



金碧辉煌宴
GOLD MENU

108 per person
Minimum 2 persons

烧汁鮑魚, 沙丹虾球, 脆皮烧肉

Mini Abalone with Teriyaki Sauce, Wasabi Prawn, Crispy Roasted Pork

花胶炖螺头

Double-boiled Sea Whelk Soup with Chinese Tonic and Fish Maw

芦笋松菇爆鹿肉

Wok Fried Venison Slices with Asparagus and Shimeji Mushrooms

海參扣鵝掌

Braised Sea Cucumber with Goose Web in Supreme Oyster Sauce

蛋白干贝蟹肉糙米炒饭

Fried Brown Rice with Crab Meat, Conpoy and Egg Whites

西柠芦荟香茅冻

Chilled Lemongrass Jelly with Aloe Vera in Lime Juice

With 90 minutes free flow of Champagne, red and white wine, additional \$138++ per person
(For Weekend Lunch Only)

Price is in SGD and subject to 10% service charge and applicable government tax.



富贵逼人宴
FORTUNE MENU

138 per person
Minimum 2 persons

杏香脆米焗龙虾
Deep-fried Lobster with Almond Flakes and Crispy Rice

黄汤花胶官燕
Braised Superior Bird's Nest with Fish Maw and Dried Scallops

花菇南非鲍鱼
Braised South African Abalone with Mushrooms in Oyster Sauce

香煎和牛柳
Pan-fried Wagyu Beef with Soya Sauce

金菇斑球炒鱼茸面
Fried Fish Noodles with Fish Fillet and Enoki Mushrooms

杨枝甘露
Chilled Cream of Mango with Sago and Pomelo

With 90 minutes free flow of Champagne, red and white wine, additional \$138++ per person
(For Weekend Lunch Only)

Price is in SGD and subject to 10% service charge and applicable government tax.



花开富贵宴
PROSPERITY MENU

178 per person
Minimum 2 persons

百花杏香带子，菘露北京鸭，镇蜜猴头菇
Deep-fried Scallop stuffed with Minced Shrimp and Almond Flakes, Truffle Peking Duck,
Deep-Fried Monkey Head Mushroom with Vinegar Honey Sauce

官燕炖竹笙羊肚菌
Double Superior Bird's Nest with Bamboo Piths and Morel Mushroom

古法扣澳洲三头鲍鱼
Braised Three-Head Australian Abalone in Superior Oyster Sauce

金丝上汤焗龙虾
Wok-baked Lobster with Superior Stock topped Shredded Egg

桂花炒面线
Stir-fried Rice Vermicelli with Shredded Duck and Seafood

南北杏川贝炖雪梨
Double-boiled Pear with Chinese Herbs

With 90 minutes free flow of Champagne, red and white wine, additional \$138++ per person
(For Weekend Lunch Only)

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前程万里宴
IMPERIAL MENU

238 per person
Minimum 2 persons

松露北京鸭，鱼子酱蟹肉生菜包
Truffle Peking Duck, Sautéed Crab Meat with Conpoy and Caviar served in Lettuce Cup

龙虾捞官燕
Braised Superior Bird's Nest with Lobster

南非鲍鱼扣海参花胶
Braised Seven-Head South African Abalone with Sea Cucumber and Fish Maw

三翠笋壳球
Sautéed Soon Hock Fillet with Seasonal Vegetables

生虾瑶柱炆稻廷面
Stewed Inaniwa Noodles with Live Prawns and Dried Scallops

泡参雪蛤炖红枣
Double-Boiled Hasma, Ginseng and Red Dates

With 90 minutes free flow of Champagne, red and white wine, additional \$138++ per person
(For Weekend Lunch Only)

Price is in SGD and subject to 10% service charge and applicable government tax.



万事如意宴
RU YI MENU

398 per person
Minimum 2 persons

雪夜桃花
Sautéed Lobster with Egg White and Conpoy

干捞蟹肉官燕
Stir-fried Bird's Nest with Crabmeat and Bean Sprouts

蚝皇澳洲糖心干鲍
Braised Premium Australia Tang Xin Abalone with Supreme Oyster Sauce

酱爆鳄鱼肉
Wok-fried Crocodile Meat with House-made Spicy Sauce

鹿肉炒河粉
Wok-fried Rice Noodles with Venison

椰皇杏汁炖雪蛤
Double Boiled Hasma with Almond Cream served in Young Coconut

With 90 minutes free flow of Champagne, red and white wine, additional \$138++ per person
(For Weekend Lunch Only)

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