



Christmas Eve and Day Special 6-Course Set Dinner Menu

北京鴨卷拼涼伴辣味鮑片

Peking duck with traditional condiments, Chinese crepes,
scallion, cucumber and homemade sauce
Chilled sliced abalone with organic vegetable in
homemade spicy sauce

香煎澳州帶子火雞鬆茸羹

Thick soup of minced turkey,
pan-fried scallop and matsutake

港式豉油皇蒸鱈魚

Steamed cod fillet in homemade soy

蒜子彩椒黑椒火雞

Pan-fried sliced turkey
with garlic in black pepper sauce

蟲草花幹燒蚧肉燜伊面

Braised ee-fu noodle with crab meat
and cordyceps flower

黑珍珠伴蓮蓉煎堆球

Organic black bean pudding with avocado and sesame ice cream
Deep-fried sesame ball with lotus paste

SGD 138 per person
inclusive of a glass of wine



Christmas Eve and Day Special 8-Course Set Dinner Menu

櫻桃三拼盆

奶檸脆龍蝦球、北京鴨卷、脆皮燒腩肉

Cherry Garden Trio Platter

Deep-fried crispy lobster with lemon butter sauce

Peking duck roll

Cantonese-style roasted crackling pork belly

鬆茸鮑片雪耳炖鷄湯

Double-boiled chicken soup with sliced abalone
matsutake and snow fungus

鬆露醬炒珍菌時蔬帶子

Wok-fried scallop with vegetable and mushrooms
in black truffle sauce

雲南什菌荷香蒸笋殼魚件

Steamed soon hock fillet with mushroom and black
fungus on lotus leaf

蒜片黑椒牛柳粒

Pan-fried black pepper beef cubes with sliced garlic

燒醬煎火鷄肉

Pan-seared boneless turkey with garlic barbecue sauce

黑豚肉鴛鴦魚子蛋白炒飯

Fragrant fried rice with Kurobuta pork, tobiko, asparagus and egg white

黑珍珠伴蓮蓉煎堆球

Organic black bean pudding with avocado and sesame ice cream
Deep-fried sesame ball with lotus paste

SGD 168 per person
inclusive of a glass of Champagne