



“Hairy Crab” Dish of the Month

October and November 2019

	per person
大閘蟹粉魚肚羹 Thick hairy crab meat soup with dried fish maw	38
	per crab
清蒸大閘蟹伴姜茶 Steamed hairy crab accompanied with ginger tea	78
	2–3 persons
大閘蟹粉燜自制豆腐 Braised hairy crab meat with homemade tofu	78
大閘蟹粉扒伊面 Braised ee-fu noodles with hairy crab meat	78

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
Dalrymple, Pinot Noir	27	135



“Hairy Crab” Lunch Set Menu

October and November 2019

點心三品

黑金蒜蝦餃, 鮑魚乾蒸燒賣, 鬆露水晶餃

Steamed dimsum trilogy

Prawn dumpling with black garlic

Pork siew mai with baby abalone

Crystal dumpling with fresh mushrooms and truffle

XO 醬炒帶子蝦球珍菌時蔬

Wok-fried Ocean Pacific scallop and prawn
with vegetables and mushrooms in XO sauce

蒜子醋溜菊花魚

Citrus-glazed tiger grouper fillet with roasted pine nuts

大閘蟹粉扒伊面

Braised ee-fu noodles with hairy crab meat

姜茶湯丸伴山楂糕

Duo dessert

Glutinous rice dumpling in ginger tea

Hawthorne jelly

88 per guest
for a minimum of 2 guests



“Hairy Crab” Dinner Set Menu

October and November 2019

北京片皮鴨

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

大閘蟹粉魚肚羹

Thick hairy crab meat soup with dried fish maw

XO醬炒帶子蝦球珍菌時蔬

Wok-fried Ocean Pacific scallop and prawn
with vegetables and mushrooms in XO sauce

蒜子醋溜菊花魚

Citrus-glazed tiger grouper fillet with roasted pine nuts

蒜片黑椒牛柳粒

Pan-fried beef cubes
with sliced garlic in black pepper sauce

大閘蟹粉扒伊面

Braised ee-fu noodles with hairy crab meat

姜茶湯丸伴山楂糕

Duo dessert
Glutinous rice dumpling in ginger tea
Hawthorne jelly

148 per guest
for a minimum of 2 guests

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