



Wild Mushrooms Dish of the Month

April 2019

2-3 persons

蟲草花豉汁蒸鱈魚

Steamed cod fillet

with cordyceps flower in black bean sauce

42

姬鬆茸炒帶子蜜豆

Stir-fried scallops

with blazei mushrooms and honey peas

34

蒜香凉拌青瓜木耳

Wood ear fungus and cucumber salad with garlic

20

(per person)

黑杞子鬆茸幹貝炖鷄湯

Double-boiled clear soup

with Matsutake, black wolfberries and conpoy

18

桃膠杏仁茶

Warm almond cream with peach gum

12

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

1902

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



Wild Mushrooms Lunch Menu

April 2019

櫻桃園三拼

凉拌木耳，五香辣牛肉，青芥末蝦球

Cherry Garden trio platter

Wood ear fungus salad with soya sauce

Sliced braised beef fillet with five spices

Crispy wasabi-aioli prawn with fresh mango and tobiko

黑杞子鬆茸幹貝炖鷄湯

Double-boiled clear soup

with Matsutake, black wolfberries and conpoy

蟲草花豉汁蒸鱈魚

Steamed cod fillet

with cordyceps flower in black bean sauce

姬鬆茸炒帶子蜜豆伴菜絲米綫

Duo combination

Stir-fried scallops with blazei mushrooms and honey peas

Wok-fried wheat noodles with egg, vegetables and Chinese chives

桃膠黑珍珠

Organic black bean pudding

with avocado, peach gum and sesame ice cream

78 per guest

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Wild Mushrooms Dinner Menu

April 2019

櫻桃園三拼

北京鴨卷，涼拌木耳，青芥末蝦球

Cherry Garden trio platter

Peking duck roll

Wood ear fungus salad with soya sauce

Crispy wasabi-aioli prawn with fresh mango and tobiko

黑杞子鬆茸幹貝炖鷄湯

Double-boiled clear soup

with Matsutake, black wolfberries and conpoy

姬鬆茸炒帶子蜜豆

Stir-fried scallops

with blazei mushrooms and honey peas

蟲草花豉汁蒸鱈魚

Steamed cod fillet

with cordyceps flower in black bean sauce

黑椒和牛片

Pan-fried sliced A4 Miyazaki Wagyu beef

in black pepper sauce

金菇龍蝦燜伊面

Braised ee-fu noodles

with lobster and enoki mushrooms

桃膠黑珍珠

Organic black bean pudding

with avocado peach gum and sesame ice cream

118 per guest

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