



母親節  
點心  
早午餐

## Mother's Day Dim Sum Brunch

Served from 11am to 1pm  
and 1.30pm to 3.30pm

Adults

76

Children

(7 - 11yrs)

42

Prices are in Singapore dollars  
and subject to 10% service  
charge and applicable government tax.

## Special Menu of the Day

(one serving per person only)

### 中藥老虎斑骨湯

Herbal Fish Soup

Garoupa fish bone soup with nansha ginseng  
Solomon's seal, red dates and goji berries

### 菠蘿咕嚕黑豚肉

Sweet and sour kurobuta pork

with pineapple, cucumber and capsicum

### 蒜片黑椒牛柳粒

Pan-fried beef cubes

with sliced garlic and black pepper sauce

### 黑蒜麻油鷄



Sesame chicken

with black garlic dip

### 辣椒蝦

Chili prawn Singapore style


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Signature dish  Vegetarian selection   
The chef will be delighted to assist with any dietary  
requests as some items may contain pork or nuts.


# 美點

## Dim Sum

1. 菠菜翠綠蝦餃

 Steamed prawn dumpling with spinach

2. 鮑魚乾蒸燒賣

 Steamed pork siew mai  
with baby abalone


3. 灌湯小龍包

Steamed juicy pork xiao long bao



4. 沙茶牛肉餃

Sha cha beef dumplings

5. 黑豚叉燒包

 Steamed Kurobuta char siew bao

6. 意式西葫蘆水晶餃



  Crystal dumplings with assorted  
fresh mushrooms and zucchini

7. 香荷野米鷄

Fragrant lotus chicken  
and wild rice dumpling

8. 香芒腐皮卷

Crispy bean curd roll filled  
with prawn and mango

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# 美點

## Dim Sum


9. 黑椒鱈魚金網卷

Wafer wrapped cod fillet with black pepper

10. 香茜炸春卷

Deep-fried spring roll with seafood

11. 風味醬炒羅卜糕

 Wok-fried waxed meat radish cake  
with silver sprouts in XO sauce

12. 蒜香蒸排骨

Steamed spare ribs in garlic sauce

13. 豉汁鳳爪



Steamed chicken claws  
in spicy black bean sauce

14. 香脆蝸牛角

 Deep-fried escargot dumpling

15. 芋頭流沙包

Steamed custard bun with yam

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# 湯羹冷菜小食

## Soups and Appetisers

16. 宫廷酸辣湯

Imperial hot and sour seafood soup


17. 素珍寶炖湯

 Double-boiled trio mushroom soup with white fungus, carrots and red dates


18. 日日老火例湯

Double-boiled Chef's soup of the day

19. 金瓜羊肚菌鷄粒羹

 Golden pumpkin soup with morel mushrooms and diced chicken

20. 玫瑰醉酒鷄

 Drunken chicken in hua diao and rose dew Chinese wine

21. 海蜇青瓜撈螺肉

Chilled jelly fish and top shell with cucumber

22. 脆皮燒腩肉



 Cantonese style roasted pork belly

23. 黑豚靚叉燒

Honey-glazed Kurobuta pork char siew

24. 櫻桃碳燒挂爐鴨

Cherry wood charcoal roasted duck

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# 精選小菜

## Seafood and Meat

25. 青芥末蝦球

🍽️ Crispy wasabi-aioli prawns  
with fresh mango and fish roe

26. 鹽酥魷魚絲

Crisp-fried shredded squid with salt  
and pepper

27. 蟹汁炸饅頭

Deep-fried Chinese bun served  
with chili crab meat sauce

28. 蒜茸開邊蒸生蝦

🍽️ Steamed live prawns with minced garlic

29. 菠菜豆腐燜鱈魚

Braised cod fillet with spinach tofu

30. 醬油鴨中翅

Braised mid-joint duck wings

31. 五香辣牛肉

🍽️ Braised beef fillet with five spices  
and sea salt (served chilled)

32. 姜蔥蘿卜牛筋腩煲

Casserole of braised beef tendon  
and brisket with daikon

33. 菘菇京蔥炒黑豚

Wok-fried Kurobuta pork with garlic,  
leek and honshimeiji mushrooms

34. 宮保腰果鷄丁

Wok-fried chicken with cashew nuts  
and dried chilli

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# 精選小菜

## Vegetables


### 35. 極醬炒時蔬珍菌

Wok-fried seasonal vegetables  
and mushrooms in XO sauce


### 36. 蒜茸炒菜苗

 Sautéed Hong Kong young vegetables  
with garlic

### 37. 蛋白和牛浸莧菜

 Poached Chinese spinach  
with Wagyu beef and egg white

### 38. 乾扁四季豆

 Wok-fried string bean with minced pork,  
dried shrimp, garlic and black bean

## 粥, 飯和面

## Congee, Rice, and Noodles


### 39. 肉絲皮蛋粥

Shredded pork and century egg congee

### 40. 鴛鴦黑芝麻叉燒四季豆炒飯



“Yin Yang” black sesame fried rice  
with string beans and char siew

### 41. 滑子磨韭皇伊府面

 Braised Ee-fu noodles with nameko  
mushrooms, silver sprouts and chives

### 42. 菜絲乾炒米綫

Stir-fried rice vermicelli with shredded  
vegetables, silver sprouts and chives

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# 甜品

## Desserts


43. 青檸雪葩楊枝甘露

Chilled cream of mango with sago pearls, pomelo and lime sorbet

44. 黑珍珠

Homemade organic black bean pudding with Japanese sesame ice cream


45. 櫻桃紅

 Cherries in nui er hong and kwei hua chen wine cocktail jelly served with refreshing lychee sorbet

46. 杏仁茶湯丸

Cream of almond with glutinous rice dumpling

47. 桂花糕

 Chilled osmanthus jelly

48. 輝煌玫瑰梨

Brilliant rose pear milk pudding, sesame biscuit, lychee sorbet