

TULIP SET MENU
MAY – JULY 2021



Barbecued Iberico Pork, Honey Sauce
Pan-fried Hokkaido King Scallop

Double-boiled Sea Whelk Soup, Fish Maw, Chicken,
Soaked Nostoc Algae, Served in Whole Coconut

Pan-fried Japanese Wagyu Beef, Wild Mushroom

Braised 3 Head South African Abalone,
Mushroom, Chinese Cabbage in Oyster Sauce

Poached Rice, Canadian Lobster Meat, Lobster Broth

Chilled Black Glutinous Rice, Coconut Ice Cream

*\$248 Per Person
(Include Chinese Tea)*