



點心 | 早午餐
Dimsum Brunch
Lunar New Year 2019

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

Inclusive 1 glass of juice
(mango, orange, or guava)

Children

7 – 12 yrs

58

Private Dining Room

138 per guest
(minimum 8 guests)

Additional dish:

Braised pig's trotter
with braised 6-head abalone
and black moss

1810

Prices are in Singapore dollars
and subject to 10% service
charge and applicable 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 韭菜付皮卷

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

🍽️ Signature dish 🌿 Vegetarian dish 🌿 Gluten free dish
The chef will be delighted to assist with any dietary
requests as some items may contain pork or nuts.

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
 Double-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
 Golden 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
 Chilled jellyfish with top shell and cucumber

17 脆皮燒腩肉
 Cantonese-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

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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 宮保腰果鷄丁

Wok-fried chicken with cashew nuts
and dried chili

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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 臘味野米飯

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

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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 kuei 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

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