

厨师精选

CHEF'S RECOMMENDATIONS

黑松露酱香炒澳洲龙虾 Sautéed Australian Lobster with Black Truffle Essence <i>(Pre-order only, one day in advance)</i>	\$428.00
金汤生拆蟹肉燕窝羹 Braised Bird's Nest with Fresh Crab Meat in Golden Broth	\$108.00
香酥鸭配柠檬酱烧汁 Crispy Duck with Calamansi and Barbecue Sauce	\$108.00
黑胡椒羊肚菌炒美国雪花牛肉 Stir-fried U.S. Marbled Beef	\$68.00
姜汁糖虾球 Ginger Candy Prawns	\$38.00
泰皇酱酥炸鲈鱼扒 Deep-fried Chilean Sea Bass Fillet with Thai Emperor Sauce	\$32.00

Prices are subject to 10% service charge
and prevailing government taxes.

款精美点心

LUNAR NEW YEAR DIM SUM

老干爹酱炒萝卜糕 Stir-fried Carrot Cake with Signature Chilli Sauce	\$12.80
珍珠鲍鱼烧卖 Steamed Pork & Abalone Dumpling (3 Pieces)	\$11.80
芋香蒸排骨 Deep-fried Bean Curd Skin Roll with Prawn (3 Pieces)	\$9.80
鲜虾腐皮卷 Steamed Pork Ribs with Yam	\$9.80
黑松露水晶饺 Steamed Vegetarian Crystal Dumplings with Black Truffle (3 Pieces)	\$9.80
颂苑虾饺皇 Steamed prawn dumpling (3 Pieces)	\$9.80
沙律明虾角 Deep fried prawn dumpling with mayonnaise (3 Pieces)	\$8.80
蚝皇叉烧包 Steamed BBQ honey pork bun (3 Pieces)	\$8.80
黑金流沙包 Charcoal golden custard bun (3 Pieces)	\$8.80
豉汁蒸凤爪 Steamed chicken claw with black bean sauce	\$7.80

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明炉烧烤

CANTONESE BBQ

南乳去骨乳猪全体 (预订) Roasted Suckling Pig with Fermented Bean curd (<i>pre-order required</i>)	\$388.00
当红片皮乳猪全体 (预订) Classic Suckling Pig (<i>pre-order required</i>)	\$388.00
颂苑招牌烧鸭 Song Garden's Signature Roasted Duck	\$108.00
颂苑吊烧鸡 Song Garden's Signature Crispy Chicken	\$65.00
烧味双拼盘 BBQ Combination (2 Varieties)	\$42.00
蜜汁叉烧 BBQ Pork With Honey Sauce	\$25.00
脆皮烧肉 Crackling Pork Belly	\$25.00

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餐前小吃

APPETISER

新奇北海道带子皇 Pan-seared Hokkaido Scallop with Mango Salsa Sauce	\$23.80
香煎鹅肝 Pan-seared Foie Gras with Braised Pear Sauce	\$22.80
酥脆海龙皇 Crispy Cuttlefish tossed with Salt and Pepper	\$18.80
椒盐白饭鱼 Crispy Silver Bait tossed with Salt and Pepper	\$16.80
黄金炸鱼皮 Crispy Fish Skin coated with Golden Egg Yolk	\$14.80

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鱼翅

SHARK'S FIN

每位 Per Person

- | | |
|---|----------|
| 经典浓汤石骨翼翅
Braised Superior Shark Fin's with
Supreme Broth
<i>Served in Hot Stone Pot with Crispy
Bacon Roll</i> | \$238.00 |
| 金汤蟹肉中鲍翅
Braised Superior Shark's Fin with
Crab Meat in Golden Broth | \$98.00 |
| 经典浓汤石锅鲍翅
Braised Superior Shark Fin's with
Supreme Broth
<i>Served in Hot Stone Pot with Crispy
Bacon Roll</i> | \$78.00 |
| 生拆蟹肉翅
Braised Superior Shark Fin's Soup
with Crabmeat | \$48.00 |

炖汤

DOUBLE-BOILED SOUP

每位 Per Person

- | | |
|---|---------|
| 石锅金汤龙虾羹
Braised Lobster with Pumpkin Puree
<i>Served in Hot Stone Pot with Crispy
Bacon Roll</i> | \$35.00 |
| 石锅花胶翅骨汤
Braised Shark's Cartilage Soup with Fish
maw
<i>Served in Hot Stone Pot with Crispy
Bacon Roll</i> | \$35.00 |

