



R.O.M Menu 2

(Lunch and Dinner)

白雪藏龙 Chilled Lobster served with Fresh Fruit

竹少爷

Beijing-style Braised Shark's Fin, Shredded Sea Cucumber, Mini Pearl Abalone and Fish Maw in Brown Sauce served in Mini Bamboo Cup

> 豌豆酱蒸笋壳腩 Steamed Marble Goby Belly with Garden Pea Sauce

陈醋蜜汁龙子肉伴香茄 Deep-fried Prime Pork with Vinegar and Honey Sauce served with Cherry Tomato

> 十头鲍鱼秋菇菜苗 Braised 10-head Abalone with Mushroom and Vegetables

元贝泡日本米线 Poached Japanese 'Mee Sua' with Conpoy in Broth

椰皇青柠雪葩芦荟冻 Chilled Lemongrass Jelly with Aloe Vera topped with Lime Sorbet served in Mini Coconut

\$118++ 每位 / per person

• R.O.M menus/packages are not applicable in conjunction with promotions, discounts, privileges/membership cards and/or voucher/e-voucher payment.

• Gross bills will be subjected to 10% service charge and 7% GST.

Menu is subject to changes.