
 Chef's Signature - Available Daily

 On Rotation

# Flavours of Hong Kong

Monday to Friday | 12:00 PM - 2:30 PM  
Adult: \$58\*\* | Child: \$28\*\* (6 to 12 years old)

## SALAD BAR

Mesclun Greens | Baby Spinach | Red Chicory | Romaine Lettuce  
Japanese Cucumber | Bell Pepper | Cherry Tomato | Carrot | Black Olive  
Sweet Onion | Corn Kernel | Beetroot | Parmesan Cheese | Croutons  
with Assorted Dressing

## APPETIZER

Asian Coleslaw Salad  
Black Fungus Salad with Sesame Dressing  
Fruity Shrimp Salad  
Red Skin Potato Salad

## SEAFOOD-ON-ICE

Chilled Tiger Prawns  
Half-shell Scallops  
Green Lip Mussels  
Pacific Clams  
with Tabasco | Lemon Wedges | Sriracha Mayonnaise | Thai Chilli Sauce | Tartar Sauce

## JAPANESE DELIGHTS

Assorted Sashimi: Salmon | Tuna  
Assorted Sushi and California Maki  
Chilled Soba Noodles  
with Chuka Wakame and Japanese Pickles

欢迎光临

## CHEESE & BREAD SELECTION

Assorted Breads and Rolls  
with Butter | Marmalade

Fine Selection of Assorted Cheese  
with Fresh Grapes | Crackers | Dry Fruits | Assorted Nuts

## CONGEE

Teng Zai Congee

Sliced Fish Congee


Spring Onion | Deep-fried Shallot | Ginger | Fried Dough Fritter | Braised Peanut |  
Light Soy Sauce | Century Eggs | Salted Egg

## SOUP OF THE DAY

Old Cucumber Chicken Soup

Lotus Root Chicken Soup

## NOODLE STATION

Singapore Laksa with Shredded Lobster 

*Fish Cake, Quail Egg, Bean Sprout, Tau Pok, served with  
Spiced Coconut Milk and Dried Shrimp Paste*

Hong Kong-style Noodle Soup

*Chicken broth, Luncheon meat, Sunny-side up egg and Spiced pork cube*

Beef Brisket Noodle Soup

*Beef broth and Spring onions*

## DIM SUM

Chicken Feet

Golden Egg Yolk Lava Custard Bun

Steamed BBQ Pork Bun

Steamed Pork Siew Mai

Steamed Crystal Prawn Dumpling

Egg Tarts

Pineapple 'Bolo' Bao with Butter

French Toast with Condensed Milk

Steamed Radish Cake

Peanut Sesame Ball

Mini Lotus Glutinous Rice

## LOCAL DELIGHTS

Steamed Spare Ribs with Black Bean Sauce  
Curry Fish Ball  
Stir-fried Black Pepper Beef  
Pan-fried Radish Cake (Lo Bak Gou) with Dried Shrimp Chilli Oil  
Ming Xia Jiao (Honey Prawn Dumpling)  
Pork Wantons in Spicy Oil  
Roasted Duck  
Roasted Pork Belly  
Crispy Taro Puff (Wu Gok)  
Golden Seafood Roll  
Pork Chop Bun  
Wok-fried Nai Bai with Mushroom  
Hong Kong Chye Sim with Mushroom  
Fried Noodles with Supreme Soy Sauce  
Stir-fried Beef Noodles  
Poached Chicken | Soya Sauce Chicken  
Fragrant Singapore-style Chicken Rice   
served with Housemade Chilli Sauce, Grated Ginger, Dark Soy Sauce

## SWEET TEMPTATIONS

Mango Mousse Cake  
Aloe Vera Honey Lime  
Osmanthus Flower Jelly  
Mango Pomelo Sago  
Assorted Traditional Nyonya Kueh  
Assorted Cakes and Pastries  
Muah Chee   
*Chewy Glutinous Rice Cakes with Sugared Peanuts*

DIY Ice Kacang and Chendol station  
*Shaved Ice Dessert with assorted toppings*

Hong Kong Egglet Waffle  
Fresh Tropical Fruits Platter  
Assorted Ice-cream Cups  
Fruit Cocktail

### HOT LOCAL DESSERTS (Chef Choice of the Day)

Orh Nee  
*Yam Paste served with Coconut Milk*  
Cheng Tng  
*Traditional Clear Sweet Soup*  
Tau Suan served with You Tiao  
*Split Mung Bean Soup served with Fried Dough Sticks*  
Red Bean Soup  
Green Bean Soup  
Black Sesame Glutinous Rice Ball