

CHEF LAM'S SPECIAL MENU

東瀛和牛卷

King soy jelly, Wagyu rolls with Enoki mushroom

魚子蟹肉煎北海道帶子

Seared hokkaido scallop, tossed premium crab meat with sesame sauce, mayo and mixed flavors seaweed

紅燒佛跳牆燕窩

Braised monk jump over the wall with bird's nest

新洲生煎大河生蝦

Pan-seared river prawn with chili sauce "Singapore" style

桂圓燉冬瓜拼琥珀核桃包

Double-boiled winter melon and dried longan with steamed walnut buns

*This menu uses premium seasoning to enhance your palate experience
(Using premium Murray River salt, honey & rice bran oil to replace white salt, white sugar & palm oil)*

468.00 Per Person

with a minimum of 2 persons

茉莉花套餐

JASMINE SET

瑤柱鬆蟹柳椰汁沙律菜

Mixed Cameron salad with savory dried scallops, Kaori bako, Chef's special coconut dressing

上湯餃子菜心燉瑪咖

Clear Peru Maca broth with Hong Kong choy sam and homemade shrimp dumpling

酸菜歐美加鱸魚

Simmered omega jade perch fillet with pickled vegetables

薑花柚子檸汁炸雞扒

Batter fried boneless chicken topped with pomelo lemon sauce and torch ginger

漁家海參煎肉餅

Pan-seared minced chicken cake with sea cucumber in Chef's special fisherman sauce

馬來叁魚炒飯

Fragrant fried rice with anchovies and chili, "Kampung" style

桃胶柚子醬燉香梨

Chilled whole fragrant pear and peach gum in pomelo jam

229.00 Per Person

with a minimum of 2 persons

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康乃馨套餐 CARNATION SET

六味雞卷拼鵝肝燒賣皇

Chicken roll coated with six spices, King siew mai with foie gras

胡椒白蝦湯

White pepper broth with sea prawn, beancurd and coriander

豆醬辣椒蒸河八丁

Steamed wild Patin Buah with salted fish, chili and congee broth

鮑角腐皮肉卷

Stewed abalone cube with homemade beancurd roll

蓮子雪梨盅

Simmered assorted diced seafood with lotus seed, vegetables serve in Korean pear

荷葉叉燒腸仔飯

Stir-fried fragrant rice with sausage and char siew wrapped with lotus leaf

人參黑枸杞珊瑚草

Chilled carolweed with ginseng and black wolfberry

243.00 Per Person

with a minimum of 2 persons

薔薇套餐 ROSE SET

鵝肝醬皇煎燒賣

Pan-seared homemade siew mai with foie gras mousse

瑪咖雪梨干貝燉雞湯

Double-boiled Peru Maca roots with snow pear, dried scallop and chicken

薑花雪梨西檸汁炸龍躉片

Batter fried giant grouper fillet with Thai lemon and torch ginger sauce

法式芥末仔黑糖煎8級和牛扒

Seared marble 8 Wagyu steak with Moutarde En Grains mustard and black sugar

時果紫菜蟹柳拌香飯

Tossed fragrant rice with Kani Stick, assorted fruits, frying fish roe and mixed flavors seaweed

