

Asian Set Menu 亚洲套餐

5道菜38美元 或 6道菜41美元 (一人份)

配酒 5道菜24美元 或 6道菜28美元 (一人份)

Spicy Eggplant Salad

辣茄子沙拉

Pairing with Allan Scott, Sauvignon Blanc, New Zealand

Kep Crab & Sweet Pomelo Salad

柬式蟹肉蜜柚沙拉

Pairing with Torres Sangre de Toro, Parellada, Spain

Sauteed Salmon with Asian Pear

炒三文鱼·配亚洲梨

Pairing with The Winery of Good Hope, Chardonnay, South Africa

River Lobster with Tom Yam Sauce

冬阴酱河虾

Pairing with Les Forts De Bories Azeau Languedoc, Grenache Gris, Syrah, Carignan, France

Grilled Beef Tenderloin with Cambodian Sauce

烤牛里脊·淋柬式酱汁

Pairing with Maison Castel, Languedoc, Cabernet Sauvignon, France

Mochi Trilogy

日式糯米团三部曲

Pairing with Tropical infused Havana Rum 3 years

Western Set Menu 西式套餐

5道菜35美元 或 6道菜39美元 (一人份)

TRY OUR WINE PAIRING 24.00/PAX 5 COURSES, 28.00/PAX FOR 6 COURSES

Goat Cheese & Beetroot Salad

山羊奶酪&甜菜根沙拉

Pairing with Allan Scott, Sauvignon Blanc, New Zealand

Prawns & Bacon Wedding

韭葱虾肉培根

Pairing with Torres Sangre de Toro, Parellada, Spain

Straw Mushrooms Risotto

草菇烩饭

Pairing with The Winery of Good Hope, Chardonnay, South Africa

Sauteed Seabass with Citrus Sauce

炒石斑鱼

Pairing with Les Forts De Bories Azeau Languedoc, Grenache Gris, Syrah, Carignan France

Beef Rossini

罗西尼牛排

Pairing with De Bortoli, Petite Sirah, Australia

Lime Symphony

青柠交响曲

Pairing with Tropical infused Havana Rum 3 years

STARTERS 开胃菜

Poached Egg with Bacon and Mushroom Sauce, 6.50.-

水煮蛋 · 配培根和蘑菇酱
水煮蛋、培根片、野生蘑菇、奶油酱汁

Spicy Eggplant Salad, 6.50.-

辣茄子沙拉
茄子、西葫芦、红灯笼椒、腰果、辣酱

Spiced Carrot and Coconut Soup, 7.00.-

香辣胡萝卜椰子汤
胡萝卜、椰奶、咖喱

Kep Crab & Sweet Pomelo Salad, 7.00.-

柬式蟹肉蜜柚沙拉
柬式蟹肉、蜜柚、青柠、椰子奶油酱

Goat Cheese & Beetroot Salad, 8.50.-

山羊奶酪&甜菜根沙拉
甜菜根、山羊奶酪、核桃、梨、柑橘汁

Prawn & Bacon Wedding, 8.50.-

韭葱虾肉培根
虾肉、韭葱、脆培根、培根酱、乌贼墨汁瓦片酥

MAIN COURSES 主菜

Shrimp and Vegetables Gyoza, 12.00.-

虾肉蔬菜煎饺
日式虾肉蔬菜煎饺

Straw Mushrooms Risotto, 12.00.-

草菇烩饭
草菇、意大利米、野生蘑菇

Sauteed Seabass with Citrus Sauce 14.00.-

炒石斑鱼
石斑鱼 · 配青柠和柠檬酱

Sauteed Salmon with Asian Pear, 15.50.-

炒三文鱼 · 配亚洲梨
炒三文鱼、米片、亚洲梨、葱、香芹酱

Grilled Beef Tenderloin with Cambodian Sauce, 19.50.-

烤牛里脊 · 淋柬式酱汁
澳洲牛肉、红灯笼椒、黄灯笼椒、椰奶、土豆

Beef Rossini, 22.50.-

罗西尼牛排
澳洲牛排配法式鹅肝、贡布辣椒酱、蘑菇碎屑、胡萝卜

River Lobster with Tom Yam Sauce, 24.00.-

冬阴酱河虾
河虾、冬阴酱、草菇、大白菜、椰奶

DESSERTS 甜点

Mochi Trilogy, 5.00.-

日式糯米团三部曲
南瓜咖啡、椰子菠萝、薄荷荔枝、日式香米年糕配冰淇淋

Pandan Leaf Floating Island, 5.50.-

香兰叶浮岛蛋糕
香兰叶椰浆雪球

Lime Symphony, 5.50.-

青柠交响曲
青柠奶油、泰国柠檬酥皮、柠檬屑、新鲜奶油泡芙

Chocolate Lovers Selection, 6.50.-

巧克力爱好者之选
黑巧克力、白巧克力、热带风味甜酒

SIDE DISH 配菜

French Fries
炸薯条

Fried Rice
炸薯条

Mashed Potato
土豆泥

Green Salad
蔬菜沙拉

Grilled Vegetables
烤蔬菜

Choose one side dish
included with your main course
Additional side dish 3.00.-