

錦軒絲綢之路

Five Course Dinner Menu

杏仁奶白桃炖燕窝
BRAISED MONDRIAN'S WHITE PEACH
OR
\$10

法葱巴斯克
HOME MADE BURNT CHEESE CAKE
OR

大黄金宝鼎
APPLE & RHUBARB CRUMBLE

豉油皇海王虾
YUZUKOSHIO KING PRAWN

白桃牡丹鱼
FRESH CRISPY FRIED WHITE PEAACH
OR

西亚鱼子酱熏肉卷
BRIASED / IBERICO PORK / POTATO
OR

酥香法国橙花鸭
FRENCH DUCK BREAST
OR
\$15

香煎和牛配春菜
SEARED F1 WAGYU BEEF
WITH SPRING CABBAGE
OR
\$20

黄鸡鹅肝松露野生菌
POULET EN DEMI-DEUIL

锦轩时令沙律
ORGANIC GARDEN SALAD

雪蟹红花烩甜椒
ALASKA SNOW CRAB ROLL
OR

千丝和牛肠粉
WAGYU BEEF CHEONGFUN

煲汤四季佛跳墙
JUMP OVER THE WALL
DOUBLE BOILED BUDDLLE

\$68.8+

Price are Subject to 10% Service Charge

錦軒宴八魚

Eight Course Okinawa Grouper Meal

石斑魚頭魚骨湯
DOUBLE BOILED GROUPER FISH
HEAD AND BONE SOUP

錦軒長青魚生
YU SHENG

南洋脆米生腌石斑
SOUTH EAST ASIAN CEVICHE

白桃香酥石斑魚
FILLET WITH WHITE PEACH
CRISPY FRIED GROUPER

葱香伴石斑魚皮
POACHED GROUPER FISH SKIN
MIX WITH SHREDDED LEEK

清蒸石斑魚三件
STEAMED AND TAILS
GROUPER BELLY

洛神花茶冰
TEA ICE JELLY
LUOSHENG FLOWER

皇家魚子醬石斑魚炒飯
CAVIAR & GROUPER RICE
STIR FRIED KALUGA

\$328+ | 2-3 Pax

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