



## Crustacean Dish of the Month September 2019

	Per persons
阿拉斯加蟹魚肚羹 Alaskan crabmeat soup with fish maw	18
沙律龍須甜蝦卷 Kataifi langoustine roll with shitake mushroom, onion and fruit salad	2 – 3 persons 36
花雕蛋白蒸大蝦皇 Steamed King prawn	42
蒜香蛋白煮蟹伴綠茶拉面 Braised green tea la mien with crabmeat and egg white garlic sauce	72

## Promotion Wines

Over five generations the Hill-Smith family has been a pioneer in locating exceptional vineyard sites that maximise the personality of its wines. These wines celebrate the symmetry of region and variety. From vineyards in the Eden Valley in the rugged and undulating high country of the Barossa and from the cool steep slopes of the picturesque Adelaide Hills.

The distinctive label, featuring the English family crests of the 'Hill' and 'Smith' families, combines the tradition at the heart of the Hill-Smith family with the contemporary styling befitting a modern Australian classic.

Dalrymple Vineyards was established by Bertel and Anne Sundstrup in 1987. They were visionaries, travelling to France for inspiration and guidance. Situated in the heart of the highly acclaimed Pipers River region of northeast Tasmania almost equidistant from Launceston, Scottsdale and George Town, the Sundstrups planted their vines on sloping hills that overlook Bass Strait – the wild sea separating Tasmania from the mainland.

	Glass	Bottle
Hill Smith, Chardonnay	24	120
Yalumba, Triangle Block Shiraz	24	120

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% Goods and Services Tax



# Crustacean Lunch Menu

September 2019

## 櫻桃園三拼

五香辣牛肉, 脆皮燒腩肉, 海蜇鴨絲

Cherry Garden trio platter

Sliced braised beef fillet with five spices

Cantonese style roasted crackling pork belly

Jellyfish and shredded duck salad with soya sauce

## 阿拉斯加蟹魚肚羹

Alaskan crabmeat soup with fish maw

## 梅菜蒸鱈魚伴自制豆腐

Steamed cod fillet

with preserved vegetables and homemade tofu

## 蛋白燜蝦皇伴伊面

Braised ee-fu noodles with King prawn and egg white

## 黑珍珠伴山楂糕

Duo desserts

Organic black bean pudding with avocado and sesame ice cream

Hawthorne jelly with chestnut

78 per guest

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 applicable government tax



# Crustacean Dinner Menu

September 2019

## 櫻桃園三拼

五香辣牛肉, 脆皮燒腩肉, 海蜇鴨絲

Cherry Garden trio platter

Sliced braised beef fillet with five spices

Cantonese style roasted crackling pork belly

Jellyfish and shredded duck salad with soya sauce

## 阿拉斯加蟹魚肚羹

Alaskan crabmeat soup with fish maw

## 大地魚炒鮑魚角蜜豆

Wok-fried dried flatfish

with abalone cubes and honey peas

## 梅菜蒸鱈魚伴自制豆腐

Steamed cod fillet

with preserved vegetables and homemade tofu

## 香芒古嚕雞脯

"Gu Lao Rou style" boneless spring chicken

with pineapple cucumber and capsicum in sweet and sour sauce

## 蛋白燜蝦皇伴伊面

Braised ee-fu noodles

with King prawn and egg white

## 櫻桃紅

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

118 per guest

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 applicable government tax