

Dinner

available from 7:00 pm – 10:00 pm

营业时间：7:00 pm – 10:00 pm

SOUP & APPETIZER

汤&开胃菜

DOUBLE BOILED CHICKEN CONSOMMÉ

Twice cooked chicken soup served with foie gras ravioli

清炖鸡汤

炖鸡汤 – 鹅肝方饺

TOM YUM SOUP

Tom yum Flavored seafood soup with Garlic Crackers

冬阴功汤

冬阴功大蒜海鲜汤

CORN AND CRAB MEAT SOUP

Hong Kong corn and crab meat chowder

蟹肉玉米汤

香港玉米蟹肉杂烩

❖ **SEARED SCALLOPS (SUPPLIMENT) \$19**

Three seared scallops - cauliflower - truffle puree - pancetta dust - watercress salad

干烧扇贝 (额外收费)

3 只干烧扇贝- 花椰菜- 松露酱- 意式烟肉碎- 豆瓣菜沙拉

PERUVIAN CEVICHE

Local job fish, freshly made coconut cream, island grown lime, Konotta Garden Herbs

秘鲁酸橘汁腌鱼

本地短鳍鱼- 现制椰奶油- 海岛青柠- 科诺塔花园香叶

❖ **FOIE GRAS (SUPPLIMENT) \$17**

seared goose liver - crispy baguette - fig chutney - roquette - flowering herb salad

鹅肝(额外收费)

干烧鹅肝- 酥脆法棍- 无花果酱- 芝麻菜- 花草沙拉

GRILLED ANGUS BEEF SALAD

Thai style grilled beef salad, toasted rice, shredded vegetables, citrus dressing, and herbs

烤安格斯牛肉沙拉

泰式烤牛肉沙拉 – 炒米 – 蔬菜丝 – 柑橘酱 – 香草

WAFU SARADA

Assorted vegetables with Japanese dressing

日式沙拉

什锦蔬菜沙拉配日式调汁

MAIN COUSE

主菜

CORN FED CHICKEN

Pan Roasted Corn fed chicken, truffle scented violet potatoes, wild mushroom sauce

香煎天然饲养鸡

香煎- 松露味紫薯- 野生菌酱

❖ **MALDIVIAN LOBSTER (SUPPLIMENT) \$23**

chargrilled lobster - garlic - bacon butter - basil foam - duck fat confit potatoes

马尔代夫龙虾(额外收费)

香烤龙虾- 大蒜- 奶油培根- 鸭油焖土豆

❖ **JUMBO PRAWNS (SUPPLIMENT) \$15**

大虾 (额外收费)

STEAMED GROUPE

Local caught grouper - chinese rice wine broth - jasmine rice - wilted greens

清蒸石斑鱼

本地新鲜捕捞石斑鱼- 中国米酒汤- 茉莉米饭- 酥脆蔬菜

NASI GORENG

Traditional fried rice, served with satays, fried egg, prawn crackers, peanut sauce

印尼炒饭

传统炒饭- 沙爹- 煎蛋- 虾片- 花生酱

❖ **Applicable Supplement Surcharge for Meal Plan**

餐包外额外收费

prices are in us dollars. all prices are subject to 10% service charge and all applicable government tax.

以上价目为美金。所有价格需另加 10%服务费和政府税。

❖ **T-BONE STEAK (SUPPLIMENT) \$20**
T 骨牛排 (额外收费)

PAD THAI

Wok fried flat rice noodle and seafood, crushed peanuts, spring onion, tamarind sauce

泰式炒粉

海鲜炒河粉- 碎花生- 葱- 罗望子酱

❖ **MALDIVIAN TUNA CURRY (SUPPLIMENT) \$10**

fresh island caught tuna - roasted - maldivian spices - herbs - coconut

马尔代夫咖喱吞拿鱼(额外收费)

新鲜捕捞吞拿鱼- 香烤- 马尔代夫香料- 香叶- 椰肉

HERB MARINATED GRILL LAMB KEBAB

Grilled lamb kebab, saffron rice, caramelized vegetable, mint jus

香草腌制烤羊肉串

烤羊肉串 - 藏红花米饭 – 焦糖蔬菜 – 薄荷汁

DESSERT

甜点

NIAN GAO (STICKY RICE CAKE)

This traditional steamed Chinese New Year cake, known in Mandarin as nian gao (“higher year”), is flavored with almond extract and Chinese brown sugar

年糕

中国新年传统蒸年糕配以杏仁和中国红糖

❖ **CHOCOLATE FONDANT (SUPPLIMENT) \$10**

salted caramel - fresh raspberries - candied mint - vanilla bean ice cream

巧克力熔岩蛋糕(额外收费)

盐渍焦糖- 新鲜覆盆子- 蜜饯薄荷- 香草都冰淇淋

TANG YUAN

Glutinous Rice Dumplings in Sweet Syrup

汤圆

甜汤汤圆

❖ **ISLAND COCONUT CHEESECAKE (SUPPLIMENT) \$10**

Home grown Coconut and white chocolate cheesecake

海岛椰子芝士蛋糕(额外收费)

本岛椰子- 白巧克力芝士蛋糕

ICE CREAM SELECTION

(Green tea & Black sesame)Homemade Ice cream with sauce

精选冰淇淋

(绿茶&黑芝麻) 手工冰淇淋

Draft beer

生啤

Carlsberg

8

Lion

8

Wine by glass

单杯葡萄酒

domain du cleray – sauvignon blanc
france

12

chateau minuty – grenache rosé
france

13

jj mcwilliams – shiraz
australia

12

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