



Sea Treasures Dish of the Month

May 2019

	(per person)
阿拉斯加蚧鬆茸羹 Alaskan crabmeat soup with Matsutake	24
澳洲十五頭乾鮑甫扣刺參 Braised Australian 15-head sliced abalone with sea cucumber in premium oyster sauce	138
	2-3 persons
香煎金蚝 Pan-fried golden oyster with Chinese spice	38
蒜茸蒸扇貝 Steamed fan shell scallops with garlic	32

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

1904

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



Sea Treasures Lunch Menu

May 2019

櫻桃園三拼

燒鴨 | 五香辣牛肉 | 脆皮燒腩肉

Cherry Garden trio platter

Roasted duck

Sliced braised beef fillet with five spices

Cantonese style roasted crackling pork belly

阿拉斯加蚧鬆茸羹

Alaskan crabmeat soup with Matsutake

香煎金蚝

Pan-fried golden oyster with Chinese spices

上湯蝦皇伊面

Stir-fried King prawn in superior broth with ee-fu noodles

櫻桃紅伴山楂糕

Duo desserts

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

with lychee sorbet

Hawthorne jelly with chestnut

78 per guest



Sea Treasures Dinner Menu

May 2019

櫻桃園三拼

燒鴨 | 脆皮燒腩肉 | 玫瑰醉酒雞

Cherry Garden trio platter

Roasted duck

Cantonese style roasted crackling pork belly

Drunken chicken in hua diao and rose dew wine

阿拉斯加蚧鬆茸羹

Alaskan crabmeat soup with Matsutake

六頭鮑扣金蚝

Braised 6 head abalone with golden oyster

梅菜蒸鱈魚伴自制豆腐

Steamed cod fillet

with preserved vegetables and homemade tofu

蒜片黑椒牛柳粒

Pan-fried beef cubes

with sliced garlic in black pepper sauce

上湯蝦皇伊面

Stir-fried King prawn in superior broth

with ee-fu noodles

黑珍珠

Organic black bean pudding

with avocado and sesame ice cream

118 per guest