wasabi Mayonnaise Sauce

鲨鱼骨汤炖双宝 (花胶、冬菇)

Double-boiled Fish Maw and Mushroom
in Shark's Cartilage Broth

香煎日本带子翠绿豆腐

Pan-seared Japanese Scallop with
Crisp-fried Edamame Tofu

酱烧西班牙黑猪柳

Stewed Spanish Iberico Pork Fillet

脆米叉烧炒饭

Fried Rice with BBQ Pork and Crispy Rice

杨枝甘露伴椰子雪糕

Chilled Mango Purée with Sago and Pomelo topped with
Coconut Ice Cream

\$80 Per Person

Price is subject to service charge and 7% GST.

Not valid in conjunction with other discounts, promotions, vouchers or membership privileges.

经典套餐 Classic Set Menu

味之楼三拼

(黑松露麻香带子、陈醋凉拌海蜇、椒盐香脆白饭鱼)

Combination of Black Truffle Mala Scallop,
Chilled Jellyfish with Vinaigrette and
Crispy Whitebait tossed with Salt and Pepper

味之楼经典石锅中鲍翅

Taste Paradise Superior Shark's Fin in Supreme Broth
accompanied with Crispy Spring Roll
served in Japanese Stone Pot

蒜香金柱炒青龙菜

Sautéed Chinese Chives with Minced Garlic and Conpoy

XO酱开边龙虾手拉面

Stir-fried Ramen with Lobster in XO Sauce

牛油果伴咖啡雪糕

Chilled Avocado Purée topped with Coffee Ice Cream

\$108 Per person

Price is subject to service charge and 7% GST.

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金黄套餐 Golden Set Menu

味之楼经典烧味
(脆皮烧肉、桂花脆皮烧米鸭、蜜汁叉烧)
Combination of Crackling Pork Belly, Osmanthus-infused
Crispy Roasted Duck, and BBQ Pork with Honey Sauce

味之楼经典石锅中鲍翅
Taste Paradise Superior Shark's Fin in Supreme Broth
accompanied with Crispy Spring Roll
served in Japanese Stone Pot

红酒焗羊仔架或炭烧话梅排骨
Baked Lamb Rack in Red Wine Reduction garnished
with Garden Greens

OR

Char-grilled Spare Rib with Sweet Plum Sauce

蟹肉扒西兰花
Braised Crab Meat with Broccoli

松菇斑球鱼茸面
Stir-fried Mashed Fish Noodle with Grouper Fillet

枣皇燉桃胶
Double-boiled Peach Resin and Red Date (Warm/Chilled)

\$128 Per person

Price is subject to service charge and 7% GST.
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欢宴套餐 Celebration Set Menu

北京片皮鸭 (1只)
Roasted Peking Duck

竹笙花胶炖翅骨汤(位)
Double-boiled Premium Fish Maw and Bamboo Pith
in Shark's Cartilage Broth

XO酱蜜豆炒带子 (大)
Stir-fried Scallop and Honey Bean in XO Sauce

清蒸/油浸顺壳鱼 (1.2Kg)
Steamed Marble Goby with Supreme Soya Sauce

OR

Deep-fried Marble Goby

松露野菌黑豚肉 (大)
Stir-fried Kurobuta Pork with Wild Mushroom and
Black Truffle Sauce served in Casserole

生菜包鸭菘 (大)
Sautéed Minced Duck Meat served with Lettuce

瑶柱鲜蟹肉蛋白炒饭
Fried Rice with Conpoy, Fresh Crab Meat and Silken Egg White

牛油果伴咖啡雪糕 (位)
Chilled Avocado Purée topped with Coffee Ice Cream

\$798 for 10 Persons

Price is subject to service charge and 7% GST.

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富贵套餐 Fortune Set Menu

北京片皮鸭 (1只)
Roasted Peking Duck

经典石锅中鲍翅 (位) 或 石锅花胶汤 (位)
Superior Shark's Fin in Supreme Broth accompanied with
Crispy Spring Roll served in Japanese Stone Pot

OR

Classic Fish Maw in Supreme Broth accompanied with
Crispy Spring Roll served in Japanese Stone Pot

鲜百合芦笋炒澳洲带子 (大)
Stir-fried Australian Scallop with Lily Bulb and Asparagus

清蒸/油浸顺壳鱼 (1.2Kg)
Steamed Marble Goby with Supreme Soya Sauce
OR Deep-fried Marble Goby

鲍汁天白菇扣鹅掌时蔬 (位)
Braised Goose Web with Japanese Mushroom in Abalone Sauce

生菜包鸭菘 (大)
Sautéed Minced Duck Meat served with Lettuce

西施海鲜小麦面
Stewed Wheat Noodles with Seafood and Scrambled Egg White

蛋白杏仁茶炖桃胶 (位)
Double-boiled Peach Resin with Almond Cream and Egg White

\$1188 for 10 Persons

Price is subject to service charge and 7% GST.

Not valid in conjunction with other discounts, promotions, vouchers or membership privileges.

味之楼素食套餐 Vegetarian Set Menu

天妇罗南瓜、蟹钳沙律、凉伴青瓜云耳
Combination of Pumpkin Tempura, Vegetarian Crab Salad,
and Chinese Chilled Cucumber and Wild Fungus

竹笙云耳豆腐羹
Tofu with Bamboo Shoot and Black Fungus Thick Soup

琥珀银盏灯素丁
Stir-fried Diced Vegetables topped with
Walnuts served in Crispy Rice Cup

黑松露鲜百合炒露笋
Sautéed Lily Bulbs and Asparagus in Black Truffle Sauce

菘茸菇雪菜焖天使面
Stir-fried Angel Hair Pasta with Matsutake Mushroom
and Preserved Vegetables

杨枝甘露伴椰子雪糕
Chilled Mango Purée with Sago and Pomelo topped with
Coconut Ice Cream

\$68 Per Person

Price is subject to service charge and 7% GST.
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