HOT POT | 火锅

PLEASE PLACE YOUR ORDER IN ADVANCE TO ENSURE AVAILABILITY AND PREPARATION FOR AN EXCEPTIONAL EXPERIENCE 须提前联系管家下单

SOUP BASE (CHOOSE 1 OF 3) | 汤底(三选一)

GINSENG CHICKEN STOCK | 人参鸡汤底
MALA BEEF STOCK | 麻辣牛肉汤底
VEGETARIAN STOCK | 蔬菜汤底

NOODLE (CHOOSE 1 OF 2) |面条(二选一)

DAN DAN NOODLES | 素面 SWEET POTATO THICK VERMICELLI | 红薯粉条

SELECTION OF SIGNATURE SAUCE | 精选招牌蘸料

LI LONG SAUCE | SESAME SAUCE | PEANUT SAUCE 里弄酱 | 芝麻酱 | 花生酱

SELECTION OF TOPPINGS | 可选配料

LAO GAN MA SAUCE | FRIED GARLIC OIL | CHILI OIL | SESAME OIL 老干妈 | 蒜油 | 辣椒油 | 芝麻油

SOYA SAUCE | BLACK VINEGAR | CRUSHED ROASTED PEANUT | SPRING ONION 酱油 | 陈醋 | 烤花生碎 | 香葱

(V) Vegetarian (P) Pork (G) Gluten Free (N) Contains Nuts (S) Spicy

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Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions".

HOT POT | 火锅

CHEF'S FAVORITE | 厨师推荐

228 Per Person | 228 每位

MAYURA STATION STRIPLOIN MBS 8/9, BLACK ANGUS BEEF STRIPLOIN 澳洲Mayura和牛西冷 MBS 8/9, 黑安格斯牛西冷

CHICKEN BREAST, CHICKEN MEAT BALL 鸡胸肉,鸡肉丸

MALDIVIAN LOBSTER, REEF FISH FILLET, SCALLOP, SHRIMP PASTE 马尔代夫龙虾,马尔代夫海鱼片,扇贝,手打虾滑

FROM THE LAND | 混合肉类

198 Per Person | 198 每位

MAYURA STATION STRIPLOIN MBS 8/9, BLACK ANGUS BEEF STRIPLOIN 澳洲MAYURA和牛西冷 MBS 8/9, 黑安格斯牛西冷

AUSTRALIAN LAMB LOIN, PORK BELLY, CHICKEN BREAST 澳洲羊里脊,猪五花肉,鸡胸肉

BEEF MEAT BALL, PORK MEAT BALL, CHICKEN MEAT BALL 牛肉丸,猪肉丸,鸡肉丸

FROM THE SEA | 混合海鲜

168 Per Person | 168 每位

MALDIVIAN LOBSTER, REEF FISH FILLET, PRAWN, SCALLOP 马尔代夫龙虾,马尔代夫海鱼片,大虾,扇贝

SQUID, SHRIMP PASTE, FISH BALL 鱿鱼,手打虾滑,鱼丸

VEGGIE GOOD | 素食

138 Per Person | 138 每位

CHINESE CABBAGE, BOK CHOY, ENOKI MUSHROOM, SHIITAKE MUSHROOM 大白菜,上海青,金针菇,香菇

BEAN SPROUTS, LOTUS ROOT, BLACK FUNGUS, POTATO, TOFU, YUBA 豆芽,藕片,黑木耳,土豆片,嫩豆腐,腐竹

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All prices are in USD and are subject to 10% service charge and 16%GST.

