



September Ala Carte Specials

		小 Small	中 Med	大 Large
S101	葱油凉拌海蜇虫草花 Tossed Shredded Jellyfish & Cordyceps Flowers with Spring Onion Oil	16	-	-
S102	黑醋芥籽金絲脆鱈 Diced Dried Oysters with Water Chestnut in Lettuce Wrap	18	27	-
S103	囍愛嚙花 Salmon Salad Bouquet with Xi Yan special dressing (S 3-4 M 5-8 L 9-12pax)	36	60	108
S105	柑桔蜜杜洛克香酥花腩 Crispy Pork in Zesty Kumquat Marmalade	22	33	44
S106	泰式醃青芒炒牛肉 Stir Fried Beef with Thai Pickled Green Mangoes	28	42	56
S107	黃金醬炒蝦球配日本小南瓜 Stir Fried Prawns in Japanese Pumpkin & Salted Egg Yolk Sauce	36	54	72
S108	香茅炸鮪魚 Barramundi Fillets in Spicy Lemongrass & Passion Fruit Sauce	32	48	64
S109	私房剝椒河粉蒸鮪魚片 Steamed Barramundi Fillet with Chef's Spicy Home-made Chopped Chilli Sauce on Rice Noodles	32	48	64
S110	私房剝椒河粉蒸魚 Steamed Marbled Goby with Chef's Spicy Home-Made Chopped Chilli Sauce on Rice Noodles	66 600g	88 800g	-
S111	囍宴素菜客家面 Xi Yan Fried Hakka Noodle	22	33	-
			半只 Half	整只 Whole
S115	孜然香辣雞 Roast Chicken with Fragrant Spiced Cumin		32	60
			每只 / piece 至少二 / min 2 pcs	
S120	私房榄豉醬糯米蒸扇貝 Steamed Scallop with Pickled Olive & Black Bean Sauce			18
S121	牛肝菌焗釀蟹蓋 Baked Crab with Porcini Mushroom & Mozzarella Cheese			20
S122	紫玉黃金杯 Sautéed Yellow Crab Roe in Eggplant Topped with Baked Egg & Shredded Coconut			18