

## 前菜薈萃 STARTERS

龍蝦油輕煎瀨尿蝦、椒麻帶子、別不同叉燒、蘋果木煙燻素鵝

PAN-SEARED MANTIS SHRIMP WITH LOBSTER ESSENCE

SCALLOP, CHILI PEPPER

MIAN'S ROASTED BARBECUE IBERICO PORK

APPLEWOOD SMOKED BEAN CURD SHEET ROLLS, ASSORTED VEGETABLES

OLD PULTENEY 12 YEARS OLD

## 湯品 SOUP

石斛鮮螺頭燉鷓鴣

DOUBLE-BOILED DENDROBIUM

WITH PARTRIDGE AND FRESH CONCH

## 主菜 MAIN

蟬衣魚香波士頓龍蝦、蔥油香煎馬友柳

陳皮香酥牛肋、咖喱蒙古羊配蒜茸包

DEEP-FRIED BOSTON LOBSTER, GARLIC, CHILI BEAN PASTE

PAN-SEARED FOURFINGER THREADFIN, SCALLION OIL

CRISPY BEEF RIBS WITH DRIED TANGERINE PEEL

MONGOLIAN LAMB CURRY, GARLIC BREAD

OLD PULTENEY 15 YEARS OLD

## 主食 STAPLE FOOD

烏魚籽蝦乾蔥油拌稻庭拉麵

INANIWA NOODLE WITH MULLET ROE,

DRIED SHRIMP, SCALLION OIL

OLD PULTENEY 18 YEARS OLD

## 甜品 DESSERTS

玉玲糕、雲腿酥

WILD GREEN VEGETABLES, BAKED YUNNAN HAM PUFF

# M I Á N

PRICELESS EXPERIENCE AT LUBUDS  
EXCLUSIVE TO MASTERCARD HOLDERS