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鲍鱼和海味

ABALONE & SEA TREASURES

	每位 Per Person
颂苑横财就手堡 Song Garden's Supreme Fortune pot	\$198.00
蚝皇扣南非三头鲍鱼 Braised 3-Head South African Abalone in Abalone Sauce	\$98.00
蚝皇扣南非四头鲍鱼 Braised 4-Head South African Abalone in Abalone Sauce	\$88.00
鲍汁花胶拌原条刺渗 Braised Fish Maw and Spiky Sea Cucumber in Abalone Sauce	\$88.00

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精美海鲜

SEAFOOD

时价 Seasonal Price

清蒸东星斑

Steamed Coral Trout with Superior Soya Sauce

清蒸笋壳鱼

Steamed Marble Goby with Superior Soya Sauce

游水生中虾

Live Prawns

烹调法

METHOD OF PREPARATION

酒香

Poached with "Shao Xing" Wine

白灼

Poached with Superior Soya Sauce

金银蒜粉丝蒸

Steamed with Minced Garlic and Vermicelli Soup

头抽煎

Wok-fried with Superior Soya Sauce

避风塘

Typhoon Shelter Speciality

\$60.00

XO酱炒鹅肝珊瑚蚌带子

Wok fried Foie Gras with Coral Mussels and Scallop in XO Sauce

\$38.00

青芥末虾球

Deep-fried Prawns in Wasabi Mayonnaise

\$38.00

黄金虾球

Deep-fried Prawns tossed with Salted Egg Yolk

\$30.00

金银蒜蒸鲈鱼

Steamed Chilean Seabass with Minced Garlic

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精美肉类

POULTRY & MEAT

喜马拉雅山盐煎日本顶级和牛 Pan-seared Premium Wagyu Beef with Himalayan Salt	\$98.00
安格斯煎牛柳 Pan-seared Angus Beef Fillet	\$38.00
羊方藏鱼 Lamb Rack Stuffed with Fish Diced in Feather Light Batter	\$38.00
蒜片古法牛柳粒 Wok-fried Beef Cubes with Sliced Garlic in French Style	\$48.00
姜米白酒炒肥牛肉 Wok-fried Beef with Ginger and Chinese Rice Wine	\$48.00
荔枝咕老肉 Sweet and Sour Pork with Lychee	\$28.00
豉油皇鸡腿扒 Pan-seared Chicken Thigh with Superior Soya Sauce	\$13.80

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田园青菜

SEASONAL VEGETABLES

白松露油真菌炒芦笋 \$42.00
Sauteed Asparagus with Wild Mushroom
in White Truffle Oil

宫廷豆腐煲 \$40.00
Braised Tofu with Assorted Seafood in Claypot

芦笋, 芥兰 \$25.00
Asparagus, Kai Lan

西兰花, 白菜苗 \$22.00
Broccoli, Baby Cabbage

南乳豆根斋煲 \$23.00
Stewed Garden Green and Gluten with Fer-
mented Bean curd

烹调法
METHOD OF PREPARATION

清炒
Stir-fried

金银蛋
Trio Egg in Supreme Stock

蚝油
Oyster Sauce

金银蒜
Garlic Fried

面 - 饭类

NOODLE & RICE

金米海鲜泡饭 Golden Rice Seafood Pao Fan	\$68.00
老干爹酱龙虾鱼茸面 Stir-fried Mashed Fish Noodle with Lobster in Signature Chilli Sauce	\$48.00
海鲜焖伊面 Braised Ee Fu Noodle with seafood in Superior Stock	\$40.00
海鲜脆生面 Poached Crispy Noodle with Seafood in Superior Stock	\$40.00
老板炒饭 Signature Seafood Fried Rice	\$36.00
樱花虾生炒罗米饭 Stir-fried Glutinous Rice with Sakura Prawn	\$32.00

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甜品

SWEET TEMPTATIONS

	每位 Per Person
冰花炖官燕 Double-boiled Supreme Bird's Nest with Rock Sugar	\$88.00
枣皇雪蛤炖雪莲子 Double-boiled Hashima with Lotus Seed and Red Dates	\$15.80
椰丝年糕 Shredded Coconut Rice Cake	\$9.80
杨枝甘露椰子雪糕 Chilled Mango Puree Sago and Pomelo topped with Coconut Ice-Cream	\$8.80
荔枝球 Deep-fried Lychee Ball	\$8.80

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