

EASTER DAYDREAM

1,688+ per person

精美小碟明爐燒味 Appetizer & Red Lantern BBQ

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| <input type="checkbox"/> 秘制靚叉燒 | Barbecued pork glazed with honey sauce |
| <input type="checkbox"/> 白卤水汾蹄 | Chilled marinated sliced pork knuckles |
| <input type="checkbox"/> 芝麻紅油海蜆花 | Jelly fish with chili oil and sesame |
| <input type="checkbox"/> 香卤水鴨翅 | Marinated duck wings in dark soya sauce |
| <input type="checkbox"/> 玉碟香芒鴨 | Sliced roasted duck with mango and mayonnaise |
| <input type="checkbox"/> 卤水豆腐 | Braised bean curd with herbal soya sauce |
| <input type="checkbox"/> 芥末手撕雞 | Marinated shredded chicken with wasabi |
| <input type="checkbox"/> 酸辣脆黃瓜 | Sliced cucumber in hot and sour sauce |

湯, 羹 Soup and broth

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| <input type="checkbox"/> 是日湯羹 | Soup of the day |
| <input type="checkbox"/> 酸辣云吞豆腐羹 | Hot and sour tofu soup with shrimp wontons |
| <input type="checkbox"/> 香茜皮蛋滑子菇魚片湯 | Traditional Cantonese fish fillet soup with Chinese parsley, mizuni mushroom, and century egg |
| <input type="checkbox"/> 西湖牛肉羹 | Minced beef soup with mushroom and tofu |
| <input type="checkbox"/> 勾翅燉湯餃 | Assorted meat dumpling soup with shark fin |

點心食譜 Dim sum selection

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| <input type="checkbox"/> 龍蝦餃皇 | Steamed crystal skin lobster dumplings |
| <input type="checkbox"/> 鮑魚燒賣皇 | Steamed pork dumpling with baby abalone |
| <input type="checkbox"/> 帶子菠菜餃 | Steamed spinach dumpling with scallop |
| <input type="checkbox"/> 上海小籠包 | Steamed Shanghai-style Xiao Long Bao |
| <input type="checkbox"/> 鳳眼帶子餃 | Steamed scallop dumpling |
| <input type="checkbox"/> 千層紫菜卷 | Steamed sea weed dumpling with pork filling, shrimp, corn, and asparagus |
| <input type="checkbox"/> 豉汁蒸排骨 | Steamed pork ribs with black beans |
| <input type="checkbox"/> 豉椒蒸鳳爪 | Steamed chicken feet with special sauce |
| <input type="checkbox"/> 香菇蒸雞 | Steamed chicken and shiitake mushroom |
| <input type="checkbox"/> 蜜汁叉燒包 | Steamed glazed fluffy barbecued pork buns |
| <input type="checkbox"/> 黑炭流沙包 | Steamed charcoal bun with egg yolk paste 🍡 |
| <input type="checkbox"/> 百花釀西蘭花 | Steamed broccoli with shrimp paste in egg white sauce |
| <input type="checkbox"/> 粟米蒸蝦球 | Steamed shrimp and corn ball |

腸粉類 Rice roll

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| <input type="checkbox"/> 叉燒蒸腸粉 | Steamed rice roll with barbecued pork |
| <input type="checkbox"/> 紅米香茜鮮蝦腸 | Steamed red rice roll with shrimps and coriander |
| <input type="checkbox"/> 香茜牛肉腸 | Steamed rice roll with minced beef and coriander |

煎炸點心 Deep-fried and baked

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| <input type="checkbox"/> 芝士百花蝦球 | Deep-fried shrimp ball with mozzarella cheese and bread crump |
| <input type="checkbox"/> 港式炸春捲 | Deep-fried shrimp spring rolls |
| <input type="checkbox"/> 蜂巢荔蓉角 | Deep-fried mashed yam puff dumpling with diced chicken and mushroom |
| <input type="checkbox"/> 家乡咸水餃 | Deep-fried glutinous rice dumpling with minced pork |
| <input type="checkbox"/> 培根鮮蝦卷 | Deep-fried bacon roll with shrimp paste and coriander |
| <input type="checkbox"/> 三文魚韭菜腐皮卷 | Pan-fried bean curd skin wrap with salmon and chives |
| <input type="checkbox"/> 香煎萝卜糕 | Pan-fried radish cake with Chinese sausage |
| <input type="checkbox"/> 上海煎包 | Shanghai-style pan-fried pork bun |

素点心 Vegetarian dim sum

- 水晶素粉果 Steamed crystal dumpling with vegetables
- 潮州粉果 Steamed Chui Chow dumplings
- 脆皮莲蓉包 Deep-fried lotus paste buns
- 素菜春卷 Deep-fried vegetable spring rolls

主菜 Main course

- 热情沙律虾 Crispy fried prawn salad with mixed fruit
- 西柠煎软鸡 Classic Cantonese fried chicken with lemon sauce
- 宫保鸡球 Kung Pao-style wok-fried chicken
- 东坡肉 Dong Po-style braised pork belly
- 菠萝古老肉 Sweet and sour pork
- 秘制香排骨 Braised pork spare ribs with Red Lantern special sauce
- 蚝皇草菇牛片 Sautéed sliced beef with straw mushroom in oyster sauce
- 四川酱西芹炒牛肉 Sautéed beef with celery in Sichuan sauce
- 蒜茸蒸斑块 Steamed garoupa fillet with garlic
- 玉米斑片 Deep-fried lapu-lapu fillet with sweet corn sauce
- 碧绿花枝炒鸡球 Sautéed sliced chicken and squid with seasonal vegetables
- 红烧豆腐 Braised bean curd with mushrooms
- 蒜蓉菠菜 Stir-fried spinach with garlic
- 蚝油芦笋 Boiled asparagus with oyster sauce

飯及麵類 Rice, noodles, and congee

- 豉汁鸡球炒河粉 Wok-fried chicken hofan with black bean sauce 🍴
- 蟹肉金菇干烧伊面 Braised E-fu noodles with crab meat and enoki mushrooms
- 上海炒面 Shanghai-style fried noodles with shredded pork, mushroom, and vegetables
- 生炒腊味糯米饭 Fried glutinous rice with Chinese sausage 🍴
- 扬州炒饭 Yang Chow-style fried rice with diced honey pork and shrimps
- 咸鱼鸡粒炒饭 Fried rice with diced chicken and salted fish
- 花生粥 Peanut congee
- 皮蛋瘦肉粥 Boiled congee with century egg and shredded pork

甜品 Dessert

- 扬枝甘露 Chilled mango sago with pomelo
- 香茅芦荟冻 Chilled lemongrass jelly with aloe vera and calamansi juice
- 椰香西米露 Chilled coconut milk and sago
- 杏仁滑豆腐 Almond bean curd with fresh fruits
- 莲蓉芝麻枣 Sesame ball with lotus paste
- 鳄梨龙须卷 Kataifi roll with avocado
- 葡式蛋挞仔 Baked mini Portuguese egg tart
- 合時鮮果盤 Seasonal fresh fruit platter

 New

All prices are in PHP, VAT-inclusive, and subject to 10% service charge.
Please inform your order taker if you are suffering from food allergies.
We will do our best to accommodate your dietary preferences.

