



## 點心 早午餐

Dimsum Brunch

12,13,14,20 and 21 February  
2021

## 風生水起魚生

Prosperity Yu Sheng  
with salmon and crispy fish skin

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

Adults

98

Children

7 – 12 yrs

58

Additional dish:

Braised sliced abalone and sea cucumber  
in premium oyster sauce

2012

Prices are in Singapore dollar  
and subject to 10% service  
charge and 7% government tax.

# 美點 | Dim Sum

## 1 黑金蒜蝦餃

Steamed prawn dumpling with black garlic

## 2 鮑魚乾蒸燒賣

Steamed pork siew mai with baby abalone

## 3 灌湯小龍包

Steamed pork xiao long bao

## 4 黑鬆露水晶餃

Steamed crystal dumpling  
with fresh mushrooms and black truffle

## 5 蚝豉付皮卷

Crispy bean curd roll filled with chives

## 6 極品醬炒羅卜糕

Wok-fried radish cake with XO sauce

## 7 豉汁蒸伊比利亞排骨

Steamed Iberico pork ribs with black bean sauce

## 8 梅辣醬蒸鳳爪

Steamed phoenix claws  
with fermented bean sauce

## 9 紅油酸辣餃子

Steamed prawn and pork dumpling  
with vinegar and spicy sauce

## 10 芋頭流沙包

Steamed custard bun with yam

# 湯羹冷菜小食

## Appetizer, Soups

### 11 宫廷酸辣湯

Imperial hot and sour seafood soup

### 12 素珍寶炖湯

Triple-boiled black trio of mushroom soup with carrot and snow fungus

### 13 鷄茸玉米羹

Chicken soup with sweetcorn and egg white

### 14 金瓜羊肚菌鷄粒羹

Green pumpkin soup with morel mushrooms and diced chicken

### 15 玫瑰醉酒鷄

Drunken chicken in hua diao and rose dew wine

### 16 海蜇青瓜撈螺肉

Cracked jellyfish with top shell and cucumber

### 17 脆皮燒腩肉

Chinese-style roasted pork belly

### 18 黑豚靚叉燒

Honey-glazed Kurobuta char siew

### 19 櫻桃碳燒挂爐鴨

Charcoal-roasted duck

# 新春特備菜肴

## Spring special dish

### 20 青芥末蝦球

Crispy wasabi-aioli prawns  
with fresh mango and tobiko

### 21 蟹汁炸饅頭

Fried Chinese bun served  
with chili crab meat sauce

### 22 蒜茸開邊蒸生蝦

Steamed live tiger prawns with minced garlic

### 23 豉汁鱈魚球菠菜豆腐煲

Braised cod fish  
with spinach tofu, capsicum and black bean  
sauce

### 24 醬油鴨中翅

Braised mid-joint duck wings

### 25 五香辣牛肉

Sliced braised beef fillet with five spices

### 26 菠蘿咕嚕黑豚肉

"Gu Lao Rou style" Kurobuta pork with  
pineapple cucumber and capsicum in sweet  
and sour sauce

### 27 宮保腰果雞丁

Wok-fried chicken  
with cashew nuts and dried chilli

# 新春特備菜肴

## Spring special dish

### 28 極醬炒時蔬珍菌

Wok-fried seasonal vegetables  
and fresh mushrooms in XO sauce

### 29 蒜茸炒菜苗

Sautéed Hong Kong vegetables with garlic

### 30 蛋白和牛浸莧菜

Poached Chinese spinach  
with Wagyu beef and egg white

### 31 櫻花蝦乾扁四季豆

Wok-fried string beans with minced pork  
Japanese dried shrimp and garlic  
in black bean sauce

### 32 油條皮蛋瘦肉粥

Shredded pork, century egg  
and curly dough congee

### 33 腊味野米饭

Fragrant glutinous and wild rice  
with sweet aroma of waxed meat

### 34 滑子菇韭皇伊府面

Braised ee-fu noodles with nameko mushrooms  
silver sprouts and chives

### 35 菜絲乾炒米綫

Stir-fried misua noodles with egg  
vegetables and Chinese chives

# 甜品 | Desserts

## 36 青檸雪芭楊枝甘露

Chilled mango with sago pearls  
pomelo and lime sorbet

## 37 黑珍珠

Organic black bean pudding  
with avocado and sesame ice cream

## 38 櫻桃紅

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

## 39 杏仁茶湯丸

Cream of almond  
with glutinous rice dumpling

## 40 香煎年糕

Pan-fried nian gao