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

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

慧 Wisdom

三拼盤
辣汁龍蝦球，北京鴨卷，醉鷄
Trio platter
Sautéed sour and spicy lobster
Peking duck roll
Drunken chicken in hua diao and rose dew wine

蘑菇阿拉斯加蟹肉羹
Thick soup of Alaskan crab with Shitake and truffle oil

蚝皇四頭鮑海刺參
Braised whole 4 head abalone with premium sea cucumber
in oyster sauce

清蒸鳕魚伴製作豆付
Steamed cod fillet with spinach tofu in homemade soy sauce

黑蒜和牛片炒蜜豆
Wok-fried sliced A4 Miyazaki Wagyu beef in oyster sauce
with honey pea and black garlic

原籠蒜茸炒大蝦皇伴野米鷄
Steamed glutinous rice with chicken sausage topped
with wok-fried garlic King prawn

樱桃三品
黑珍珠 擂沙湯圓 豆沙鍋餅
Organic black bean pudding
with avocado and sesame ice cream
Glutinous rice dumpling with grounded peanut
Crispy pancake with azuki bean paste

168 per guest
for a minimum of 2 guests

2007
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**Thought**

**片皮北京鴨**  
Peking duck with traditional condiments  
Chinese crepes, spring onions, cucumber and homemade sauce

**鬆茸鮑片雪耳炖鹧湯**  
Double-boiled clear soup with sliced abalone  
Matsutake and snow fungus

**XO醬帶子蝦球炒珍菌時蔬**  
Wok-fried prawn and scallop  
with vegetables and mushrooms in XO sauce

**豉汁蒸鳕魚自制豆腐**  
Steamed cod fillet with homemade tofu  
in black bean sauce

**蒜燒和牛**  
Pan-fried A4 Miyazaki Wagyu beef sirloin  
with garlic barbecue sauce and sautéed vegetables

**脆米龍蝦湯泡飯**  
Rice in superior broth with lobster

**青檸雪芭楊枝甘露伴栗子山楂糕**  
Chilled mango with sago pearls, pomelo and lime sorbet  
Hawthorne jelly with chestnut

138 per guest
for a minimum of 2 guests
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乐
Joy

三拼盘
Trio platter
Drunken chicken in hua diao and rose dew wine
Cantonese style roasted crackling pork belly
Crispy wasabi-aioli prawn with fresh mango and tobiko

金瓜羊肚菌鶏粒羹
Golden pumpkin soup with morel mushrooms and diced chicken

蚝皇海参鲍甫
Braised sliced abalone and sea cucumber with premium oyster sauce

梅菜蒸鳕鱼四季豆
Steamed cod fillet
with preserved vegetables and string beans

黑椒牛柳粒
Pan-fried beef cubes in black pepper sauce

榨菜火鸭丝焖伊面
Braised ee-fu noodles with shredded duck, bean sprouts
yellow chives and Sichuan pickled vegetables

樱桃红
Cherries in nui er hong and aged kuei hua wine cocktail jelly
with lychee sorbet

118 per guest
for a minimum of 2 guests

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片皮北京鴨
Peking duck with traditional condiments
Chinese crepes, spring onions, cucumber and homemade sauce

紫菜瑶柱龍蝦羹
Thick superior lobster soup with conpoy and seaweed

上湯牛油煮大蝦
Stir-fried King prawn with butter and garlic superior broth

黑豚肉豆腐鳕魚煲
Braised cod fillet and Kurubota char siew in bean sauce

蒜燒醬烤鶏脯
Oven-baked boneless spring chicken
with garlic barbecue sauce

臘味時蔬炒五谷米飯
Five grain fried rice
with Cantonese pork sausage and vegetables

黑珍珠
Organic black bean pudding
with avocado and sesame ice cream

98 per guest
for a minimum of 2 guests
牡丹花

三拼盤
芥末蝦, 黑豚靚叉燒, 燒腩肉
Trio platter
Crispy wasabi-aioli prawn with fresh mango and tobiko
Honey-glazed Kurobuta char siew
Cantonese style roasted crackling pork belly

紫菜瑶柱龍蝦羹
Thick superior lobster soup, conpoy and seaweed

蚝油花菇鮑片燜鴨翼
Braised duck wings with abalone and Chinese mushroom in oyster sauce

豉汁鳕魚球菠菜豆腐煲
Braised cod fish
with spinach tofu and capsicum in black bean sauce

海鮮乾炒面線
Stir-fried wheat noodles with prawn, scallop, silver sprouts and yellow chives

樱桃紅
Cherries in nui er hong and aged kuei hua wine cocktail jelly with lychee sorbet

78 per guest
for a minimum of 2 guests

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金蓮花 | Water Lily
Vegetarian

三味珍菌
千絲卷, 酸辣花菇, 芥末猴頭菇
Trilogy of handpicked mushrooms
Beancurd roll
Crispy shiitake with spicy garlic-vinegar emulsion
Monkey head mushrooms with wasabi dressing

素珍寶炖湯
Double-boiled mushroom soup
with bamboo pit and snow fungus

腰果芹香炒什素
Stir-fried seasonal vegetables
with cashew nuts and celery

酸甜油條豆付
Crispy curly dough and homemade tofu
in sweet and sour mango sauce

金瓜葫蘆水晶餃
Steamed crystal dumplings
with fresh mushrooms and black truffle

黑芝麻菜粒炒五谷米飯
Five grain fried rice
with vegetables and Chinese mushrooms

杏仁茶湯丸拼山楂糕
Almond cream with glutinous rice dumpling
Hawthorne jelly with chestnut

78 per guest

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