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## MENU

\$98++ Per Pax

蒜香蒸扇贝  
Cantonese Style Steamed Scallops with Garlic

\*\*

姬松茸雪耳鲍鱼土鸡汤  
Double Boiled Chicken Soup with Snow Fungus And Abalone

\*\*

夏威夷果芝士炬大明虾  
Baked King Prawns with Cheese & Macadamia Nut

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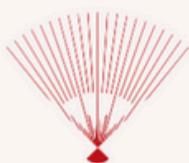
秘制香酥红斑鱼扒  
Crispy Red Grouper Fillet with Chef's Special Sauce

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干贝丝蟹肉香饭  
Dry Scallop Fried Rice with Crab Meat

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潮州白果芋泥  
Teochew Style Yam Paste with Gingko



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## MENU

\$138++ Per Pax

Duo Plate

麦片荔枝带子球  
Cereal Lychee Scallop Balls

麻辣叉烧和牛  
Wagyu Mala Char Siew

\*\*

迷你佛跳墙  
Mini Buddha Jumps Over The Wall

\*\*

羊肚菌黑松露鲍鱼粒  
Black Truffle Abalone with Morel Mushrooms

\*\*

淮山金汤蒸东星斑  
Steamed Red Grouper with Chinese Yam in Superior Golden  
Soup

\*\*

无锡排骨  
Braised Pork Ribs in Black Vinegar

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蚝皇香港糯米饭  
Cantonese Sticky Rice with Dried Oysters

\*\*

青苹果炖卢烩燕窝 (熱)  
Stewed Bird's Nest with Green Apple and Aloe Vera (Hot)