

WESTERN MENU



STARTER

HEIRLOOM TOMATO AND OVOLINE MOZZARELLA

Truffle Salsa, Soil Crumble, Passion Fruit Dressing



APPETISER

OCTOPUS CARPACCIO

Cherry Tomato, Olives, Yellow Frisee, Wafu Ginger Dressing



MAIN COURSE

RIBEYE STEAK (250 q)

Pommes Anna, Green Peppercorn Sauce

1/2 SPRING CHICKEN

Sautéed French Bean, Honey Soy Glazed Baby Potatoes



DESSERT

PANNA COTTA

Infused with Coconut and Gula Melaka

NESPRESSO COFFEE / GRYPHON TEA

西式餐单



开胃菜

原种番茄和莫扎里拉奶酪

松露莎莎酱,巧克力饼干屑,百香果酱



前菜

薄切八爪鱼

圣女果,橄榄,黄色苦苣,和风姜酱



主菜

肋眼牛排 (250 g)

千层马铃薯,青胡椒酱

或

烤春鸡 (半只)

四季豆,蜂蜜酱香烤小土豆



甜品

意式奶冻

椰子与椰糖风味

香浓NESPRESSO咖啡/芳香GRYPHON茶





ORIENTAL MENU



APPETISER

CHARCOAL SEAFOOD BALL WITH FOIE GRAS and THAI STYLE CRISPY CHICKEN 'CHAR SIEW'



SOUP

ABALONE AND SEAFOOD THICK SOUP



MAIN COURSE

THYME-BAKED FISH FILLET WITH EE-FU NOODLE



DESSERT

PANNA COTTA

Infused with Coconut and Gula Melaka

NESPRESSO COFFEE / GRYPHON TEA

中式菜单



前菜

鹅肝海鲜炭粉小天鹅拼泰式脆皮鸡叉烧



汤

鲜鲍海味羹



主菜

百里香焗鱼柳伴伊面



甜品

意式奶冻

椰子与椰糖风味

香浓NESPRESSO咖啡/芳香GRYPHON茶





VEGETARIAN MENU



APPETISER

FRIED VEGETARIAN POTATO BALLS WITH BEANCURD SKIN SERVED WITH CHINESE YAM AND SOUR PLUM



SOUP

CHICKEN CONSOMMÉ WITH CORDYCEPS FLOWER AND MORSEL MUSHROOMS



MAIN COURSE

BRAISED EE-FU NOODLE WITH CHINESE ZUCCHINI AND CHESTNUT



DESSERT

PANNA COTTA

Infused with Coconut and Gula Melaka

NESPRESSO COFFEE / GRYPHON TEA

素食菜单



前菜

腐皮薯茸素盒拼冰梅鲜淮山



汤

虫草花羊肚菌炖菜胆



主菜

栗子节瓜环焖伊面



甜品

意式奶冻

椰子与椰糖风味

香浓NESPRESSO咖啡/芳香GRYPHON茶

