

WEEKEND LUNCH MENU CHINESE SET MENU | INDIVIDUALLY PLATED

APPETISER | Choice of three

鲜果沙律龙虾
Lobster, Seasonal Fruit Salad

四川辣子鸡
Crispy Sze Chuan-style Chicken

明太子酱北海道带子
Hokkaido Scallop, Mentaiko Mayonnaise

脆皮烧肉
Crispy Roasted Pork Belly

川味麻辣小鲍鱼
Mala Sze Chuan Mini Abalone

脆皮腐皮卷
Crispy Beancurd Roll

SOUP | Choice of one

美国参海味炖鸡汤
Double-Boiled Chicken Soup, American Ginseng,
Sea Cucumber, Fish Maw, Abalone, Conpoy

雪蛤石斛螺头炖鸡汤
Double-Boiled Chicken Soup, Hashma, Sea
Whelk, Dendrobium

FISH | Choice of one

黄椒蒸鲈鱼
Steamed Sea Bass Fillet, Yellow Bell Pepper

金银蒜蒸笋壳鱼
Steamed Marble Goby Fillet, Minced Garlic

CHICKEN | Choice of one

盐焗鸡伴兰花苗
Salt-baked Chicken, Broccolini

药膳炖鸡伴兰花苗
Herbal Chicken with Broccolini

MAIN DISH | Choice of one

蟹肉带子海皇焖伊面
Braised E-Fu Noodles, Australian Scallop,
Crab Meat, Shimeji Mushrooms

樱花虾腊味香炒饭
Wok-fried Rice, Sakura Shrimp, Chinese Sausage,
Black Olive

DESSERT | Choice of one

燕窝香芋泥
Yam Paste, Bird's Nest

燕窝雪耳炖木瓜
Double-Boiled Bird's Nest, Papaya, Snow Fungus

Kindly note that menus are subjected to changes.

WEEKEND LUNCH MENU

CHINESE SET MENU | COMMUNAL-STYLE

APPETISER | Choice of five

烧鸭

Roasted Premium Duck

蜜汁叉烧鸡

Honey-glazed Chicken Char Siew

酒香醉鸡卷

Drunken Chicken Roulade

麻辣蛭子拌云耳

Mala Braised Razor Clams, Black Fungus

金钱鸡

Golden Coin Chicken

脆皮烧肉

Crispy Roasted Pork Belly

凉拌鱼皮

Chilled Marinated Fish Skin

脆皮海鲜腐皮卷

Crispy Beancurd Seafood Roll

金沙鱼皮

Salted Egg Crispy Fish Skin

四川辣子鸡

Sichuan Sze Chuan-Style Chicken

SOUP | Choice of one

虫草花羊肚菌炖鸡汤

Double-Boiled Chicken Soup, Cordyceps,
Morel Mushroom, Conpoy

蟹肉五宝烩羹

Braised Crabmeat Soup with Five Delicacies

SEAFOOD | Choice of one

X.O. 酱玉带炒花枝

Wok-Fried Scallops, Cuttlefish in X.O. Sauce

黄金麦片虾球

Golden Cereal Prawn

VEGETABLE | Choice of one

南非鲍鱼花菇扒菠菜

Braised South African Abalone, Shiitake
Mushroom, Spinach

瑶柱海参冬菇时蔬

Braised Sea Cucumber, Conpoy, Shiitake
Mushroom, Seasonal Greens

FISH | Choice of one

港式蒸鲈鱼

Cantonese Steamed Sea Bass

头抽蒸笋壳鱼

Steamed Soon Hock, Superior Light Soy Sauce

MEAT | Choice of one

药膳帝王鸡

Imperial Herbal Chicken

脆皮烧鸡

Crispy Roasted Chicken

RICE / NOODLES | Choice of one

腊味荷叶饭

Lotus Leaf Rice, Chinese Sausage

蟹肉带子海鲜焖伊面

Braised E-Fu Noodles, Crabmeat, Shimeiji
Mushroom

DESSERT | Choice of 1 selection

花旗参红枣炖雪蛤

Double-Boiled Hasma, American Ginseng, Red
Dates

杨枝甘露雪蛤

Mango Sago Pomelo, Hasma

Kindly note that menus are subjected to changes.

WEEKEND LUNCH MENU

WESTERN SET MENU

STARTER | Choice of one

BABY ROMAINE & GRILLED CHICKEN
Pancetta and Horseradish Dressing, Macadamia

SMOKED SALMON CARPACCIO
Puffed Pastry, Lemon Crème, Capers, Dill

SOUP | Choice of one

SAN MARZANO TOMATO SOUP
Free-Range Egg, Smoked Cream

ROASTED PUMPKIN VELOUTÉ
Young Ginger, Toasted Seeds, Herb Oil

MAIN COURSE | Choice of two

POACHED CHICKEN BREAST
Roasted Broccolini, Potato Purée, Albufera Sauce

SEARED SEABASS
Meunière Butter, Ikura, Sweet Potato

BRAISED BEEF RAGÙ CASONCELLI
32-month Parmigiano Fonduta

DESSERT | Choice of one

MANGO PANNA COTTA
Vanilla Panna Cotta, Fresh Lime Mango, Almond Crumble

MERINGUE TART
Lemon, Strawberry

Kindly note that menus are subjected to changes.

