

## Dish of the Month

	2-3 persons
姜茸脆瓜甘榜雞	
Poached kampong chicken with zucchini in ginger-scallion emulsion	28
紅油黑木耳甘榜雞	
Poached kampong chicken and black fungus with vinegar and spicy sauce	28
鬆茸甘榜雞羹	
Thick superior kampong chicken soup with Matsutake	18 (per person)

## Monthly Promotion Wines

The story of Frankland Estate is one born in the isolated natural terrain of Margaret River, Western Australia, and the foresight of a prominent scientist. In 1956 renowned viticulturalist Dr Harold Olmo identified the potential of the Frankland River region to produce wines comparable to those of Bordeaux, France.

Working two vintages in Bordeaux and touring French vineyards given Barrie and Judi's vision to establish Frankland Estate in 1988 and pursue their dream to create wines of uncompromising quality.

	Glass	Bottle
Frankland Estate Chardonnay	26	130
Frankland Estate Cabernet Sauvignon	26	130

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



# Kampong Chicken Lunch Menu

August 2018

## 櫻桃園三品

脆皮燒腩肉 | 蜂巢芋角 | 姜茸脆瓜甘榜雞

Cherry Garden's trilogy

Cantonese style roasted crackling pork belly

Fried yam puff with minced chicken, mushroom and dried shrimp

Poached kampung chicken with zucchini in ginger-scallion emulsion

## 鬆茸甘榜雞羹

Thick superior kampung chicken soup with Matsutake

## 梅菜蒸龍虎班伴自制豆腐

Steamed dragon spot grouper fillet  
with homemade tofu in soy sauce

## 海鮮乾炒米綫

Stir-fried wheat noodles  
with prawns, scallops and yellow chives

## 青檸雪芭楊枝甘露伴三楂糕

Duo desserts

Chilled mango with sago pearls, pomelo and lime sorbet  
Hawthorne jelly

78 per guest



# Kampong Chicken Dinner Menu

## August 2018

### 片皮北京鴨

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

### 鬆茸甘榜雞羹

Thick superior kampong chicken soup with Matsutake

### 青芥末蝦球

Crispy wasabi-aioli prawns with fresh mango and tobiko

### 蚝皇六頭湯鮑伴自制豆腐

Braised 6-head whole abalone  
with homemade tofu in premium oyster sauce

### 蜜椒燒鱈魚

Honey-marinated baked cod fillet with black pepper

### 臘味五谷米飯伴紅油黑木耳甘榜雞

Duo combination  
Five grain fried rice with Cantonese pork sausage and vegetables  
Poached kampong chicken and black fungus with vinegar and spicy sauce

### 黑珍珠

Organic black bean pudding  
with avocado and sesame ice cream

118 per guest

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