

*Main Menu*

菜单



## Dim Sum (lunch only)

# 櫻桃精点

	每笼 per basket
红粉樱花虾饺  Steamed sumac prawn dumpling	10
北宋鲍鱼烧卖 Steamed pork siew mai with baby abalone	14
黑松露水晶饺  Steamed crystal dumpling with black truffle	12
常州小笼包  Steamed pork xiao long bao	12
古法叉烧包  Steamed char siew bao	10
胡麻子流沙包 Steamed custard bun with black sesame	10
豉汁蒸伊比利亚排骨 Steamed Iberico pork ribs with black bean sauce	12
李子凤爪 Steamed phoenix claws with plum sauce	10
湖北珍珠牛肉丸子  Steamed glutinous rice with beef ball	12
海皇饺子 Homemade dumpling with Alaskan king crab and Hokkaido scallop	18



Signature Dish



Vegetarian Selection



Sustainable Cuisine

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.  
Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

## Dim Sum (lunch only)

# 櫻桃精点

	每笼 per basket
麦芽叉烧酥 Char siew puff	10
松茸素腐皮卷  Crispy beancurd skin roll with matsutake and vegetables	10
宫崎A5和牛春卷 Crispy spring roll with diced A5 Miyazaki Wagyu beef and Enoki mushrooms	12
金酥咸水角 Deep-fried glutinous dumpling	9
蜂巢火鸭芋角 Yam puff with roasted duck and mushrooms	10
冰岛鳕鱼千层酥  Deep-fried cod fish puff	12
极品酱炒萝卜糕  Wok-fried radish cake with XO sauce	10
明火澳洲鲍鱼粥 Australian abalone congee with traditional condiments	26

每份  
per portion



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# Appetiser

# 小食

	每份 per portion
玫瑰醉酒鸡 Drunken chicken in Hua Diao and rose dew wine	18
灯影牛肉 Sliced braised beef fillet with five spices	20
麻酱秋耳黄瓜 Cucumber and black fungus with sesame sauce	14
东瀛烧汁白饭鱼 Crispy silver bait in Japanese sauce	16
蒜香脆米炒软壳蟹 Wok-fried soft-shell crab with fried garlic and crispy rice	24
山葵虾球  Crispy wasabi aioli prawns with fresh mango and tobiko	30
陈年绍兴丰肉 Shao Xin braised pork belly	16
清酒川椒鲍片 Sake Sichuan pepper marinated sliced abalone	36



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# Roast

# 明炉烧腊

	Half	Whole
文火北京烤鸭 	68	118
Peking duck served served in two courses		
A. Chinese crepes served with spring onions, cucumber and homemade sauce.		
B. please select your preferred preparation for the duck meat		
姜葱炒 - Sautéed with spring onions and ginger		
椒盐炒 - Wok-fried with garlic, salt and pepper		
生菜鸭崧炒 - Sautéed served in iceberg lettuce		
炒饭 - Fried with rice		
炒面粉 - Fried with noodles (ee-fu noodles / vermicelli)		
碳烧挂炉鸭	48	88
Charcoal-roasted duck served with cherry sauce		
樱桃脆皮鸡	30	48
Roasted crispy chicken with cherry salsa		
	<small>每份 per portion</small>	
脆皮烧火腩	24	
Cantonese-style roasted crackling pork belly		
水晶叉烧	24	
Honey-glazed crystal char siew		
	<small>例 standard</small>	
烧味拼盘	40	
烧鸭, 脆皮烧火腩, 水晶叉烧		
Charcoal-roasted BBQ meat platter		
roasted duck, roasted pork belly, honey-glazed crystal char siew		
金陵乳猪 ( 需提前3 天预订 )	498	
Barbecued whole suckling pig		
Three days advance order is required		
潮莲烧鹅 ( 需提前3 天预订 )	328	
Roasted goose		
Three days advance order is required		



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## Soup & Broth

## 润羹汤类

	每位 per person
三宝素汤  Double-boiled bamboo pith, red dates and snow fungus	20
宫廷酸辣汤 Imperial hot and sour seafood soup	24
蟹肉粟米羹 Sweet corn broth with crab meat	24
花胶菜胆汤 Fish maw soup with Chinese cabbage	32
蟹皇瑶柱龙虾羹 Thick superior lobster soup with conpoy and crab roe	38
人参樱花乌鸡汤 Double-boiled black chicken soup with ginseng	58
红烧上汤官燕 Superior broth with bird's nest	78
福寿佛跳墙 (提前6小时预订)  Buddha Jumps Over The Wall 6 hours advance order is required	138



