



WGS Special Menu

28 March to 24 April

\$108.00++ per person

蒜泥白玉虾拼特色北京鸭

Poached Prawn with Lee Kum Kee Minced Garlic and Seasoned Soy Sauce for Seafood

Roast Peking Duck with Parma Ham, Pineapple and Crispy Beancurd Skin roll in Homemade Crepe

光头椰皇炖海鲜汤

Double-boiled Seafood Soup in Whole Young Coconut

黑苕露南非鲍猴头菇

Braised South African Abalone with 'Monkey Head' Mushroom, Truffle in Lee Kum Kee First Draw Soy Sauce and Premium Brand Oyster Sauce

盐焗法国鹌鹑伴炸芋头片

Salt Baked French Quail with Lee Kum Kee Hoisin Sauce and Minced Garlic, served with Taro Crisps

豉油皇大花虾伴烩日本面

Stewed Japanese Noodle served with Pan-fried King Prawn in Lee Kum Kee First Draw Soy Sauce and Superior Soy Sauce

牛油果香草雪糕拼天鹅金薯酥

Chilled Cream of Avocado topped with Vanilla Ice Cream Crispy Swan Pastry filled with Sweet Potato

Official Partner: Lee Kum Kee

* Price is subject to service charge and prevailing government taxes.

Event Organiser



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