

帝皇晚餐 EMPEROR DINNER SET MENU

帝皇晚餐 EMPEROR DINNER SET <u>MENU</u>

\$75 per person | Select one appetizer, one main, one side and one dessert

TO START WITH

点心精选 CHEF'S DIM SUM SELECTION

APPETIZERS

鲜虾沙拉

KING PRAWN, LEEK, JADE HEARTS & CILANTRO SALAD

特色口水鸡

KOU SHUI CHICKEN

Tender poached chicken breast in a chili broth served room temperature

素菜酸辣汤 v

VEGETABLE HOT & SOUR SOUP

海鲜云吞

SCALLOP & PRAWN GARLIC WONTONS

Sweet chili dressing

养味爽口嫩带子 SEARED SCALLOP

Spicy soba noodles, sesame peppercorn sauce (\$10 Supplement)

MAINS

宮保虾 8 KUNG PO PRAWNS

Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery

山城辣子鸡 SANCHEN CHICKEN

Wok-fried fillet with dried chilies, star anise & cumin seeds

青花椒鱼柳 STEAMED CHILEAN SEA BASS

with peppers & soy sauce

风味撈汁鳕鱼柳 WOK-FRIED COD FILLET

In a subtle blend of chili & oyster sauce

原汁烧豆腐 v STIR-FRIED TOFU

with ginger, chili, garlic, yibin sprout sauce

老乾媽煸炒牛柳

MA LA BEEF TENDERLOIN

Black beans, whole red peppercorns, chili & Chinese celery (\$18 Supplement)

SIDES

師傅炒饭 v CMFF'S FRIFD RICE

Vegetarian fried rice with finely diced pickled vegetables 蒜香白菜

BOK CHOY
Wok-tossed with garlic &
shredded dried scallop

終苗白飯 STEAMED WHITE RICE NEW YORK

DESSERTS

香蕉太妃

BANOFFEE

Banana cake, dulce de leche, sablee biscuits served with fresh banana & banana gelato 各式冰淇淋 SELECTION OF ICE CREAM

香芋蒙布朗

TARO MONT BLANC 椰子蛋糕佐香芋泥与杏仁脆片

Coconut cake served with Taro cream and toasted almonds