

6 APRIL TO 3 MAY 2015

tunglok signatures orchard parade hotel
wgs 2015 - 6 april - 3 may
lunch

冰镇冰菜南非鲍鱼鲟龙鱼子
chilled south africa abalone with sturgeon caviar
and icy salad

鱼翅云吞龙骨汤
double-boiled shark's fins dumpling
in giant fish bone soup

塔煎西班牙厚和豚
pan-fried spanish iberico pork

醋溜菊花澳洲海鳙腩
deep fried australian barramundi belly
with sweet and sour sauce

蚶肉泡水晶面泉水蛋
poached crystal noodles with crab meat
and onsen egg

青柠冰霜合桃冰淇淋
chilled lime sorbet with walnut ice-cream

\$108++ per person
(u.p. \$148++)

EPICUREAN DELIGHTS
14 to 25 April 2015

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dinner

花样呈龙

chilled lobster salad served on crispy yam basket
combined with apple jelly

石焗黄焖佛跳墙

braised buddha jump over the wall in pumpkin stock
served in hot stone pot

乾坤澳洲海鱸腩

australian barramundi belly
prepared in two ways

法国鹅肝煎野生松茸菌

pan-fried french foie gras
with wild 'song rong' fungus

爽豚泡珍珠饭泉水蛋

poached pearl rice with kurobuta pork collar
and onsen eggs

冰火龙情

chilled organic dragon fruit with ice cream

\$138++ per person
(u.p. \$188++)

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