



注册套餐 (四)

R.O.M Menu 4

(Lunch and Dinner)

秘汁龙虾扒伴鲜果冻

Pan-fried Lobster Steak in Chef's Secret Sauce
served with Fresh Fruit

火焰椰皇老爷小米金钱翅

'Tanjia'-style Flambé Double-boiled Shark's Fin with Millet
served in Coconut

乾坤星斑球

Star Garoupa Prepared in Two Ways

- 劲蒜蒸 Steamed with Minced Garlic
- 油浸 Deep-fried with Light Soya Sauce

六头原粒鲍鱼海参菜苗

Braised 6-head Abalone and Sea Cucumber with Vegetables

爱尔兰鸭鹅肝素方层饼伴番茄

Pan-seared Foie Gras and Irish Duck Skin
served on Pancake with Cherry Tomato

泉水蛋元贝泡稻庭面伴菜

Poached Inaniwa Noodles with Scallop and Egg

雪中情怀

Chilled Mango, Pomelo and Sago with Ice-cream
served in Mini Coconut

\$168++ 每位 / per person

- R.O.M menus/packages are not applicable in conjunction with promotions, discounts, privileges/membership cards and/or voucher/e-voucher payment.
- Gross bills will be subjected to 10% service charge and 7% GST.
- Menu is subject to changes.