



Lily

Good for 5 persons | 19,888

红油陈醋海蜇皮, 韭香芥末酱熏花雕鸡卷
Jellyfish salad with aged black vinegar and chili oil
Smoked Huadiao chicken roll with chives, mustard sauce

广东烧鸭
Guangdong fire roasted duck

金汤海参鱼肚蟹肉羹
Braised seafood soup with sea cucumber and fish maw, shrimps, pumpkin

荔枝马苏里拉芝士鹅肝虾球配芥末薄荷酱
Fried prawn balls and mozzarella cheese,
foie gras and celery with wasabi mint sauce

酥皮焗番茄土豆烧和牛尾
Baked Wagyu oxtail with tomato, potato on puff pastry

港式清蒸青斑鱼
Steamed green grouper with ginger soy sauce and spring onion

闽南海味萝卜焖饭
Fried rice with pork belly, dried seafood, radish

金銀蛋蒜粒浸菠菜
Braised spinach with golden garlic and duo eggs in superior broth

芒果冰激凌刨冰配飘香天鹅酥
Shaved ice with mango ice cream
Swan shaped taro puff pastry

Inclusive of select soft beverages and honey lemon iced tea





Jasmine

Good for 10 persons | 45,988

话梅酱腌佛手瓜, 江南双色腐皮卷, 洛神花茶五香醉斑鱼

Marinated chayote with dried plum

Pan-fried carrots and spinach wrapped with dried bean curd roll

Five spiced grouper fillet in roselle tea sauce

堂做北京片皮鴨

Ming dynasty roasted Peking duck

椒鹽鴨骨架

Deep-fried duck bone with salt & pepper

養生黑蒜肉排炖魚肚湯

Double boiled pork ribs with fish maw and black garlic soup

XO醬蘭花炒帶子配核桃

Wok-fried US scallop with broccoli and sesame walnut in XO sauce

低溫香辣甜醬美國和牛眼肉配毛豆

8-hour slow-braised US Wagyu beef tenderloin
with edamame in spicy sweet and sour sauce

芒果銀鱈魚卷配樹莓蛋黃醬

Crispy cod fish and mango roll with raspberry mayonnaise sauce

港式清蒸老虎斑魚

Steamed tiger grouper with ginger soy sauce and spring onion

海鮮鮮菇伊麵

E-fu noodles, assorted seafood and straw mushroom

上湯木耳小唐菜

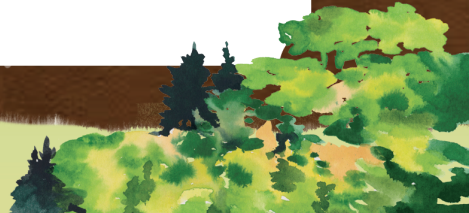
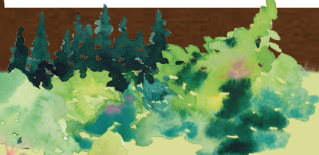
Bok choy, wood fungus and wolfberries in superior broth

招牌楊枝甘露配抹茶甜蜜豆蛋挞

Chilled mango and sago cream

Baked matcha egg tart with red bean

Inclusive of one bottle of wine, choice of Tempus Two Shiraz 2021
or Tempus Two Pinot Gris 2021, selected soft beverages,
and honey lemon iced tea





Osmanthus

Good for 10 persons | 55,988

葱茸三色蒸蛋方, 京陵低温咸水鸭, 葱油老醋海蜇头
Steamed salted egg and century egg with minced green onion sauce
24-hour marinated salted duck
Jellyfish salad with mature vinegar and scallion oil

化皮烤乳猪件

Firestone roasted suckling pig

椰盅虫草花乌鸡龙趸鱼唇汤

Double boiled black chicken with fish lip and cordyceps flower soup in coconut cup

养生黑蒜肉排炖鱼肚汤

Double boiled pork ribs with fish maw and black garlic soup

XO酱芦笋虾球澳带子

Australian scallop, prawn ball and asparagus in XO sauce

蒜片黑椒鹅肝牛仔粒

US beef tenderloin, foie gras in crispy garlic pepper sauce

柠檬酱芝士番茄墨鱼球

Crispy stuffed cherry tomatoes with mozzarella cheese cuttlefish ball, lemon custard

姜丝清蒸红东星斑鱼

Steamed red spotted grouper with light soy sauce and ginger

广东道招牌炒饭

Canton Road signature fried rice, shrimp and US scallop

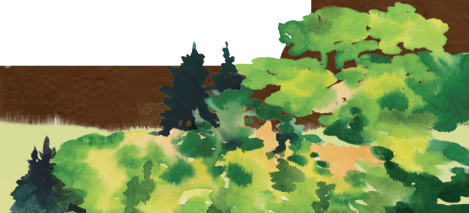
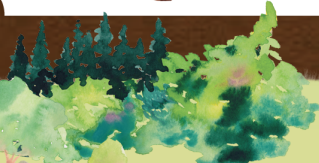
生炒广东芥兰

Guangdong style wok-fried kailan with pork belly and garlic

冰花杏仁露 配红椰果奶油蜜桃班戟

Almond soup in coconut crème fraiche
Pancakes with peach, red nata and cream

Inclusive of one bottle of wine, choice of Tempus Two Shiraz 2021
or Tempus Two Pinot Gris 2021, selected soft beverages,
and honey lemon iced tea





Featured Festive Dishes

蜜椒汁培根鮑菇菠蘿火雞卷配奶油青豆醬 (5pcs) | 788

Turkey with bacon and eringe mushroom, pineapple rolls,
black pepper in creamy green bean sauce

蘑菇醬芦笋扒三文魚配干燒汁 (200g) | 1,388

Pan-fried salmon fillet with asparagus and mushroom sauce
in sweet and sour sauce

荔枝馬蘇里拉芝士鵝肝蝦球配芥末薄荷醬 (5pcs) | 1,688

Fried prawn balls and mozzarella cheese,
foie gras and celery with wasabi mint sauce

芒果銀鱈魚卷配樹莓蛋黃醬 (5pcs) | 1,988

Crispy cod fish and mango rolls with raspberry mayonnaise sauce

酥皮焗番茄土豆燒和牛尾 | 1,988

Baked Wagyu oxtail with tomato, potato on puff pastry

