



Monthly Special Lobster Cuisine September 2021

(per person)

酸辣澳洲龍蝦羹

Imperial hot and sour Australian lobster soup

16

(2-3 persons)

欖菜豉汁炒本地龍蝦

Wok-fried local lobster with black bean and olive

68

上湯芝士本地龍蝦燴伊面

Local lobster with cheese in superior broth
served with braised ee-fu noodles

78



Monthly Special Lobster Cuisine Lunch Set Menu

點心三品

龍蝦餃 鮑魚燒賣 水晶餃

Steamed Dim Sum Trilogy

Lobster dumpling

Pork siew mai with baby abalone

Crystal dumpling

金瓜羊肚菌雞粒羹

Golden pumpkin soup with morel mushroom and diced chicken

黑椒四季豆牛柳粒

Pan-fried beef cubes with string beans in black pepper sauce

上湯芝士龍蝦球燴伊面

Lobster with cheese in superior broth

served with braised ee-fu noodles

櫻桃紅伴豆沙鍋餅

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

Crispy pancake with Azuki bean paste

78 per guest
for minimum of 2 guests

Our chef will be delighted to assist you with any dietary requests.
Prices are in Singapore dollars and are subject to 10% service charge and 7% Government Tax.



Monthly Special Lobster Cuisine Dinner Set Menu

片皮北京鴨

Peking duck with traditional condiments
Chinese crepes, spring onion, cucumber and homemade sauce

酸辣澳洲龍蝦羹

Imperial hot and sour Australian lobster soup

蝦子碧綠花菇刺參

Braised premium sea cucumber
Chinese mushroom and seasonal vegetables with shrimp roe

豉汁蒸筍殼伴自制豆腐

Steamed soon hock fillet with spinach tofu in homemade soy sauce

黑椒四季豆牛柳粒

Pan-fried beef cubes with string beans in black pepper sauce

上湯芝士龍蝦球燴伊面

Lobster with cheese in superior broth
served with braised ee-fu noodles

黑珍珠伴雷沙湯圓

Organic black bean pudding
with avocado and sesame ice cream
Glutinous rice dumpling with grounded peanut

118 per guest
for minimum of 2 guests

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