HOT POT | 火锅

ADD ON 添加

MAYURA STATION STRIPLOIN MBS 8/9 澳洲MAYURA和牛西冷 MBS 8/9	98
BLACK ANGUS BEEF STRIPLOIN 黑安格斯牛西冷	68
AUSTRALIAN LAMB LOIN 澳洲羊里脊	66
PORK BELLY 猪五花肉	32
CHICKEN BREAST 鸡胸肉	28
CHICKEN MEAT BALL 鸡肉丸	28
BEEF MEAT BALL 牛肉丸	32
REEF FISH FILLET 马尔代夫海鱼片	60
MALDIVIAN LOBSTER 马尔代夫龙虾	120
SCALLOP 扇贝	38
SQUID 鱿鱼	28
SHRIMP PASTE 虾滑	32

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SIGNATURE TASTING MENU: 7 COURSES | 7 道式套餐

242 Per Person | 242 每位

ROASTED BEIJING DUCK

北京烤鸭

CHINESE PANCAKES, CUCUMBER, SPRING ONIONS, HOI SIN SAUCE

中式薄饼, 黄瓜, 香葱, 甜面酱

HOT AND SOUR SOUP WITH SEAFOOD (S)

海鲜酸辣汤

OR 或

SWEET CORN SOUP WITH CRAB MEAT AND EGG

蟹肉粟米羹

WOK FRIED FRESH MALDIVIAN LOBSTER WITH GINGER AND SPRING ONIONS

葱姜炒马尔代夫鲜龙虾

STIR FRIED MIXED SEAFOOD WITH ASPARAGUS IN XO SAUCE (S)

酱炒海鲜配芦笋

WOK-FRIED STONE AXE WAGYU BEEF TENDERLOIN MBS9 BLACK PEPPER SAUCE

黑椒牛肉

BBQ CHICKEN FRIED RICE WITH EGG AND VEGETABLE

鸡肉蔬菜蛋炒饭

MANGO POMELO SAGO

杨枝甘露

SIGNATURE TASTING MENU: 5 COURSES | 5 道式套餐

192 Per Person |192 每位

ROASTED BEIJING DUCK

北京烤鸭

CHINESE PANCAKES, CUCUMBER, SPRING ONIONS, HOI SIN SAUCE

中式薄饼, 黄瓜, 香葱, 甜面酱

HOT AND SOUR SOUP WITH SEAFOOD (S)

海鲜酸辣汤

OR 或

SWEET CORN SOUP WITH CRAB MEAT AND EGG

蟹肉粟米羹

WOK-FRIED STONE AXE WAGYU BEEF TENDERLOIN MBS9 BLACK PEPPER SAUCE

黑椒牛肉

BBQ CHICKEN FRIED RICE WITH EGG AND VEGETABLE

鸡肉蔬菜蛋炒饭

DEEP-FRIED BANANA WITH VANILLA ICE CREAM

炸香蕉配香草冰淇凌

CHEF ADDY'S RECOMMENDATIONS

主厨推荐

ROASTED BELIING DUCK

TRADITIONAL WOOD OVEN ROASTED | 传统木火烧烤

NOTOTED DEISTITE DOCK		
北京烤鸭	整鸭	
CHINESE PANCAKES, CUCUMBER	HALF DUCK	142
中式薄饼, 黄瓜	半只	

OSCIETRA CAVIAR (30g)

ADDITIONAL CONDIMENT | 另加

鱼子酱(30g)

WHOLE DUCK

SECOND SERVING | 第二道

SPRING ONIONS, HOI SIN SAUCE

DUCK SOUP WITH CHINESE CABBAGE AND TOFU

鸭汤,大白菜,豆腐

香葱,甜面酱

OR 或

WOK-FRIED DUCK BONE
WITH SICHUAN PEPPER, CHILI, SPRING ONION AND GARLIC

椒盐鸭骨, 花椒, 辣椒

WOK-FRIED STONE AXE WAGYU BEEF TENDERLOIN MBS9

102

245

198

BLACK PEPPER SAUCE

黑椒牛肉

CRISPY MANDARIN FISH

102

SWEET AND SOUR SAUCE

酸甜松鼠鱼

WOK-FRIED MALDIVIAN LOBSTER (S)

