

5 COURSE MENU

APPETIZER

Smoked Salmon Gravlax, Asparagus Spear, Hollandaise
Sauce paired with Onsen Egg and Parsnip Puree
烟熏三文鱼搭配新鲜芦笋、防风草泥、荷兰酱与温泉蛋，
味浓香醇的满分享受



SOUP

Roasted Tomato Soup
香醇番茄浓汤



MAIN COURSE 1

Baked Chilean Seabass with Seafood Bisque, Cauliflower Puree
and Seasonal Vegetables
香烤智利鲈鱼配浓郁海鲜汤，搭配花椰菜泥和季节性蔬菜，
垂涎欲滴的美味口感



MAIN COURSE 2

Sous Vide Tender Chicken Breast, Miso Velouté with Saffron
Scented Couscous
香焗嫩鸡胸，搭配味增汤和藏红花香古斯米，一口一个满足



DESSERT

Chocolate Royal Feuilletine Cake served with Vanilla Gelato Ice Cream
皇家巧克力蛋糕有香草冰激凌的点缀，幸福满满



5 COURSE MENU (VEGETARIAN)

APPETIZER

Port Salut, Asparagus Spear with Hollandaise paired
with Onsen Egg and Parsnip Puree

Port Salut 法式奶酪，搭配防风草泥、
荷兰酱与温泉蛋，味浓香醇的素食享受



SOUP

Roasted Tomato Soup

香醇番茄浓汤



MAIN COURSE 1

Roasted Aubergine with Shaved Parmigiano Reggiano Sauteed
Mushrooms and Saffron Scented Couscous

焗烤茄子配帕马森乳酪，搭配香炒蘑菇和藏红花香古斯米，
唇齿留香的健康优选



MAIN COURSE 2

Scrigni Al Funghi, Porcini, Basil Pesto, San Marzano Tomatoes

鲜香牛肝菌，搭配罗勒酱和圣玛扎诺爽口番茄，
香喷喷令人食指大动



DESSERT

Chocolate Royal Feuilletine Cake served with Vanilla Gelato Ice Cream

皇家巧克力蛋糕有香草冰激凌的点缀，幸福满满

