



REGAL HOTELS  
富豪酒店

## 白冰美饌 健味之旅 ChillEats for Your Wellness

### 點心 Dim Sum

- 金湯魚子醬松露鮮淮山粒蒟蒻蟹肉福袋 (四件) \$108  
Steamed Truffle, Fresh Yam, Konjac and Crab Meat  
Dumplings with Supreme Soup and Caviar (4 pieces)
- 🔥 翡翠椒麻泡冬筍蒟蒻素菜餃 (四件) \$68  
Steamed Assorted Vegetable Dumplings with  
Bamboo, Pickled Pepper and Konjac (4 pieces)
- 🔥 麻辣蒟蒻櫻花蝦腸粉 \$68  
Steamed Beetroot Flavoured Rice Rolls with  
Spicy Konjac and Baby Shrimp
- 香煎馬蹄蒟蒻糕 (六件) \$58  
Pan-fried Water Chestnut Konjac Puddings (6 pieces)

### 前菜 Appetizer

- 🔥 萬物生長 \$188  
Longevity Cucumber
- 🔥 胡麻汁冰菜 \$108  
Chilled Ice Plant with Sesame Dressing
- 🔥 涼拌青瓜粉皮 \$98  
Chilled Shredded Greenbean Noodles with  
Cucumber, Garlic and Vinegar
- 🔥 芥末冰鎮白靈菇 \$98  
Chilled White King Oyster Mushroom Cubes with  
Wasabi
- 🔥 話梅萵筍 \$98  
Chilled Plum Flavoured Celtuce Stem
- 🔥 昆布梅粉紅蕃茄 \$85  
Chilled Baby Tomatoes with Mixed Kombu and Plum

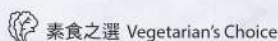
### 湯 Soup

- 榆耳蒟蒻上素燉迷你冬瓜盅 \$148  
Double-boiled Whole Winter Melon with  
Brown Fungus and Konjac

• 富豪會員可尊享85折優惠  
Regal Club members can enjoy 15% off

• 如果您對任何食物有過敏反應或特別飲食要求，請告知我們  
Please inform us if you have any food allergies or dietary preferences

• 另收茶芥及加一服務費  
Prices are subject to tea, condiments and 10% service charges



### 主菜 Main Dish

- 🔥 煎封日本帶子皇伴韓式辣椒醬方型蒟蒻 \$458  
Pan-fried Japan Scallops with Konjac and  
Korean Chili Sauce
- 酒香鮮淮山酸菜蒟蒻炒牛柳煲 \$298  
Wok-fried Beef Tenderloin Cubes with Fresh Yam  
and Pickled Mustard Green in Casserole
- 雙蝦蒟蒻匯 \$288  
Tiger Prawn Tempura and Wok-fried Prawn with Okra,  
Bell Pepper and Konjac Julienne
- 荔枝蒟蒻黑毛豬咕嚕肉 \$208  
Sweet and Sour Spanish Iberico Pork with  
Lychees and Konjac
- 🔥 素麻婆豆腐 \$158  
Bean Curd and Omni Pork with Chili Dressing

### 麵食 Noodles

- 五菌麒麟虎班柳浸紅茄湯蒟蒻麵 \$248  
Sliced Grouper, Mixed Fungus and Mushroom,  
and Konjac Noodles in Tomato Soup
- 🔥 星洲炒蒟蒻烏冬 \$168  
Singapore Stir-fried Konjac Udon with Shrimp  
and Sesame
- 🔥 鮮蝦蒟蒻喇沙 (每位) \$98  
Spicy Prawn Konjac Laksa (Per person)
- 🔥 四川擔擔蒟蒻麵 (每位) \$78  
Sichuan DanDan Konjac Noodles (Per person)

### 甜點 Dessert

- 西瓜蒟蒻珍珠芒果蘆薈西米露 (每位) \$68  
Chilled Fresh Aloe and Sago Sweetened Soup  
with Watermelon, Konjac, Mango  
and Coconut Milk (Per person)
- 鮮芒腸粉 \$58  
Mango Coconut Roll with Mango Dressing
- 紫薯紫米木桶豆腐花 (每位) \$58  
Bean Curd Pudding with Mashed Purple Sweet Potato  
and Black Glutinous Rice in Wooden Bucket (Per person)
- 蘆薈肆菓馬豆糕 \$52  
Split Peas Aloe Coconut Pudding  
(Mango, Strawberry, Blueberry, Grape)