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# Abalone, Sea Cucumber & Fish Maw

## 鲍鱼，刺参，花胶

	每份 perportion
红烧三头鲍 Braised 3-head whole abalone	138
鲍汁刺参扣鹅掌 Braised sea cucumber and goose web	56
碧绿虾籽饺子脆刺参 	68
黄汤煨双花 Superior broth with fish maw and flower mushroom	88
浙江米酒鲍甫鸡煲 	88
	例 standard



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# Live Seafood

# 活 海 鲜

时价  
Market Price

活龙虾  
Lobster

游水老虎虾  
Tiger prawn (min 300gm)

老虎斑  
Tiger garoupa

红斑  
Red grouper

笋壳鱼  
Soon hock

东星斑  
Coral trout  
Advance order is required

活蟹  
Live crab  
Advance order is required



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# Seafood Specialties

# 海鮮類

	每份 per portion
古早港式蒸鱈魚 	32
Steamed cod fish fillet with homemade superior soya sauce	
油浸香鱈魚 	32
Scallion oil-poached cod fish fillet	
金盞松露龍蝦球 	例 standard 88
Wok-fried lobster with black truffle	
藥膳醉酒蝦	40
Herbal drunken prawns	
梨香酸甜蝦球	40
Sweet and sour prawns	
青芹鮮貝焗雙菇	32
Wok-fried Pacific Ocean scallops with celery and mushrooms	
松子百合帶子芦筍	58
Scallop asparagus with lily bulbs and pine nuts	
夏果X.O帶子	58
XO scallops with macadamia nuts	



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# Meat

# 肉类

	每份 per portion
海盐菌香煎宫崎A5和牛 	66
Pan-fried A5 Miyazaki Wagyu beef (80gm)	
焖排骨 	40
Braised pork ribs in bamboo string wrap	
香蒜罗勒鸡	例 standard 28
Stewed chicken in basil leaves	
金钻凤梨鸡	28
Stir-fried chicken with Taiwanese pineapple	
瓦罉啫啫鸡煲	28
Claypot chicken with whole shallot	
黑椒牛柳粒	56
Pan-fried beef cubes with black pepper sauce	
鲜果咕嚕肉 	32
“Gu Lao Rou” with fresh fruit	



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## Vegetables & Tofu

## 蔬菜，豆腐

	例 standard
百合松菇芦笋  Asparagus with hon-shimeji mushrooms and lily bulbs	30
高汤煨奶白菜 Baby cabbage with superior broth and “silver fish”	30
樱花虾榄菜锅烧四季豆 String beans with Sakura shrimps	28
猴头菇菠菜豆腐盒 Homemade beancurd with monkey head mushrooms in oyster sauce	28
黄汤蒜子娃娃菜  Baby cabbage with garlic	30
红曲腐乳斋煲  Assorted vegetables with fermented beancurd	24



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# Rice

# 丝苗

	例 standard
元貝蟹肉海鮮炒飯 Fragrant crab meat fried rice with conpoy	30
榄菜銀芽鱈魚炒飯 Fried rice with cod fish and olive vegetables	30
XO和牛鬆炒飯  XO fried rice with minced Wagyu beef	40
腊味時蔬炒五穀米飯 Five grains fried rice with Cantonese pork sausages	28
金銀饅頭  Combination of fried and steamed mantou	18



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# Noodle

# 面类

	例 standard
松露油元贝松菇焖伊面 Braised ee-fu noodles with conpoy and mushroom in black truffle oil	24
海鲜乾炒面线 Stir-fried wheat noodles with seafood and bean sprouts	28
豉油皇韭菜炒面 Fried egg noodles with superior soy sauce	28
爆炒和牛干河  Wok-fried Wagyu beef with rice noodles	48
活龙虾生焖米粉  Braised vermicelli with lobster	58



