


烧烤

BARBECUE

| | Per Portion |
|--|-------------|
| 金陵片皮乳猪 (全只) - 1 天前预定 Barbecued Whole Suckling Pig – One day advance order required | 468 |
| 北京片皮鸭 (全只) Peking Duck (Whole) | 109 |
| 烧味拼盘 Roasted Meat Platter | 52 |
| 锦绣玉鸳鸯 Shredded Roasted Duck, Chicken and Fresh Fruits with Crispy Croissant | 46 |
| 港式挂炉鸭 (半只)  Hong Kong-style Crispy Roasted Duck with Plum Sauce (Half) | 45 |
| 烟熏茶皇鸡 (半只)  Smoked Chicken with Jasmine Tea Leaves (Half) | 33 |
| 黑豚肉蜜汁叉烧 Honey Glazed Barbecued Kurobuta Pork | 32 |
| 金牌脆皮烧肉 Crispy Roasted Pork | 28 |
| 黑椒烟熏鸭 Sliced Smoked Duck with Black Pepper | 28 |



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热前菜
HOT APPETISERS

| | Per Portion |
|---|--------------------|
| 杏香百花帶子 Deep-fried Scallops stuffed with Minced Shrimps and Almond Flakes | 42 |
| 麦片酥雪鱼柳 Crispy Cod Fish Cubes with Oats | 42 |
| 酥炸田鸡腿  Deep-fried Frog Legs with Chinese Five-spice | 36 |
| 肉松软壳蟹  Crispy Soft-shell Crab with Floss | 36 |
| 桂花生菜包 Sautéed Crab Meat with Conpoy and Eggs served with Lettuce | 36 |
| 酸辣小虾球 Stir-fried Prawns with Hot and Sour Sauce | 36 |
| 椒盐墨魚須 Fried Octopus Tentacles with Salt and Pepper | 25 |
| 镇蜜猴头菇 Deep-fried Monkey Head Mushrooms with Vinegar Honey Sauce | 22 |

冷前菜
COLD APPETISERS

| | Per Portion |
|---|-------------|
| 花雕醉鸡卷 Drunken Chicken Roll | 25 |
| 松露酱四季豆  Chilled String Beans with Truffle Sauce | 22 |
| 凉拌麻酱秋葵 Chilled Ladies' Fingers with Sesame Sauce | 22 |
| 话梅小番茄  Chilled Cherry Tomato infused with Sour Plum Juice | 20 |
| 百合紫菜花 Chilled Marinated Cauliflower and Fresh Lily Bulbs | 20 |
| 麻辣海蜇丝 Spicy Marinated Jelly Fish | 20 |
| 酸姜皮蛋 Century Egg with Pickled Ginger | 20 |
| 黑醋小云耳 Marinated Fungus with Chilli and Sweetened Black Vinegar | 20 |

汤 | 羹
SOUP | BROTH

| | Per Person |
|--|------------|
| 花胶炖螺头 Double-boiled Sea Whelk Soup with Fish Maw | 32 |
| 海宝炖金瓜盅  Double-boiled Assorted Seafood Soup served in Golden Pumpkin | 32 |
| 虫草花炖花胶安心鸡 Double-boiled Fish Maw with Aweto Flowers and Organic Chicken | 32 |
| 鱼骨汤炖花胶竹笙  Double-boiled Fish Maw with Bamboo Pith and Fish Cartilage | 32 |
| 龙皇蟹肉羹 Braised Lobster Meat with Crabmeat and Crab Roe | 32 |
| 竹笙北菇炖菜胆 Double-boiled Chinese Mushrooms with Bamboo Pith and Chinese Cabbage | 26 |
| 海鲜酸辣羹 Hot and Sour Seafood Soup | 26 |
| 蟹肉菠菜羹 Braised Minced Crab Meat and Green Spinach Soup | 26 |
| 香茜鱼片皮蛋汤 Sliced Fish Broth with Century Egg and Chinese Parsley | 26 |