榴槤麻糬拼翅瓜無花果

Durian mochi and double-boiled shark's fin melon with figs

368.00 Per Person

with a minimum of 2 persons

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CHEF'S VEGETARIAN CHOICE

乳酪蕃茄鮮菇沙律菜

Cameron salad with tomato and crispy mushroom in Yoghurt sauce

麻婆豆腐羹

Braised beancurd soup in spicy "Ma Po" style

葯材香酥素鷄

Crispy mock chicken with Chef's special herbal sauce

百菇娃娃菜

Braised baby cabbage with assorted mushrooms

溫公生花豆腐

Simmered beancurd with Chef's special sauce

乾燒燜伊面

Stewed Ee-Fu noodle with assorted vegetables and mock meat

人參黑枸杞珊瑚草

Chilled carolweed with ginseng and black wolfberry

239.00 Per Person

VEGETARIAN

薄荷醬時果沙律菜

Cameron salad with seasonal fruits in mint sauce

雜菇燉湯

Assorted mushroom clear soup

咸菜蕃茄燜素鷄

Braised mock chicken with salted vegetable and tomato

薑花柚子檸汁炸雞扒

Batter fried boneless chicken topped with pomelo lemon sauce and torch ginger

黑椒炒豆根

Stir-fried "Tou Kan" with black pepper sauce

薑茸蒸鮮鮑魚菇

Steamed abalone mushroom with chopped ginger

豆瓣醬撈擔擔麵

Dan dan noodle mixed with mock meat and chopped mushroom in bean paste

香茅青檸凍

Chilled aloe vera and lemon grass jelly flavored with lemon sorbet

239.00 Per Person

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廚師推薦

CHEF'S RECOMMENDATIONS

	每份 Per Portion
1. 錦繡中華四小葷 Combination of deluxe four small individual platters	53 per person
2. 古法佛跳牆 Mini Monk Jump over the wall	279 per person
3. 千絲奶油蝦球 Wok-fried prawns with butter, milk, chili and scented curry leaves	108 per person
4. 秘制羊排配薄荷乳酪醬 Wok-seared prime lamb racks served with yogurt mint sauce	128 / 3 racks
5. 紫菜飛魚蛋煎北海道帶子 Wok-seared Japanese Hokkaido scallops with mayo dressing, fish roe and mix flavor seaweed	83 / 2 pcs
6. 翡翠鱸魚 Live Jade Perch <i>*Content rich in Omega 3 fish oil</i>	30 / 100gm
7. 鹹蛋軟殼蟹 Batter fried soft shell crab tossed with salted egg yolk	56

APPETIZERS AND DIM SUM DISHES

8. 皮蛋醬滷汁滑豆腐 Chilled soft beancurd brine with spices topped with century egg sauce	38
9. 麻醬雞絲拌老鼠耳 Tossed shredded chicken with mouse ears fungus in sesame sauce	33
10. 湖南香辣春卷 Sichuan spicy meat spring roll	33
11. 點點心意 Three combination Dim Sum platter	33
12. 石榴球配黑莓醬 Savory fried treasure bag stuffed with prawns and chicken with blackberry sauce	33

餐前小食及點心

À LA CARTE MENU

13. 鵝肝醬皇煎燒賣 Pan-seared homemade Siew Mai with Foie Gras mousse	38
14. 黑松露青湯蝦餃皇 Steamed black truffle shrimps dumpling with green sauce	38
15. 薑花伴脆口魷魚頭 Crunchy squid heads tossed with torch ginger and homemade chili sauce	38
16. 鹹蛋南瓜條 Savory fried pumpkin strips coated with minced salted egg yolk	28
17. 麼麼烤鴨皮蛋卷 Beijing duck rolls with cucumber wrapped in homemade "Momo" skin	34

燒烤類

BARBEQUE DISHES

	每只 Per duck
18. 馳名北京片皮鴨(兩吃) Beijing style roasted duck Roasted skin served with traditional pancake, cucumber, spring onion, and chef's special duck sauce	188

請飪选一种鴨肉煮法

Please select your preferred preparation for the duck meat

- 薑蔥炒
Wok-fried duck meat with spring onions and ginger
- 斬肉件
Chopped duck meat
- 欖菜鴨絲燜米粉
Braised rice vermicelli with pickled olive and shredded duck meat
- 鴨崧生菜包
Sautéed minced duck meat and water chestnuts served with lettuce

19. 廣東燒鴨 Cantonese roasted duck	52
20. 蜜汁雞叉燒 Home roasted honey chicken	49
21. 幹爆芋頭鴨件 Fragrant dry stewed roasted duck chunk with hot chili and yam	49

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湯羹類

SOUP DISHES

	每位 Per person
22. 瑪咖雪梨燉雞湯 Double-boiled Peru Maca roots with snow pear and chicken	68
23. 辣椒白濃花膠湯 White pepper spicy creamy broth with giant grouper fillets, tofu and coriander	68
24. 濃莧蝦茸羹 Olive oil blended spinach soup, Enoki mushroom and minced prawns	33
25. 竹筴瑤柱雞片湯 Clear sun-dried scallops broth with vegetables, shredded chicken and bamboo piths	33
26. 人參花膠燉鮑魚 Double-boiled sliced abalone with fish maw and Korean ginseng	88
27. 酸辣脆肉海參羹 Hot & sour soup with shredded sea cucumber and crispy meat	35
28. 魚唇瑤柱蛋白雞茸湯 Double-boiled minced chicken broth with fish lips and sun dried scallop	46
29. 每日燉靚湯 Double-boiled soup of the day <i>*Please ask your service attendant for assistance</i>	32
30. 高麗雪蓮燉官燕 Double-boiled snow lotus with Korean ginseng in superior stock	196
31. 脆柳蟹扒官燕 Braised bird's nest and crab meat topped with crispy Kani sticks	196
32. 上海蟹粉龍蝦羹 Braised Shanghai style crab meat soup with lobster meat	154
33. 過橋波士頓龍蝦 (30 MINUTES PREPARATION) Live poached Boston lobster meat with creamy fish pottage	259