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# Sweet Temptation

## 甜品精选

	每位 perportion
日本雪梨炖官燕 (热) Double-boiled superior bird's nest in Japanese pear Please allow 30 minutes preparation time	98
冰花燕窝 (热或冷) Double-boiled bird's nest with rock sugar (hot or cold)	88
樱桃红  Cherries in nu er hong and aged kwei hua wine, served with cocktail jelly and lychee sorbet	14
鳄梨果芝麻香雪 Avocado pudding with black sesame ice cream	14
奇亚籽青柠芒果露 Chilled mango cream with chia seed, pomelo and lime sorbet	14
清凉桃胶龟苓膏 Chilled herbal jelly topped with peach gum	16
十里飘香桂花糕  Osmanthus jelly	14
万寿蟠桃 Longevity buns	8



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樱桃烧味拼盘

脆皮烧腩肉, 炭烧挂炉鸭, 东瀛烧汁白饭鱼

**Trio platter**

Roasted crispy pork belly

Roasted duck

Crispy silver bait in Japanese sauce

蟹皇蟹肉金瓜粟米羹

Thick pumpkin broth with crab meat,  
sweet corn and crab roe

黑椒蜜豆牛仔粒

Sautéed diced beef with sweet bean in black pepper sauce

香煎带子松露油焖伊面

Braised ee-fu noodles with shimeji mushroom in black truffle oil  
with pan-seared scallop

鳄梨果芝麻香雪

Avocado pudding with black sesame ice cream

**128 per guest**

for a minimum of 2 guests

樱桃特色三拼盘

山葵虾球, 北京鸭卷, 脆皮咸蛋带子

**Trio platter**

Crispy wasabi aioli prawn with fresh mango and tobiko

Roasted Peking duck roll

Crispy scallop coated with salted egg yolk

花胶菜胆瑶柱八头鲍鱼汤

Double-boiled 8-head abalone with fish maw, cabbage and conpoy

焖排骨配鸳鸯馒头

Braised pork ribs served with 'yuan yang' mantou

上汤银鱼仔白菜苗

Poached baby cabbage in

superior stock topped with silver bait

爆炒和牛干河

Wok-fried rice noodles with Wagyu beef

樱桃红

Cherries in nu er hong and

aged kui hua wine cocktail jelly with lychee sorbet

**148 per guest**

for a minimum of 2 guests



文火北京烤鸭

Roasted crispy Peking duck

人参鲍鱼樱花乌鸡汤

Double-boiled Sakura chicken soup with  
abalone and ginseng

百合芦笋炒带子

Sautéed scallop with fresh lily bulbs and asparagus

海盐香煎宫崎A5和牛

Pan-fried Miyazaki A5 Wagyu beef in sea salt

上汤龙虾焖伊面

Braised lobster with ee-fu noodles in superior broth

冰花炖官燕

Double-boiled superior bird's nest with rock sugar

**188 per guest**

for a minimum of 2 guests

点心三拼

红粉樱花虾饺, 北宋鲍鱼烧卖, 黑松露水晶饺

**Dim sum trilogy**

Steamed sumac prawn dumpling

Steamed pork siew mai topped with baby abalone

Steamed crystal dumpling with black truffle

蟹皇瑶柱龙虾羹

Superior lobster broth with conpoy and crab roe

XO芦笋炒带子

Sautéed scallop with XO sauce, asparagus and wild mushroom

腊味时蔬五谷炒饭

Five grains fried rice with

Cantonese pork sausages

奇亚籽芒果露

Chilled mango cream with chia seed and pomelo

**88 per guest**

for a minimum of 2 guests

逢莱素三拼

黑松露水晶饺, 松茸上素腐皮卷, 酸甜珍菌

**Vegetarian combination**

Steamed crystal dumpling with fresh mushroom and black truffle

Crispy beancurd skin roll with matsutake and vegetable

Crispy mushroom in sweet and sour sauce

三宝素汤

Double-boiled superior broth

with bamboo pith, red dates and snow fungus

金瓜扒花菇豆腐素虾

Braised mushroom with beancurd and mock prawn

in thick pumpkin sauce

素鸡炒饭拼百合三耳炒芦笋

Fragrant fried rice with vegetarian chicken floss and

mixed vegetables accompanied with

stir-fried assorted fungus with fresh lily bulbs and asparagus

陈皮红豆沙汤圆

Double-boiled red bean soup with orange peel

topped with glutinous rice ball

**88 per guest**