





SUMMER PAVILION



DIM SUM 点心







Steamed 蒸点

Scallop & Prawn Shumai 扇贝大虾烧麦	 	48
Shanghai Dumpling 小笼包		45
Vegetable Dumpling 蔬菜饺		35
Truffle Mushroom Dumpling 松露杂菌饺		45
Steamed Truffle Wagyu Beef Dumpling 松露和牛饺		48

Small Bite 小食

Smoked Seabass with Shanghai Five Spice Power Sauce 上海熏鱼	   	55
Prawn Toast with Truffle Salsa 松露莎莎虾土司	 	58
Cheese Prawn Spring Roll 芝士大虾春卷	 	45
Sichuan Chicken in Red Oil Sauce (Cold Dish) 川味口水鸡 (冷菜)	  	48

SOUP 汤

Mushroom Soup with Abalone Sauce 鲍汁杂菌羹	 	38
Chrysanthemum Bean Curd Soup 菊花豆腐汤		35
Wonton Soup 云吞汤	 	35
Hong Kong Style Lobster Soup 港式龙虾汤	 	45

Please inform one of our Ladies and Gentlemen, should you have any food allergies or intolerance. Prices are in US Dollars and subject to 10% Service Charge and 12% Goods and Service Tax.
如您有任何食物过敏源请告知我们的绅士淑女，价格以美元计算并加收10%的服务费与12%税费



MAINS 主菜

Fish & Seafood 海鲜

Braised Australian Abalone 生扣澳洲鲜鲍鱼	75
Local Lobster 马尔代夫龙虾	168
<i>Garlic Butter; XO Sauce; Hong Kong Style; Ginger Onion (Choice 1 Cooking Method) 蒜子牛油; XO 酱; 避风塘; 姜葱 (选一种烹调方式)</i>	
Mud Crab 斯里兰卡青蟹	178
<i>Garlic Butter; XO Sauce; Hong Kong Style; Ginger Onion (Choice 1 Cooking Method) 蒜子牛油; XO 酱; 避风塘; 姜葱 (选一种烹调方式)</i>	
Steamed Seabass with Shallot Oil Chinese Soy Sauce 香葱鱼海鲈鱼	68
Salt & Pepper Tiger Prawn 蒜香椒盐虎虾	75
Wok-Fried Tiger Prawn with Soy Sauce 豉油虎虾	75
Shanghainese Stir-fried Egg White with Crab Meat 蟹肉赛螃蟹	68
Wok-Fried Scallop with XO Sauce XO酱爆炒带子	70
Wok-Fried Scallop with Black Truffle Sauce 爆炒黑松露带子	70
Sautéed Yu-Shiang Prawn with Spicy Garlic Sauce 干烧明虾球	72
Sautéed Prawn with Vegetable 翡翠虾球	70
Deep Fried Seabass with Chinese Soy Sauce 煎封海鲈鱼	68






Meat & Poultry 肉与家禽

Stir-Fry Chicken with Black Vinegar and Caramelized Walnut 黑醋焦糖胡桃炒鸡	60
Sweet and Sour Chicken with Mixed Fruit 水果咕嚕鸡球	68
Wok-Fried Rib Eye Beef with Asparagus and Fried Garlic 金蒜芦笋肋眼牛肉粒	75
Dongpo Pork 东坡肉	68
Sliced Rib Eye Beef in Hot Chili Oil 水煮牛肉	78




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RICE & NOODLE 米饭与面条

Crab Meat Gold and Silver Egg Fried Rice 蟹肉金银蛋炒饭		55
Hong Kong Style Stir Fried Rice Noodle 港式炒面	 	48
Hokkien Fried Rice 福建炒饭	 	45
Steamed Rice 清蒸米饭		10

SIDES 配菜

Crispy Eggplant with Fried Red Onion 脆皮软心茄子		45
Asparagus, Broccolini, Sugar Snap Peas with Garlic 蒜香蔬菜		35
Braised Chinese Cabbage with Mushroom 花菇扒津白		45

DESSERTS 甜品

Lemon and Sesame Tart with Lemon Sorbet 柠檬芝麻塔佩柠檬雪芭		35
Mango Pudding with Lychee Granite and Mango Pearls 芒果布丁配荔枝芒果珍珠		38
Anin Tofu with Snow Fungus 杏仁豆腐配银耳	 	30
Tropical Fruits with Lemon Sorbet 热带水果配柠檬雪芭		30
Summer pavilion Sweet Delight for Two 分享甜点两位享用	 	58

*Lemon sesame tart, Mango pudding, tropical fruit skewer,
Chocolate and passion fruit molten cake, Vanilla ice cream*

柠檬芝麻馅饼、芒果布丁、热带水果串、巧克力百香果融化蛋糕、香草冰淇淋

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