

TOP of UOB Plaza – December 2012

梦幻宫廷下午茶  
Sparkling Imperial High Tea  
(\$28++ Per Person)

Sileni Sparkling Sauvignon Blanc

碧潭飘雪  
“Bitan Piauxue” Tea

鲍鱼菠汁饺  
Steamed Abalone Dumpling with Spinach Juice

鲍粒咸水饺  
Crispy Glutinous Rice Dumpling  
with Diced Abalone

迷你鲍鱼烧卖  
Steamed Mini Abalone Siew Mai

彩豆鲛鱼饼  
Pan-fried Fish Pancake

普洱茶  
“Pu'er” Tea

叶儿粑  
Chicken Floss Glutinous Rice Dumpling  
Wrapped in Banana Leaf

鲍丝双色面  
Assorted Noodle with Shredded Abalone

紫薯琵琶  
Crispy “Pi Pa” Sweet Potato

播沙汤圆  
Glutinous Rice Ball with Peanut

桂花甜豆花  
Homemade Fine Bean Curd with Osmanthus



PARKROYAL on Kitchener Road – December 2012



梦幻宫廷下午茶  
**Sparkling Imperial High Tea**  
(\$28++ Per Person)

**Sileni Sparkling Sauvignon Blanc**

黄山毛峰  
“Huang Shan Mao Feng” (Green Tea)

梅菜叉烧包  
“Char Siew” Bun with Preserved Vegetable

鲍鱼松香酥芋角  
Crispy Taro Ball with Minced Abalone

鲍鱼酥四喜饺  
Dumpling with Abalone

潮州炸油果  
Deep-fried Peanut Cake in “Teochew” Style

百花鲍鱼酿磨菇  
Minced Abalone with Mushroom

鲨鱼骨汤鲍鱼面  
Double-boiled Cartilage Noodle Soup  
with Abalone

云南滇红  
“Yun Nan Dian Hong” (Red Tea)

圣诞莲蓉树  
Miniature Christmas Tree with Lotus Paste

草莓杏汁糕  
Almond Cake with Strawberry Sauce

枸杞甜豆花  
Homemade Fine Bean Curd with Wolfberry

PARKROYAL on Beach Road – December 2012



梦幻宫廷下午茶  
**Sparkling Imperial High Tea**  
(\$28++ Per Person)

**Sileni Sparkling Sauvignon Blanc**

十二红年  
**“Shi Er Hong Nian” (Red Tea)**

鲍鱼凤眼饺  
Steamed Dumpling with Abalone

五彩水晶球  
Steamed Prawn Dumpling

冻顶乌龙  
**“Dong Ding Wu Long” (Oolong Tea)**

鲍鱼莲藕酥  
Deep-fried Abalone Dumpling with Lotus Root

鸡冠菠菜饺  
Steamed Dumpling with Spinach

鲍汁叉烧饼  
Deep-fried Barbecue Pork Pancake  
in Abalone Sauce

鲍丝葱油面  
Homemade Bean Curd Noodle in Onion Oil  
with Shredded Abalone

像生紫薯包  
Pan-fried Potato Bun

圣诞红豆树  
Miniature Christmas Tree with Red Bean Paste

果味花蛋糕  
Homemade Sponge Cake with Mixed Fruit