



# Teochew Cuisine Dish of the Month

## March 2020

	per person
杏仁白果芋泥 Yam paste with almond purée and ginkgo nut	10
	(2-3 persons)
潮州滷水鵝片 Braised sliced goose fillet with five spices	30
梅子蒸笋殼頭腩 Steamed soon hock fish head in plum sauce	38
酥炸蝦棗 Crispy prawn roll with minced pork and chestnut	28
蚝仔黑豚肉泡飯 Rice in superior broth with baby oyster and minced Kurobuta pork	28

## 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

2002

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% Government Tax.



# Teochew Cuisine Lunch Set Menu

March 2020

潮州滷水鵝片

Braised sliced goose fillet with five spices

酥炸蝦棗

Crispy prawn roll with minced pork and chestnut

梅子蒸笋殼頭腩

Steamed soon hock fish head  
in plum sauce

蚝仔黑豚肉泡飯

Rice in superior broth  
with baby oyster and minced Kurobuta pork

杏仁白果芋泥

Yam paste with almond purée and ginkgo nut

78 per guest  
for a minimum of 2 guests

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# Teochew Cuisine Dinner Set Menu

March 2020

潮州滷水龍蝦拼鵝片

Teochew style

Braised sliced Boston lobster and goose fillet with five spices

和牛菠菜羹

Thick chicken soup with minced Wagyu beef and spinach

酥炸蝦棗

Crispy prawn roll

with minced pork and chestnut

鮑甫燜鴨中翅

Braised sliced abalone with mid-joint duck wing

梅子蒸笋殼頭腩

Steamed soon hock fish head  
in plum sauce

蚝仔黑豚肉泡飯

Rice in superior broth  
with baby oyster and minced Kurobuta pork

杏仁白果芋泥

Yam paste with almond purée and ginkgo nut

118 per guest  
for a minimum of 2 guests

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