海味類

DRIED SEAFOOD DISHES

每份 Per Portion

34. 翡翠蠔皇原只湯鮑 (2 頭) Stewed whole abalone (2 Heads) Garnished with stir-fried vegetables and crowned with supreme oyster sauce	275
35. 翡翠蠔皇原只湯鮑 (3 頭) Stewed whole abalone (3 Heads) Garnished with stir-fried vegetables and crowned with supreme oyster sauce	208
36. 紅燒切角亞歷山鮑魚 Stewed Mexico Alisan abalone cube with brown sauce	348
37. 沙律生煎鮑片 Wok-seared sliced abalone and Cameron salad tossed with coconut dressing	158
38. 蝦毛子燴海參大鵝掌 Stewed goose webs with sea cucumber in dried shrimps sauce	73
39. 特厚花菇 Supreme black mushroom	17 per piece
40. 日本江瑤柱 Japan sun-dried scallop	19 per piece

生猛海鮮

LIVE SEAFOOD

在一個全新的用餐體驗，請選擇閣下喜好的海鮮和烹飪調法，本餐廳全體職員都很樂意地為您服務
An all new dining experience .Please select from the preferred method of preparation.

每 100 克 Price Per 100g

41. 老鼠斑 Polka dot grouper <i>*Please pre-order three days in advance</i>	Market Price
42. 蘇眉魚 Hump head wrasse <i>*Please pre-order three days in advance</i>	Market Price
43. 生猛龍虎斑 Tiger Grouper	32
44. 東星斑 Coral trout (East Star)	63
45. 泰星斑 Coral trout (Tai Xing)	55

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野生特选河魚

46. 西星斑 Coral trout (West Star)	55
47. 筍殼魚 Marbled goby (Soon Hock)	43
48. 澳洲活龍蝦 Australian live lobster	120
49. 阿拉斯加长脚蟹 Live Alaska King Crab	71
50. 加拿大象拔蚌 Canadian Geoduck clam	56

CHEF SELECTED WILD RIVER FISH

每 100 克 Price Per 100g

51. 上游野生忘不了 Wild Empurau fish	180
52. 野生紅吉罗 Wild River Kelah	90
53. 野生大八丁 Wild Patin Buah	38
54. 野生吉利魚 Wild River Krai	36

Method of cooking:

- STEAMED SOYA SAUCE 清蒸
with light soya sauce, coriander and leek
- NYONYA STEAMED 娘惹蒸
with torch ginger, chili and lime juice
- ASAM STEAMED OR FRIED 亞叁蒸或炸
with turmeric, asam jawa, chili, tomato and lemon grass
- FISHERMAN SAUCE 漁家蒸
with chili, dried shrimp, onion, Chinese celery and black bean
- STEAMED SALTED FISH AND CHILI 鹹魚雞片椒仔蒸
with sliced chicken, salted fish, chili and coriander leaves
- CRISPY FRIED 蒜香脆炸
with homemade soya sauce and fragrant garlic

海鮮類

SEAFOOD DELICACIES

每份 Per Portion

55. 至尊龍蝦大拼盘 Chef's special Lobster combinations platter	666 (6 persons)
56. X.O醬蘆筍炒帶子 Stir-fried Australian scallops with asparagus in X.O sauce	108
57. 菜脯煎北海道帶子 Wok-seared Japanese Hokkaido scallops topped with fragrant pickle, chili and egg	83 / 2pcs
58. 蛋松龍躉賽螃蟹 Stir-fried creamy egg white and fried egg with crab meat and shredded giant grouper	108
59. 紫菜雪梨炒龍躉球 Wok-fried sliced giant grouper with snow pear and mixed flavor seaweed	108
60. 銀魚鮮蝦葱油餅 Scallion pancake with Silver anchovies and shrimps modern style	63
61. 温公蝦球帶子 Wok-fried prawns and scallops with preserved beancurd and chili with garden vegetables	108
62. 薑花西檸汁煎偏蝦 Pan-seared smashed prawns with onion, Thai lemon and torch ginger sauce	108
63. 鹹蛋醬黃金蝦 Golden prawns with salted egg yolks	108
64. 酸菜蜜汁鱈魚件 Deep-fried Canadian cod fish cutlet with pickled vegetables in honey sauce	133
65. 九節蝦 Giant Sea Prawn	
Size 100gm	58 per piece
Size 200gm	68 per piece
Size 300gm	78 per piece

