



《海納百川》四手晚宴

Hai Na Bai Chuan Four-hands Dinner Menu

茶燻乳鴿

Tea-Smoked Pigeon

Biluochun tea leaves | dark soy sauce | Shaoxing wine

點心拼盤

Dim Sum Platter

臥虎藏龍餃 | 養生桃膠素餃 | 和牛青椒餃
lobster | peach gum mushroom | wagyu beef green chilli

響油燴鱧絲

Soy-Braised Eel in Shanghai Style

shredded eel fillet | bean sprout | dark soy sauce

火焰和牛叉燒

Flaming Wagyu Beef Char Siu

A5 wagyu beef ribeye | shine muscat grapes | red dragon fruit | kumquat

椒麻鱈魚筍

Chilean Sea Bass

Sichuan peppercorn | chilli | bamboo shoot

宮保辣肉乳豬件

Kung Po Suckling Pig

wok-fried pulled pork | homemade chilli oil | kung po sauce | crispy turnip cake | caviar

西班牙紅蝦龍蝦湯泡脆米

Spanish Red Prawn with Lobster Broth Rice

poached spanish red prawn | crispy rice | crab meat | scallop | lobster consommé

招財進寶

Golden Fortune

lychee mousse | kumquat ganache | ginger sorbet | golden butter cookie

Food only \$998/pax

Wine & Sake Pairing \$588/pax

Non-alcoholic Pairing \$298/pax

Subject to 10% service charge



Sake & Wine Pairing

Non-alc Pairing

*Sake Dassai Sparkling 45,
Junmai Daiginjo,
Yamaguchi Prefecture, Japan*

*Saicho Sparkling Tea
Jasmine*

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*Chardonnay, 'Deloach' Vineyards
Russian River Valley, USA*

*Yang Guifei
Peach Oolong Tea,
Hibiscus, Lychee & Yuzu*

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*Riesling 'Ried Heiligenstein',
Weingut Brundlmayer, Austria*

*Tong Mu
Lapsang Souchong Tea, Mango,
Passion Fruit & Smoked Tea Foam*

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*Cabernet Franc, Clau de Nell,
A-C. Lefflaive, Anjou Saumur, France*

*Saicho Sparkling Tea
Hojicha*

*Rosé, Ruinart,
Reims, France*

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*Moscato d'Asti, Prunotto
Piedmont, Italy 2022*

*Baimudan
Fujian White Tea Peony*