24 per 100g

WITH SICHUAN CHILI SAUCE

24美金/100克

辣炒马尔代夫鲜活龙虾

DIM SUM | 点心

CRYSTAL HAR GAU (4 pieces) 水晶虾饺	33
CHICKEN SIEW MAI (4 pieces) 鸡肉烧麦	33
PORK XIAO LONG BAO (3 pieces) 小笼包	37
MIXED SEAFOOD DUMPLING WITH TRIO CAVIAR (3 pieces) 什锦海鲜饺子	43
CRYSTAL VEGETABLE DUMPLINGS (3 pieces) 水晶素饺	28
DEEP-FRIED HAM SUI GOK (P) (3 pieces) WITH DUCK MEAT AND SHIITAKE MUSHROOM 鸭肉咸水角	32
PAN-FRIED TURNIP CAKE (3 pieces) 萝卜糕	31
VEGETABLE SPRING ROLLS (4 pieces) 素春卷	27
SOUP 汤 HOT AND SOUR SOUP WITH SEAFOOD (S) 海鲜酸辣汤	29
PRAWN WONTON SOUP WITH BOK CHOY AND MUSHROOMS 虾肉馄饨汤	29
SWEET CORN SOUP WITH CRAB MEAT AND EGG 蟹肉粟米羹	47
FISH MAW SOUP WITH WHITE FUNGUS AND GOJI BERRY (P) 花胶鸡汤 (V) Vegetarian (P) Pork (G) Gluten Free (N) Contains Nuts (S) Spicy	59

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STARTER | 前菜

EDAMAME (SALTY OR FIVE SPICE) (V) 毛豆(盐水或五香)	22
PICKLE CHERRY TOMATO WITH DRIED PRESERVED PLUMS (V) 话梅渍圣女果	29
CHONGQING STYLE MARINATED CHICKEN (S) (N) WITH PEANUT, SESAME AND CHILI SAUCE 口水鸡	34
LI LONG SIGNATURE SALAD (V) BLACK FUNGUS, CUCUMBER AND YUBA 里弄招牌沙拉,黑木耳,黄瓜和腐竹	39
ENOKI MUSHROOM SALAD (V) WITH CUCUMBER AND SESAME OIL 凉拌金针菇黄瓜	39
CRISPY CHICKEN WITH SWEET PLUM SAUCE 脆皮鸡配酸梅酱	39
CRISPY GOLDEN KING PRAWNS WITH CHINESE MUSTARD, SPICY MANGO 脆皮金黄虾,中式芥末酱,辣味芒果	51
CANTONESE BBQ HONEY PORK (N) (P) 蜜汁叉烧	54
ROASTED CRISPY PIGEON 脆皮乳鸽	82

POULTRY AND MEAT | 家禽及肉类

SWEET AND SOUR CHICKEN WITH PINEAPPLE AND BELL PEPPER	48
广式酸甜鸡配菠萝	
SICHUAN STYLE KONG PO CHICKEN WITH CASHEW NUTS (N) (S)	48
四川宫保鸡丁配腰果	
SPICY CHICKEN SICHUAN STYLE (S)	48
川式辣子鸡	
MAPO TOFU (S) BRAISED TOFU IN CHILI SAUCE WITH MINCED BEEF AND MUSHROOM 麻婆豆腐	37
STIR-FRIED PORK WITH FRESH CHILI (S) (P)	59
小炒肉	
CRISPY PORK TENDERLOIN WITH HONEY VINEGAR GLAZE (P) 锅包肉	59
WOK-FRIED GRASS-FED BLACK ANGUS BEEF TENDERLOIN WITH ONION IN OYSTER SAUCE	88
蚝油牛肉片配洋葱	
CRISPY GRASS-FED BLACK ANGUS BEEF TENDERLOIN WITH SICHUAN PEPPERCORN AND RED CHILI (S) 川香牛柳	88
PAN-FRIED LAMB CHOPS WITH CUMIN, ONION AND CORIANDER	92
孜然羊排	