炖汤 | 燕窝

SOUP DELUXE | BIRD'S NEST


| | Per Person |
|---|------------|
| 佛跳墙 Mini Buddha Jump Over the Wall | 138 |
| 金箔龙虾捞官燕  Braised Superior Bird's Nest with Lobster and Gold Leaf | 128 |
| 干捞蟹肉官燕 Stir-fried Bird's Nest with Crab Meat and Bean Sprouts | 68 |
| 黄汤花胶官燕  Braised Superior Bird's Nest with Fish Maw and Dried Scallops | 68 |
| 羊肚菌炖官燕 Double-boiled Superior Bird's Nest with Morel Mushrooms | 68 |
| 龙虾带子蒸蛋白汤 Steamed Lobster Meat with Scallop and Egg White in Lobster Broth | 42 |
| 满坛香 Double-boiled Fish Maw Treasure Soup | 42 |
| 沉鱼落雁(女士) “Chen Yu Luo Yan”—(For Ladies) Nutritious Bird's Nest Broth with Fish Maw, Dried Scallops and Ginseng | 42 |
| 气宇轩昂(男士) “Qi Yu Xuan Ang”—(For Gentleman) Essence of Deer Tendon with Abalone, Sea Cucumber and Chinese Herbs | 42 |



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海鲜
SEAFOOD

游水海鲜 (每 100 克) | Live Seafood (per 100 grams)

| | | | |
|---|----|---------------|----|
| 东星斑  | | 本地龙虾 | |
| Star Garoupa | 23 | Local Lobster | 23 |
| 笋壳鱼 | | 龙虎斑 | |
| Soon Hock | 13 | Pearl Garoupa | 13 |
| 生中虾 | | 肉蟹 | |
| Live Prawn | 13 | Live Crab | 13 |

| | Per Person |
|---|-------------------|
| 杏香脆米焗龙虾  Deep-fried Lobster with Almond Flakes and Crispy Rice | 45 |
| 大顺壳二味 家乡蒸球/头腩骨熬汤面线  Soon Hock Duo <i>Steamed Sliced Soon Hock with Black Fungus and Red Dates in Light Soy Sauce; and in Fish Broth with Vermicelli</i> | 36 |
| 焗酿鲜蟹盖 Baked Crab Shell stuffed with Onions and Fresh Crab Meat | 28 |
| 黑鱼子酱焗鳕鱼蛋白 Oven-baked Cod Fish with Caviar and Egg White | 28 |
| 家乡蒸雪鱼 Steamed Cod Fish with Banana Flowers and Fungus | 28 |

海鮮
SEAFOOD

| | Per Portion |
|--|-------------|
| 三翠笋壳球 Sautéed Soon Hock Fillet with Seasonal Vegetables | 88 |
| 火腩红烧笋壳煲  Braised Soon Hock Fish with Roasted Pork in Casserole | 78 |
| 黑鱼子酱蟹肉炒金银蛋 Scrambled Eggs with Caviar and Crab Meat | 50 |
| 海皇鱼腐煲 Braised Fish Beancurd with Seafood in Claypot | 50 |
| 辣豉酱珊瑚蚌 Sautéed Coral Clams with Honey Peas and Spicy Bean Sauce | 50 |
| X.O.酱带子炒芦笋 Sautéed Scallops with Asparagus in X.O. Sauce | 50 |
| 酱爆鳄鱼肉  Wok-fried Crocodile Meat and Asparagus with Spicy Sauce | 42 |
| 三蒜蒸海虾豆腐 Steamed Live Prawns with Minced Organic Garlic and Bean Curd | 42 |
| 百香果生汁明虾球 Deep-fried Prawns with Mango Mayonnaise and Passion Fruit | 42 |

