



Lychee Dish of the Month July 2019

	per person
荔枝櫻桃紅 Cherries in nui er hong and aged kwei hua wine cocktail jelly with lychee	10
	2-3 persons
酸甜荔枝蝦球 Crispy prawns with lychee in sweet and sour sauce	32
荔枝栗子燜鷄煲 Braised chicken with lychee and chestnuts in claypot	36

Promotion Wines

Over five generations, members of the Hill-Smith family have been pioneers in locating exceptional vineyard sites that maximise the personality of their wines. Since the wine was released in 1980, Hill-Smith Estate wines has been recognised as one of Australia's finest wines. Our Chardonnays from the Adelaide Hills and Eden Valley are contemporary wines crafted from fruit cultivated in premium Chardonnay growing regions.

Yalumba is a winery located near the town of Angaston, South Australia in the Barossa Valley wine region. It was founded by a British brewer, Samuel Smith, who emigrated to Australia with his family from Wareham, Dorset in August 1847. Upon arriving in Australia in December, Smith built a small house on the banks of the River Torrens. He named his property "Yalumba" after an indigenous Australian word for "all the land around". In 1849 Samuel Smith, along with his son Sidney, planted Yalumba's first vineyards, beginning the Yalumba dynasty. Today Yalumba is Australia's oldest family-owned winery.

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



Lychee Lunch Menu

July 2019

櫻桃園拼盤

黑豚靚叉燒, 燒肉, 青芥末蝦球

Cherry Garden platter

Honey-glazed Kurobuta char siew

Cantonese style roasted crackling pork belly

Crispy wasabi-aioli prawn with fresh mango and tobiko

荔枝栗子燜鷄煲

Braised chicken

with lychee and chestnuts in claypot

梅菜蒸鱈魚

Steamed cod fillet

with preserved vegetables

榨菜鴨絲湯拉面

La mian soup

with shredded duck and Sichuan vegetables

荔枝櫻桃紅

Cherries in nui er hong

and aged kuei hua wine cocktail jelly with lychee

78 per guest



Lychee Dinner Menu

July 2019

北京片皮鴨

Peking duck with traditional condiments
Chinese crêpes, spring onion, cucumber and homemade sauce

鬆茸鮑片雪耳炖鷄湯

Double-boiled clear soup
with sliced abalone, Matsutake and snow fungus

黑蒜和牛片炒蜜糖豆

Wok-fried sliced A4 Miyazaki beef in oyster sauce
with honey pea and black garlic

酸甜荔枝蝦球

Crispy prawn
with lychee in sweet and sour sauce

梅菜蒸鱈魚

Steamed cod fillet
with preserved vegetables

黑豚肉炒面綫

Stir-fried wheat noodles
with Kurobuta pork

荔枝櫻桃紅

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

118 per guest

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