



Teochew Cuisine Dish of the Month

June 2019

2-3 persons

滷水鵝片

Sliced braised goose fillet with five spice

32

潮式蒸老虎班件

Teochew style steamed tiger grouper fillet

42

潮州蚝粥

Baby oyster congee with minced pork

28

(per person)

金瓜白果芋泥

Yam paste with pumpkin purée and ginkgo nuts

10

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



Teochew Cuisine Lunch Menu

June 2019

櫻桃園拼盤

滷水鵝片拼青瓜海蜇

Cherry Garden platter

Sliced braised goose fillet with five spices
Jellyfish and cucumber salad with soya sauce

珍菌時蔬帶子蝦球

Wok-fried Pacific Ocean scallops with vegetables and mushrooms

潮式蒸老虎件

Teochew style steamed tiger grouper fillet

潮州蚝粥

Baby oyster congee with minced pork

金瓜白果芋泥

Yam paste with pumpkin purée and ginkgo nuts

78 per guest



Teochew Cuisine Dinner Menu

June 2019

櫻桃園拼盤

滷水鵝片拼青瓜海蜇

Cherry Garden platter

Sliced braised goose fillet with five spices

Jellyfish and cucumber salad with soya 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 peas and black garlic

潮式蒸老虎班件

Teochew style steamed tiger grouper fillet

辣醬青紅椒炒帶子蝦球

Stir-fried Pacific Ocean scallops and prawn
with capsicum in spicy sauce

潮州蚝粥

Baby oyster congee with minced pork

金瓜白果芋泥

Yam paste with pumpkin purée and ginkgo nuts

118 per guest