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家禽類

POULTRY DISHES

每份 Per Portion

- | | |
|---|----|
| 66. 雪山盐焗馬來雞
Salt baked free-range village chicken marinated with ginger and Angelica | 67 |
| 67. 粵式洋葱燒汁雞
Stir-fried boneless chicken with onion "Cantonese" style | 49 |
| 68. 五香川辣酥骨雞
Braised chicken chunks with Sichuan chili hot sauce | 49 |
| 69. 柚子辣醬炸雞扒
Deep-fried crispy boneless chicken with Pomelo plum sauce | 49 |
| 70. 蜜柚子薑雞
Honey-glazed boneless chicken topped with crispy ginger flakes | 49 |
| 71. 幹爆香辣雞
Deep-fried chicken cubes with dried chili, coriander leave and garlic | 49 |

牛肉，羊肉，鹿肉

BEEF, LAMB AND VENISON DISHES

每份 Per Portion

- | | |
|--|-----|
| 72. 孜然椒鹽羊柳片
Savory fried sliced lamb with cumin and five spices | 95 |
| 73. 京葱芯炒羊肉片
Stir-fried premium sliced lamb with Chinese leeks sprouts | 95 |
| 74. 薄荷爆炒羊柳片
Wok-fried sliced lamb with dried chili and mint leaves | 95 |
| 75. 法式芥末仔黑糖煎8級和牛扒
Seared marble 8 Wagyu steak with Moutarde En Grains mustard and black sugar | 185 |
| 76. 豉油皇和牛卷
King Soy marinated Wagyu rolls with Enoki mushroom | 185 |
| 77. 黑椒蘭度牛柳粒
Wok-fried beef tenderloin cubes with jade kale and cashew nuts in black pepper sauce | 80 |
| 78. 京烤汁原支炸牛排
Deep-fried short ribs serve with ketchup vinegar sauce | 80 |
| 79. 碧綠文加宜糖薑炒鹿肉
Stir-fried sliced Australia premium venison with wincarnis medicated wine, ginger and vegetables | 138 |
| 80. 湖南辣子炒鹿肉
Stir-fried Australia premium sliced venison with hot chili, coriander and garlic | 138 |

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豆腐， 蔬菜類

BEANCURDS AND VEGETABLES DISHES

每份 Per Portion

- | | |
|---|----|
| 81. 柴魚三皇嫩蛋腐
Homemade fluffy bonito egg beancurd with salted egg yolk and century egg | 49 |
| 82. 碧綠蟹粉豆腐
Braised beancurd with "Shanghai" crab meat sauce | 49 |
| 83. 佛手瓜瑤柱鴛鴦豆腐
Simmered YuanYang homemade beancurd with Buddha hand melon in dried scallops sauce | 56 |
| 84. 麻婆酸菜浸三色豆腐
Homemade three variety beancurd cooked with pickled vegetables "Ma Po" style | 49 |
| 85. 江魚仔瑤柱浸莧菜
Poached Chinese spinach with sun-dried scallops and anchovies | 52 |
| 86. 白湯蓮子燜涼瓜
Simmer sliced bitter gourd melon with white fish broth and lotus seeds | 38 |
| 87. 龍鬚炒芹水老鼠耳
Stir-fried lotus roots with celery and mouse wood fungus | 38 |
| 88. 鯪魚椒仔炒椰菜花
Stir-fried cauliflower with fried dace and chili | 38 |
| 89. 每日新鮮時蔬(本地,香港)
Vegetables of the day (Local or Hong Kong)
<i>*Please ask your service attendant for assistance</i> | 44 |

四季煲仔菜

CASSEROLE DISHES

每份 Per Portion

- | | |
|--|-----|
| 90. 極醬芋頭花生鱈魚煲
Claypot stewed Canadian cod with Taro, coriander leafs in X.O sauce | 138 |
| 91. 酸菜生滾龍躉片
Sliced giant grouper with fish broth and pickled vegetables | 118 |
| 92. 老薑花雕燜雞煲
Simmered chicken chunks with age ginger and Chinese wine | 49 |
| 93. 亞參海鮮煲
Claypot assorted seafood with Asam jawa sauce | 93 |
| 94. 章魚海鮮豆腐煲
Braised beancurd with sun-dried octopus, seafood and vegetables | 93 |

