

THE CHINESE RESTAURANT



Chef Ben's SPECIAL

主厨特别推荐



	Price w/GST
潮州式浓汤花胶焖翅 _____ Teochew style Braised Shark's Fin with Fish Maw Thick Soup	\$48.00
X.O. 酱焗开边龙虾 _____ Baked Lobster with Signature Homemade X.O. Chilli Sauce	\$28.00
脆贝蛋白炒龙虾球 _____ Wok-fried Lobster with Scrambled Egg White and Dried Scallop	\$28.00
椰皇干贝花菇鲍鱼炖鸡汤 _____ Double-boiled Chicken Soup with Abalone, Dried Scallop and Chinese Mushroom served in Young Coconut	\$24.00
香煎黑椒鲜菌和牛粒 _____ Wok-fried Diced Wagyu Beef Tenderloin with Mushroom in Black Pepper Sauce	\$22.00
金桔辣酱焗银鲈鱼 _____ Baked Silver Sea Perch Fillet with Kamquat Chilli Sauce	\$18.00
特色三小品 _____ 海蜇片皮鸭件, 香芒柚子脆虾球, 黑松露叉烧天鹅酥 Signature Trio of Treasures Sliced Barbecued Beijing Duck with Jellyfish, Deep-fried Crispy Prawn with Yuzu Mayonnaise, Swan Pastry filled with Black Truffle Barbecued Kurobuta Pork	\$16.00 per person
金炭松露叉烧包 _____ Steamed Charcoal Barbecued Pork Bun with Black Truffle (3 pieces)	\$7.80