肉类
MEAT

| | Per Portion |
|---|-------------|
| 香煎和牛柳 Pan-fried Wagyu Beef with Soya Sauce | 78 |
| 芦笋黑椒牛仔粒  Diced Beef with Asparagus and Black Pepper Sauce | 46 |
| 蒜香百花黑豚肉 Deep-fried Kurobuta Pork with Shrimp Paste and Minced Garlic | 46 |
| 姜葱鹿肉煲 Stir-fried Venison Slices with Ginger and Spring Onions in Casserole | 46 |
| 辣豆豉炒猪颈肉秋耳 Sautéed Pork Collar with Fungus and Spicy Bean Sauce | 42 |
| 蹄香煎黑豚肉餅  Pan-fried Minced Kurobuta Pork with Water Chestnuts and Shrimp Paste | 42 |
| 咖啡排骨 Wok-fried Spare Ribs in Coffee Sauce | 38 |
| 煎封羊仔柳  Pan-fried Lamb Loin with String Beans | 38 |
| 牛根牛腩煲 Traditional Stewed Beef and Tendon in Casserole | 32 |
| 菠萝咕佬肉（脆皮或传统） Sweet and Sour Pork with Pineapples (Crispy or Traditional) | 32 |

家禽
POULTRY

| | Per Portion |
|--|-------------|
| 富贵鸡(1 天前預定) Begger Chicken (One day advance order required) | 118 |
| 太爷鸡 Imperial Chicken with Seafood Roll, Honey Glazed Barbecued Pork and Bean Curd Roll | 118 |
| 黑椒炒鵝肝粒 Fried Goose Liver with Black Pepper Sauce | 78 |
| 红烧鵝掌煲 Traditional Stewed Goose Web in Casserole | 42 |
| 避风塘风沙鸡(半只)  Crispy Roasted Chicken with Almond Flakes and Dried Shrimps (Half) | 33 |
| 芋头冬菇香鸭煲 Stewed Yam with Roasted Duck and Black Mushrooms in Casserole | 32 |
| 鼓汁凉瓜炒鸡柳 Sautéed Chicken Fillet with Bitter Gourd and Black Bean Sauce | 32 |
| 干爆辣子鸡丁  Deep-fried Chicken with Red Chilli | 32 |
| 西柠杏香鸡 Deep-fried Chicken Fillet with Almond Flakes and Lemon Sauce | 32 |
| 彩椒火鸭丝 Shredded Duck with Bell Peppers and Chives | 32 |

蔬菜
VEGETABLES

| | Per Portion |
|--|--------------------|
| 海鲜豆腐煲 Braised Homemade Bean Curd with Seafood served in Claypot | 50 |
| 石窝鹅肝蟹粉豆腐 Braised Beancurd with Crabmeat, Crab Roe and Goose Liver in Hot Stone Pot | 42 |
| 渔香斑片茄子煲 Braised Garoupa Fillet with Eggplant and Spicy Sauce served in Claypot | 38 |
| 蟹肉菠菜豆腐  Braised Homemade Bean Curd with Spinach and Crab Meat | 38 |
| 金贝芥兰二味 Kailan Duo with Crispy Conpoy | 38 |
| 炸金菇瑶柱西兰花 Braised Dried Scallops and Broccoli with Crispy Golden Mushrooms | 38 |
| 云耳浓汤枸杞菜  Wolfberry Leaves and Black Fungus in Superior Broth | 36 |
| 火腩炒四季豆 Wok-fried String Beans with Roasted Pork | 36 |
| 金银蛋浸胜瓜 Poached Angel Loofah with Egg Trio in Superior Broth | 32 |