WEEKEND DINNER MENU CHINESE SET MENU | INDIVIDUALLY PLATED

APPETISER | Choice of three

香煎鹅肝配柚香腌西瓜
Seared Foie Gras, Yuzu,
Marinated Watermelon

龙虾鲜果沙律
Boston Lobster, Seasonal Fruit Salad

炭烧脆皮乳猪
Charcoal-roasted Crispy Suckling Pig

明太子酱北海道带子
Hokkaido Scallop, Mentaiko Mayonnaise

四川辣子鸡
Crispy Sze Chuan-style Chicken

松露芋香泡芙配香煎带子
Truffle Taro Puff, Pan-Seared Scallop

SOUP | Choice of one

佛跳墙羹
Buddha Jumps Over the Wall

黑虎掌菌瑶柱花胶炖鸡汤
Double-Boiled Chicken Soup, Black Tiger
Mushroom, Conpoy, Fish Maw

SEAFOOD | Choice of one

南非五头鲍鱼海参扒绿笋
Braised South African 5-Head Abalone,
Sea Cucumber, Asparagus

黄焖五头鲍鱼海参花菇时蔬
Braised Golden 5-Head Abalone, Sea
Cucumber, Flower Mushrooms, Seasonal Greens

FISH | Choice of one

金银蒜蒸智利海鲈鱼
Steamed Chilean Sea Bass, Minced Garlic

招牌酱蒸东星斑
Steamed Grouper, METT's Signature Sauce

RICE / NOODLES | Choice of one

香煎波士顿龙虾尾焗稻庭面
Pan-Seared Boston Lobster Tail,
Braised Inaniwa Noodles

海皇黄金炒饭
Golden Fried Rice, Assorted Seafood,
Crispy Puffed Rice

DESSERT | Choice of one

燕窝芋泥配桂花糕及椰香南瓜
Yam Paste, Birds' Nest, Pumpkin,
Coconut Cream, Osmanthus Jelly

木瓜雪耳燕窝配香脆薄饼
Double-boiled Bird's Nest, Papaya,
Snow Fungus, Crispy Pancake

Kindly note that menus are subjected to changes.

WEEKEND DINNER MENU CHINESE SET MENU | COMMUNAL

APPETISER | Choice of three

凉拌鱼皮

Chilled Marinated Fish Skin

八爪鱼沙律

Baby Octopus Salad

鲜果龙虾沙律

Lobster, Seasonal Fruit Salad

脆皮烧肉

Crispy Roasted Pork Belly

蜜汁叉烧鸡

Honey-glazed Chicken Char Siew

烧鸭

Roasted Premium Duck

松露鸡肉卷

Truffle Chicken Roulade

越式炸春卷

Vietnamese Crispy Spring Roll

脆皮腐皮卷

Crispy Beancurd Skin Roll

川味辣汁海蜇

Chilled Spicy Jellyfish

SOUP | Choice of one

海底椰雪梨雪蛤炖鸡汤

Double-boiled Chicken Consommé,
Hasma, Sea Coconut, Snow Pear

川椒海皇羹

Braised Trio of Seafood Bisque with
Sichuan Peppercorn
(Crab Meat, Fish Maw, Sea Cucumber)

SEAFOOD | Choice of one

X.O. 酱爆带子虾球

Wok-Fried Scallops, Prawns,
Asparagus in X.O. Sauce

香辣虫草花花菇炒带子

Sautéed Scallops, Cordyceps & Shimeiji
Mushroom, Flower Mushrooms, Spicy Aromatic
Sauce, Cucumber, Seasonal Greens

VEGETABLES | Choice of one

南非鲍鱼伴田园时蔬

Braised South African Abalone,
Seasonal Vegetables

虾子南非鲍鱼海参扒菠菜

South African Abalone, Sea Cucumber,
Shrimp Roe, Spinach

FISH | Choice of one

酱蒸鲈鱼

Steamed Sea Bass, Signature Soy Sauce

古法清蒸笋壳鱼

Traditional Steamed Soon Hock

MEAT | Choice of one

梅子酱烤伦敦鸭

Roasted London Duck, Plum Sauce

金丝脆香烧鸡

Roasted Chicken, Shredded Golden Egg

RICE / NOODLES | Choice of one

樱花虾腊味荷叶饭

Fragrant Rice in Lotus Leaf, Sakura
Shrimp, Chinese Sausage

蟹肉焖伊面

Braised E-Fu Noodles, Crab Meat

DESSERT | Choice of one

燕窝芋泥

Yam Paste, Bird's Nest

燕窝杨枝甘露

Mango Pomelo, Bird's Nest

Kindly note that menus are subjected to changes.

WEEKEND DINNER MENU

WESTERN SET MENU

STARTER | Choice of one

BLACK ANGUS BEEF CARPACCIO
Rocket Salad, Porcini Dressing

BURRATINA CAMPANA
Olive Tapenade, Perini Tomato

BABY ROMAINE & GRILLED CHICKEN
Pancetta and Horseradish Dressing, Macadamia

SOUP | Choice of one

PAN-SEARED HOKKAIDO SCALLOP
Saffron bisque, Basil Oil

ROASTED MAITAKE MUSHROOM (*vegetarian*)
Macademia Nuts, Artichoke broth

INTERMEZZO

LIME SORBET

MAIN COURSE | Choice of two

SLOW-BRAISED SHORT RIB
Potato Millefoglie, Rosemary Jus

SENATORE CAPELLI CALAMARATA
Pecorino Fondue, Hazelnuts, Truffle

POACHED SPRING CHICKEN
Tarragon Cream

WILD CAUGHT SARDINIAN SEABASS
Riesling Sauce, Trout Roe

DESSERT | Choice of one

TIRAMISU
Milano Espresso, Hazelnut Sauce

MERINGUE TART
Lemon, Strawberry

CRUNCHY HAZELNUT FEUILLETINE
55% Dark Chocolate Mousse, Chocolate Genoise

PASSION FRUIT RASPBERRY MOUSSE CAKE
Passion Fruit Jelly, Vanilla Genoise

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