

SET MENU

\$150 NETT PER PERSON

三层重

(荔茸咖喱带子、翡翠虾饺、蟹肉芒果小西红柿)

Combination of Three Appetisers

(Deep-fried Taro Puff with Scallop in Curry Paste,
Steamed Prawn Dumpling with Spinach,
Cherry Tomatoes topped with Crabmeat and Mango Salsa)

Cocktail Pairing: Stamford Hustle

Cognac (Remy Martin VSOP) and Cointreau, with sour plum syrup and hints of red tea from the back palate

南瓜鱼片酸辣汤

Spicy and Sour Soup with Sliced Fish served in Pumpkin

芝士焗龙虾件

Cheese Baked Lobster

Cocktail Pairing: Marina Swing

Osmanthus-infused The Botanist gin cocktail

鸡粒泡饭

Poached Rice with Diced Chicken

牛油果布丁配浓椰糖酱

Avocado Pudding with Gula Melaka

Cocktail Pairing: Padang Flourish

Mount Gay rum cocktail with a hint of gula melaka syrup and espresso shot