



LIU

5-COURSE DINNER MENU

HAR GAO

Steamed dumpling with fresh prawns

ABALONE COLD DISH

With mustard yellow pepper sauce

Lis Neris Sauvignon Blanc Picol 2021

GINSENG SOUP

Doubled boiled with conpoy, sea conch and Chinese herbs

NOODLES

Braised with goose web and turnip in abalone sauce

Lis Neris Chardonnay Jurosa 2016

CRISPY CHICKEN LEG

Stuffed with wild mushroom and roasted kurobuta tenderloin

Lis Neris Pinot Grigio Gris 2021

BEEF CHEEK

Braised with special A1 sauce

Lis Neris Merlot-Cabernet Sauvignon 2016

CANTONESE SWEET SOUP

Doubled boiled with papaya, almond, white fungus and peach gum