素食
VEGETARIAN

| | Per Portion |
|--|-------------|
| 田园翠玉瓜 Wok-fried Cauliflower, Zucchini, Water Chestnuts and Baby Corn | 32 |
| 松子荷芹香 Wok-fried Celery, Black Fungus, Lily Bulbs and Lotus Roots with Pine Nuts | 32 |
| 五彩南瓜焗金菌 Baked Assorted Mushrooms and Vegetables in Pumpkin | 32 |
| 佛体酸甜茄丁  Deep-fried Yam Ring with Fried Eggplant and Sweet & Sour Sauce | 32 |
| 竹笙豆腐西生菜 Braised Bean Curd with Bamboo Pith and Lettuce | 32 |
| 腰果淮山炒什蔬  Sautéed Fresh Chinese Yam with Mixed Vegetables and Cashew Nuts | 32 |
| 胜瓜松菇豆根煲 Stewed Yam with Black Mushrooms and Bean Gluten in Casserole | 32 |
| 雪中送炭 Sautéed Shredded Shiitake Mushrooms with Honey Bean and Bean Sprouts | 32 |
| 桂花柚子上素卷 Deep-fried Vegetarian Rolls with Osmanthus Pomelo Sauce | 32 |

鲍鱼 | 海味

ABALONE | DRIED SEAFOOD

| | Per Person |
|---|--------------------|
| 澳洲糖心干鲍 Braised Premium Australian "Tang Xin" Abalone in Supreme Oyster Sauce | 338 |
| 紅烧二头墨西哥鲍鱼 Braised 2-head Mexico Abalone with Garden Greens | 238 |
| 古法扣三头鲍鱼  Braised 3-head Australian Abalone in Supreme Oyster Sauce | 78 |
| 紅烧四头南非鲍鱼 Braised 4-Head South African Abalone in Supreme Oyster Sauce | 58 |
| 七头南非鲍鱼扣花菇 Braised 7-Head South African Abalone with Shiitake Mushrooms | 38 |
| 海参扣花胶 Superior Fish Maw with Sea Cucumber in Abalone Sauce | 38 |
| | Per Portion |
| 姜葱鱼鳔海参煲 Wok-fried Fish Maw and Sea Cucumber with Ginger and Spring Onions in Casserole | 108 |
| 海参肉碎豆腐煲  Braised Sea Cucumber with Bean Curd and Minced Pork in Casserole | 108 |
| 花胶扣花菇煲 Braised Fish Maw with Shiitake Mushrooms in Casserole | 108 |



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免粉类

GLUTEN-FREE

| | Per Person |
|--|-------------|
| 笋壳羊肚菌金瓜盅  | 38 |
| Double-boiled Soon Hock Soup with Morchella served in Golden Pumpkin | |
| 三蒜龙虾球蒸蛋白 | 45 |
| Steamed Lobster Meat with Trio of Organic Garlic and Egg White | |
| | Per Portion |
| 百合芦笋炒牛仔粒 | 46 |
| Wok-fried Beef Cubes with Lily Bulbs and Asparagus | |
| 凤尾虾炒翠玉瓜 | 42 |
| Wok-fried Prawns with Zucchini | |
| 蒜香炸鸡件  | 38 |
| Garlic Fried Chicken served with Plum Sauce | |
| 姜丝炸田鸡 | 38 |
| Deep-fried Live Frogs with Shredded Ginger | |
| 干葱甜豆鸡柳煲 | 38 |
| Pan-fried Chicken Fillet with Shallots and Honey Peas in Casserole | |
| 香煎黑豚柳秋葵 | 38 |
| Pan-fried Kurobuta Cutlet with Ladies' Fingers | |
| 松子素粒糙米炒饭 | 32 |
| Brown Fried Rice with Wolfberries, Pine Nuts, Mushrooms and Kailan | |



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饭类
RICE

| | Per Portion |
|---|-------------|
| 红鲟蒸米糕 Steamed Glutinous Rice with Crab | 88 |
| 龙虾带子 X.O. 酱炒饭  Wok-fried Jasmine Rice with Lobster, Scallops and X.O. Sauce | 88 |
| 蛋白干贝蟹肉糙米炒饭  Fried Brown Rice with Crab Meat, Conpoy and Egg White | 38 |
| 鲍鱼章鱼火鸭粒烩饭 Braised Fried Rice with Baby Abalone, Conpoy, Squid and Roasted Duck | 38 |
| 黄金海鲜炒饭 Fried Rice with Seafood and Crispy Golden Rice | 38 |
| 生炒糯米饭 Sautéed Glutinous Rice with Assorted Meats and Dried Shrimp | 38 |
| 瓦煲香蒜和牛蒜炒饭 Fried Rice with Diced Saga Wagyu and Minced Garlic served in Casserole | 38 |
| 双鱼鸡粒炒饭 Fried Rice with Diced Chicken, Salted Fish and Silver Fish | 32 |
| 扬洲炒饭 Fried Rice with Shrimp and Honey Pork | 32 |
| 榄菜素粒炒饭 Vegetarian Fried Rice with Wild Mushrooms and Chinese Olives | 32 |

