



## Spring Blossom Dish of the Month March 2019

	2-3 persons
黑蒜炒青龍菜 Stir-fried green dragon vegetables with black garlic	26
芥菜燜豆腐鴨煲 Braised mustard vegetables with diced duck meat and tofu	28
荷蘭豆炒魚崧 Wok-fried dace fish cake with snow peas	28

## 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

1901

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 7% government tax



# Spring Blossom Lunch Menu

March 2019

## 點心三品

小籠包 | 牛肉餃 | 水晶餃

Steamed dimsum trilogy

Pork xiao long bao

Wagyu beef dumpling with Sha Cha sauce

Crystal dumpling with fresh mushrooms and black truffle

## 金瓜羊肚菌雞粒羹

Golden pumpkin soup

with morel mushroom and diced chicken

## 荷蘭豆炒魚崧

Wok-fried dace fish cake with snow peas

## 上湯煮大蝦皇伴青姜茸帶子炒飯

Stir-fried king prawn in superior broth

Scallop fried rice with tobiko and ginger-scallion emulsion

## 杏仁茶湯丸伴山楂糕

Duo desserts

Almond cream with glutinous rice dumpling

Hawthorne jelly with chestnut

78 per guest

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# Spring Blossom Dinner Menu

March 2019

## 三拼盤

青瓜海蜇 | 黃金脆帶子 | 青芥末蝦球

Trio combination

Jellyfish and cucumber salad with soya sauce  
Pacific Ocean golden scallop with salted egg yolk  
Crispy wasabi-aioli prawn with fresh mango and tobiko

## 鬆茸鮑片雪耳炖鷄湯

Double-boiled clear soup

with sliced abalone, Matsutake and snow fungus

## XO醬龍蝦球炒青龍菜

Wok-fried lobster

with green dragon vegetables in XO sauce

## 芥菜燜豆腐鴨煲

Braised mustard vegetables  
with diced duck meat and tofu

## 荷蘭豆炒和牛片

Wok-fried sliced A4 Miyazaki beef  
with snow peas in oyster sauce

## 黑豚肉炒面綫

Stir-fried wheat noodles with Kurobuta pork

## 青檸雪芭楊枝甘露伴山楂糕

Duo desserts

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

118 per guest

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