



## Captivating Love Cantonese Menu

明炉烧鸭 麦片虾 醉鸡卷伴海蜇  
Roasted Duck with Chinese Herb  
Deep-fried Prawn with Crispy Cereal  
Drunken Chicken with marinated Jellyfish



清炖花胶美国响螺  
Double-boiled Fish Maw Soup with Top Shell and Cordyceps Flower



蚝皇花菇烩鲍鱼  
Braised Baby Abalone with Flower Mushroom and Seasonal Greens



当归汁香烤雪鱼  
Oven-baked Cod Fish marinated with Chinese Angelica



香炆黑椒豚扒  
Oven-baked Kurobuta Pork with Black Pepper Sauce



干炒海鲜 XO 酱面线  
Stir-fried Mee Sua with Assorted Seafood in XO Sauce



冰冻杨枝甘露伴雪糕  
Chilled Mango Purée with Pomelo Sago with Vanilla Ice Cream



婚礼蛋糕  
Wedding Cake



## Cherished Romance Cantonese Menu

香脆蟹枣伴奶柠汁 鹅肝炸虾丸 蜜汁靚叉烧  
Crispy Crabmeat with Lemon Butter Sauce  
Deep-fried Prawn with Foie Gras  
BBQ Honey Roasted Pork “Char Siew”



金汤海味龙虾羹  
Pumpkin-superior broth with Sea Treasures and Lobster Meat



蚝皇鲍鱼烩海参  
Braised Baby Abalone with Sea Cucumber and Seasonal Greens



豆酥雪菜蒸雪鱼  
Steamed Cod Fish Fillet with Preserved Vegetables  
and Dried Yellow Beans



京烤骨伴脆皮馒头  
Braised “Jing Du” style pork rib with deep-fried “Man Tou”



海鲜牡丹炒饭  
Stir-fried Fragrant Rice with Assorted Seafood and Salted Egg Yolk



桂花冻伴荔枝冰沙  
Osmanthus Jelly with Lychee Sherbet



婚礼蛋糕  
Wedding Cake



## Ardor & Devotion Cantonese Menu

梅子烟鸭 脆炸芥末虾球 香煎鹅肝

Smoked Duck Meat served with Crystal Pear and Sour Plum Sauce  
Deep-fried Prawn with Wasabi Mayonnaise  
Pan-fried Foie Gras



皇焖燕窝海鲜羹

Braised Bird's Nest Broth with Crab Meat and Sea Treasures



蚝皇六头鲍鱼海参烩白灵菇

Braised 6 head Abalone with Sea Cucumber  
“Bai Ling” Mushroom with Seasonal Greens



日式味噌酱烤鳕鱼柳

Oven-baked cod fillet with Japanese Miso Sauce



东坡式焖排骨配馒头

Slow-cooked Pork Rib with Traditional “Shanghai Style”  
accompany with Crispy Deep-fried “Man Tou”



干炒海鲜鱼茸面

Stir-fried Fish Noodles with Assorted Seafood



红枣雪耳炖雪蛤

Double-boiled Hashima Red Dates and Snow Fungus



婚礼蛋糕

Wedding Cake