面类
NOODLES

| | Per Portion |
|--|-------------|
| 生虾瑶柱焖稻廷面  Inaniwa Udon Noodles with Live Prawns and Dried Scallops | 48 |
| 海鲜炒生面 Crispy Noodles with Seafood and Vegetables | 48 |
| X.O. 酱鳕鱼粒茄子手拉面 Braised Noodles with Cod Fish and Eggplant in X.O. Sauce | 48 |
| 金菇斑球炒鱼茸面  Fried Fish Noodles with Fish Fillet and Enoki Mushrooms | 38 |
| 桂花炒面线  Stir-fried Rice Vermicelli with Shredded Duck and Prawns | 38 |
| 虾茸干烧伊面 Stewed Ee-Fu Noodles with Shrimps and Mushrooms | 38 |
| 鹿肉干炒河粉 Wok-fried Rice Noodles with Venison | 38 |
| 黑椒蟹肉炒冬粉 Stir-fried Glass Vermicelli with Crab Meat and Black Pepper Sauce | 38 |
| 雪菜火鸭丝炆米粉 Stewed Rice Vermicelli with Shredded Roast Duck and Snow Vegetables | 38 |
| | Per Person |
| 叉烧云吞面 (汤面/捞生面) Wonton Noodle with Honey Pork (Soup/Dry) | 22 |

热甜品类
HOT DESSERTS

| | Per Person |
|--|-------------|
| 椰皇杏汁炖官燕👩🍳 Double-boiled Bird's Nest with Almond Cream served in Young Coconut | 88 |
| 冰糖炖官燕 Double-boiled Superior Bird's Nest with Crystal Sugar | 88 |
| 椰皇杏汁炖雪蛤 Double-boiled Hasma with Almond Cream served in Young Coconut | 25 |
| 白果蛋白杏仁茶👩🍳 Sweetened Almond Cream with Ginkgo Nuts and Egg White | 12 |
| 椰汁白果芋泥 Yam Paste with Ginkgo Nuts and Coconut Milk | 12 |
| 红豆沙汤圆 Sweetened Red Bean Cream with Glutinous Dumplings | 9 |
| | Per Portion |
| 红枣芝麻煎堆仔 Deep-fried Sesame Balls with Red Date Paste | 9 |
| 香滑流沙包 Steamed Salted Egg Yolk Buns | 9 |
| 擂沙汤圆 Glutinous Rice Dumplings coated with Peanuts | 6 |

冻甜品类
COLD DESSERTS

| | Per Person |
|---|-------------|
| 芒果雪糕西米露 Chilled Mango Sago topped with Mango Sorbet | 18 |
| 南北杏川贝炖雪梨 Double-boiled Pear with Chinese Herbs | 12 |
| 蜂蜜龟苓膏  Chilled Herbal Jelly served with Honey | 12 |
| 香芒冻布丁 Chilled Mango Pudding | 10 |
| 芦荟香茅冻 Chilled Lemongrass Jelly with Aloe Vera in Lime Juice | 10 |
| 杨枝甘露  Chilled Cream of Mango with Sago and Pomelo | 10 |
| 冻罗汉果海底椰 Chilled Sea Coconut with Mormodica Fruits | 10 |
| | Per Portion |
| 杞子桂花糕 Chilled Osmanthus Pudding with Wolfberries | 9 |