健康素食

WELL BEING CUISINE

- | | |
|--|----|
| 95. 豌豆粟米羹
Sweet corn soup with green bean | 33 |
| 96. 味噌昆布雜菇湯
Assorted mushrooms soup with Miso and Konbu | 33 |
| 97. 腰果齋肉丁
Wok-fried mock chicken cube with cashew nuts | 42 |
| 98. 碧綠豆根燴豆腐
Simmered beancurd with gluten "Tou Kan" and seasonal vegetables | 42 |
| 99. 齋肉燜佛手瓜
Simmered Buddha hand melon with mock meats | 42 |
| 100. 糖醋炸香酥茄子
Deep-fried crispy eggplant serve with sweet and sour sauce | 39 |
| 101. 三絲香芹幹炒拉麵
Wok-fried Japanese Ramen with Chinese parsley and mock meats | 38 |
| 102. 胡椒蔬菜炒飯
Fried rice with mixed vegetables and white pepper | 38 |

Method of cooking:

- 河鹽煎
Seared with Murray River salt
- 蜜味豉油煎
Honey soya glazed
- 暹皇煎
Siam sweet chili sauce
- 松露蛋白蒸
Steamed with truffle oil, egg white

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飯 粥 類

RICE AND CONGEE DISHES

每份 Per Portion

103. 腸仔豆豉雞粒炒飯 Fragrant fried rice with diced chicken, spicy sausage and fried dace	49
104. 馬來叁魚炒飯 Fragrant fried rice with anchovies and chili, "Kampung" style	46
105. 揚州炒飯 Fragrant fried rice with chicken Char Siew and shrimps, "Yang Zhou" style	50
106. 乾隆皇海鮮炒飯 Assorted diced seafood fried rice with golden sun-dried scallops and vegetables	56
107. 極品醬X.O炒飯 Fried rice with chef signature X.O sauce	58
108. 時果紫菜蟹柳拌香飯 Tossed fragrant rice with Kani stick, assorted fruits, frying fish roe and mixed flavors seaweed	53
109. 薑蔥雞粒炒飯 Wok-fried rice with ginger chicken and spring onion	40
110. 細苗白飯 Steamed rice	7
111. 營養糙米 Brown rice (Unpolished rice)	7
112. 鱈魚麻油薑絲粥 Cod fish congee with shredded ginger and sesame oil	32
113. 白粥 Plain congee	7

麵 食 類

NOODLE DISHES

每份 Per Portion

114. 江南鹹蛋炸生麵 Deep-fried Jiang Nan noodle with salted egg, prawns and vegetables	63
115. 港式桂花炒生麵 Fried eggs noodles with assorted seafood and vegetables "Hong Kong" style	79
116. 薑蔥滑蛋海鮮河 Wok-fried rice noodles with seafood, ginger and spring onions in egg gravy	79
117. 腸仔肉燜日本拉麵 Braised Japanese Ramen with spicy sausage "Hokkien" style	59
118. 鹹蛋皇炒米粉 Wok-fried rice vermicelli with salted egg yolk	48
119. 幹炒韓國泡菜水晶麵 Wok-fried crystal noodle with Korean kimchi	53
120. 上湯壽麵和牛片 Superior beef broth with sliced Wagyu and Japanese Somen	168

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熱戀の甜品

HOT DESSERT

每份 Per Person

紅蓮燉燕窩 Double-boiled emperor bird's nest with red dates	178
紅棗燉雪蛤 Double-boiled Hasma with red dates	58
雪蓮子羹 Ling Chi Kang with Tianshan snow lotus	21
豆漿薏仁 Homemade soya bean milk with barley	20
• 黑芝麻湯丸 Black sesame balls (2 pieces)	8
• 野生雪蛤 Hasma	38
• 香芋湯圓 Yam paste dumpling (2 pieces)	16
紫米金瓜露 Pumpkin puree served with black glutinous rice and sago pearls	20
薑茶湯丸 Ginger syrup with glutinous dumplings	20

每份 Per Portion

紫薯芝麻豆沙球 Sesame coated purple sweet potato balls filled with red bean paste	20
蓮蓉鍋餅或豆沙鍋餅 Deep-fried Chinese pancake filled with lotus paste or red bean paste	30

冬戀の甜品

COLD DESSERT

每份 Per Person

蜂蜜龜苓膏 Traditional chilled herbal jelly with assortments served with honey sauce	20
西檸海底椰 Chilled sea coconut with lemon juice	20
桃膠柚子醬燉香梨 Chilled whole fragrant pear, peach gum in pomelo jams	20
玉米奶麻糬 Mochi filled with corn custard	23
人參黑枸杞珊瑚草 Chilled coralweed with ginseng and black wolfberry	23

SUMMER ICE-CREAM AND SORBET

香茅青檸凍 Chilled aloe vera and lemon grass jelly flavored topped with lemon sorbet	20
楊枝灑甘露 Blended mango puree topped with vanilla ice-cream, freshly peeled pomelo and sago pearls	20

炎夏の雪糕