

World Gourmet Summit Set Lunch and Dinner Menu 8 to 12 April 2008

Lunch Menu

Braised Shark's Fin with Crab Meat in "Golden" Stock

Crisp-fried Sea Perch with White Wine and Fresh Pepper

Pan-fried Kurobuta Pork with Homemade Sauce

Braised Japanese Noodles with Crispy Needle Fungus in Abalone Sauce

Chilled Dessert with Hashima and Coral Seaweed in "Gui Hua" Honey

Signatures Test Tube Juice

Braised Koh Yong Dried Abalone

\$248++ (10-head Abalone) \$218++ (12-head Abalone)

American Express Card Members Enjoy a complimentary bottle of wine with a minimum of 4 set menus ordered



World Gourmet Summit Set Lunch and Dinner Menu 8 to 12 April 2008

Dinner Menu

Braised Fresh Shark's Fin with Crab Meat and Crab Roe

Lobster Prepared in Two Ways

Baked Body in Superior Stock Lobster Salad

Grilled U.S. Kurobuta Pork Collar with Homemade Sauce

Braised Japanese Noodles with Crispy Needle Fungus in Abalone Sauce

Chilled Dessert with Hashima and Coral Seaweed in "Gui Hua" Honey

Signatures Test Tube Juice

Braised Koh Yong Dried Abalone

\$268++ (10-head Abalone) \$238++ (12-head Abalone)

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