FISH AND SEAFOOD | 鱼和海鲜

234 STIR-FRIED ABALONE WITH GREEN ASPARAGUS, XO SAUCE X0酱炒鲍鱼配芦笋 74 **WOK-FRIED MIXED SEAFOOD** 炒海鲜配芦笋 64 SICHUAN STYLE CHILI PRAWNS (S) 四川辣椒虾 64 STEAMED SCALLOPS WITH VERMICELLI AND CHOPPED GARLIC (S) 粉丝蒸扇贝 132 WOK-FRIED SEA CUCUMBER WITH SCALLION AND LEEK 葱爆海参 \$24 per 100g LIVE MALDIVIAN LOBSTER \$24美金/100g克 鲜活马尔代夫龙虾

CHOICE OF COOKING STYLE | 自选烹饪风味

WOK-FRIED WITH GINGER AND SPRING ONION | 葱姜小炒 WOK-FRIED WITH SPICY CHILI SAUCE | 香辣小炒 STEAMED WITH SUPERIOR SOYA SAUCE | 豉油清蒸

 MALDIVIAN REEF FISH
 \$12 per 100g

 鲜活马尔代夫海鱼
 12美金/100克

CHOICE OF COOKING STYLE | 自选烹饪风味

STEAMED WITH SUPERIOR SOYA SAUCE | 豉油清蒸FISH FILLET IN HOT CHILI OIL | 水煮鱼

VEGETABLES | 蔬菜

STIR-FRIED SEASONAL VEGETABLES (V) 清炒时蔬	28
SAUTÉED KAI-LAN WITH GARLIC SAUCE (V) 蒜蓉芥蓝	28
SAUTÉED BROCCOLI WITH MUSHROOMS (V) 炒西兰花配蘑菇	28
SAUTÉED GREEN BEANS WITH OYSTER SAUCE 蚝油四季豆	37
RICE AND NOODLES 米饭面条	
SEAFOOD FRIED RICE WITH XO SAUCE X0酱海鲜炒饭	34
PRESERVED PORK FRIED RICE WITH EGG AND VEGETABLE 腊肠蔬菜蛋炒饭	37
BBQ CHICKEN FRIED RICE WITH EGG AND VEGETABLE	31
鸡肉蔬菜蛋炒饭	
STIR-FRIED EGG NOODLES WITH SEAFOOD AND VEGETABLES	35
海鲜时蔬炒鸡蛋面	
SICHUAN STYLE DAN DAN NOODLES (S) (N) WITH MINCED BEEF AND PICKLED VEGETABLE 四川担担面	37
	40
STEAMED RICE 蒸米饭	10

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VEGETARIAN | 素食

STARTERS | 前菜

PAN-FRIED TURNIP CAKE (3 pieces) 萝卜糕	31
VEGETABLE SPRING ROLL (4 pieces) 蔬菜春卷	27
VEGETABLE TEMPURA WITH SWEET CHILI SAUCE 蔬菜天妇罗配甜辣酱	29
MAIN COURSE 主菜 STIR-FRIED SEASONAL VEGETABLES 清炒时蔬	28
KONG PAO TOFU (S) 宫保豆腐	36
BRAISED TOFU IN CHILI SAUCE WITH MUSHROOM (S) 麻辣豆腐	36
STIR-FRIED SHRED POTATO WITH HOT & SOUR SAUCE (S) 酸辣土豆丝	28
KONG PAO POTATO (S) 宫保土豆	29
VEGETABLE FRIED RICE 蔬菜炒饭	29
STIR-FRIED RICE NOODLES WITH VEGETABLE 素炒河粉	29

DESSERT | 甜品

MANGO SAGO POMELO 杨枝甘露	24
LEMONGRASS JELLY WITH LIME SORBET 柠檬草果冻配青柠冰沙	22
CHILLED MANGO PUDDING 芒果布丁	24
DEEP FRIED BANANA WITH VANILLA ICE CREAM 炸香蕉配香草冰淇凌	22
GREEN TEA COCONUT JELLY WITH CRISPY SESAME BALL 绿茶椰子冻糕配芝麻球	24
SEASONAL FRUITS 时令果盘	26