



## Wagyu Beef Dish of the Month

August 2019

	per person
金瓜和牛羹 Golden pumpkin soup with minced Wagyu beef and morel mushroom	18
	2-3 persons
黑椒炒青紅椒和牛片 Pan-fried sliced Wagyu beef with capsicum in black pepper sauce	68
白灼金菇銀牙和牛片 Poached sliced Wagyu beef with golden mushroom and bean sprouts	68
和牛崧扒自制豆腐 Braised minced Wagyu beef with homemade tofu	58

## 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

1906

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



# Wagyu Beef Lunch Menu

## August 2019

### 點心三品

鮑魚乾蒸燒賣, 沙茶和牛肉餃, 黑鬆露水晶餃

Steamed dimsum trilogy

Pork siew mai with baby abalone

Wagyu beef dumpling with Sha Cha sauce

Crystal dumpling with fresh mushrooms and black truffle

### XO 醬龍蝦球炒珍菌時蔬

Wok-fried lobster

with vegetables and mushrooms in XO sauce

### 梅菜蒸鱈魚自制豆腐

Steamed cod fillet

with preserved vegetables and homemade tofu

### 黑椒炒青紅椒和牛片伴菜絲面綫

Pan-fried sliced Wagyu beef in black pepper sauce  
served with wheat noodles

### 黑珍珠

Organic black bean pudding  
with avocado and sesame ice cream

88 per guest



# Wagyu Beef Dinner Menu

## August 2019

### 櫻桃園三拼

燒肉, 海蜇鴨絲, 青芥末蝦球

Cherry Garden trio platter

Cantonese style roasted crackling pork belly  
Jellyfish and shredded duck salad with soya sauce  
Crispy wasabi-aioli prawn with fresh mango and tobiko

### 金瓜和牛羹

Golden pumpkin soup

with minced Wagyu beef and morel mushroom

### 蚝皇六頭鮑伴自制豆腐

Braised 6-head whole abalone

with homemade tofu in premium oyster sauce

### 梅菜蒸鱈魚時蔬

Steamed cod fillet

with preserved vegetables in soy sauce

### 黑椒炒青紅椒和牛片

Pan-fried sliced Wagyu beef

with capsicum in black pepper sauce

### 黑豚肉炒面綫

Stir-fried wheat noodles with Kurobuta pork

### 櫻桃紅

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

128 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