



Li Bai Cantonese Restaurant WGS Celebratory Menu 2009

1 April to 30 June 2009 (Lunch & Dinner)

FINE CUISINE

GREAT WINES

UNIQUE DINING

Set Menu 1

人参带子皇

Pan-fried scallops with American ginseng

水晶蟹肉鲍翅

Braised crystal crabmeat & shark's fin dumplings

生烧鸵鸟扒

Barbecued fillet of ostrich

荷叶鲍鱼糯米饭

Steamed glutinous rice with abalone in lotus leaf

香芒薄煎饼拼燕窝豆腐

Mango pancake served with bird's nest jelly

S\$138

All prices are subject to 10% service charge and 7% GST Citibank cardmembers are entitled to 15% off.

Held In:

Jointly Organised By:

Proudly Presented By:













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Set Menu 2

香芒鸭脯带子船

Mango boat with barbecued duck & scallops

椰皇燉鲍翅

Double-boiled superior shark's fin in young coconut

云耳莲藕蒸鳕鱼

Steamed cod fish with black fungus & lotus root

波士顿龙虾焖拉麵

Stewed special ramen noodles with Boston lobster

香芒薄煎饼拼燕窝豆腐

Mango pancake served with bird's nest jelly

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