烧烤
BARBECUE

金陵片皮乳猪（全只） - 1 天前预定
Suckling Pig (Whole) – One day advance order 318

北京片皮鸭（全只）
Peking Duck (Whole) 98

烧味拼盘
Roasted Meat Platter 48

锦绣玉鸳鸯
Shredded Roasted Duck, Chicken and Fresh Fruits with Crispy Croissant 38

港式挂炉鸭（半只）
Hong Kong-style Crispy Roasted Duck with Plum Sauce (Half) 36

烟熏茶皇鸡（半只）
Smoked Chicken with Jasmine Tea Leaves (Half) 32

蜜汁叉烧
Honey Glazed Barbecued Pork 28

金牌脆皮烧肉
Crispy Roasted Pork 28

 Highly recommended by Chinese Executive Chef Liu Ching Hai
Prices are in SGD and subject to 10% service charge and applicable government taxes
**前菜**

**APPETISER**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>百花杏香乳猪件</td>
<td>38</td>
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<tr>
<td>Crispy Suckling Pig stuffed with Minced Shrimps and Almond Flakes</td>
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<tr>
<td>酥炸田鸡腿 🍝</td>
<td>32</td>
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<tr>
<td>Deep-fried Frog Legs with Chinese Five-spice</td>
<td>32</td>
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<tr>
<td>肉松软壳蟹 🍝</td>
<td>32</td>
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<tr>
<td>Crispy Soft-shell Crab with Floss</td>
<td>32</td>
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<tr>
<td>桂花生菜包</td>
<td>32</td>
</tr>
<tr>
<td>Sautéed Crab Meat with Conpoy and Eggs served with Lettuce</td>
<td>32</td>
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<tr>
<td>酸辣小虾球</td>
<td>32</td>
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<tr>
<td>Deep-fried Prawns with Hot and Sour Sauce</td>
<td>32</td>
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<tr>
<td>生汁脆油条</td>
<td>22</td>
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<tr>
<td>Crispy Dough Fritters stuffed with Seafood Paste and Mayonnaise</td>
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<tr>
<td>咸蛋炸鲜鱿</td>
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<tr>
<td>Deep-fried Squid with Salted Egg Yolk</td>
<td>22</td>
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<tr>
<td>酥炸白饭鱼</td>
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<tr>
<td>Crispy Silver Fish</td>
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*Highly recommended by Chinese Executive Chef Liu Ching Hai*

*Prices are in SGD and subject to 10% service charge and applicable government taxes*
前菜
APPETISER

黑椒烟鸭胸
Sliced Smoked Duck with Black Pepper 22

镇蜜猴头菇
Deep-fried Monkey Head Mushrooms with Vinegar Honey Sauce 22

椒盐墨魚须
Fried Octopus Tentacles with Salt and Pepper 22

脆皮炸松菇
Crispy Shimeji Mushrooms 22

花雕醉鸡卷
Drunken Chicken Roll 22

凉拌麻酱秋葵
Chilled Ladies’ Fingers with Sesame Sauce 22

黑醋捞云耳
Marinated Black Fungus with Chilli and Sweetened Black Vinegar 22

酸辣捞海蜇
Hot and Sour Marinated Jelly Fish 22

 Highly recommended by Chinese Executive Chef Liu Ching Hai
Prices are in SGD and subject to 10% service charge and applicable government taxes
SOUP | BROTH

花胶炖螺头
Double-boiled Sea Whelk Soup with Fish Maw 28

海宝炖金瓜盅
Double-boiled Assorted Seafood Soup served in Golden Pumpkin 28

虫草花炖花胶竹丝鸡
Double-boiled Fish Maw with Aweto Flowers and Silky Fowl 28

竹笙北菇炖菜胆
Double-boiled Chinese Mushrooms with Bamboo Piths and Chinese Cabbage 22

雪蛤脆瓜羹
Braised Hasma with Scallop, Crab Meat, Crab Roe, Zucchini and Egg White 28

海鲜酸辣羹
Hot and Sour Seafood Soup 22

海鲜豆腐羹
Braised Seafood Soup with Bean Curd 22

蟹肉菠菜羹
Braised Minced Crab Meat and Green Spinach Soup 22

 высоко рекомендуется кухонным исполняющим Шеф Лин Чинг Хай
Prices are in SGD and subject to 10% service charge and applicable government taxes
炖汤 | 燕窝
SOUP DELUXE | BIRD’S NEST

佛跳墙
Mini Buddha Jump Over the Wall 118

龙虾蟹钳芙蓉汤
Double-boiled Lobster Soup with Crab Claw and Egg White 48

满壇香
Double-boiled Fish Maw Treasure Soup 38

鲍参肚羹
Braised Baby Abalone Soup with Dried Seafood 38

金箔龙虾捞官燕
Braised Superior Bird’s Nest with Lobster and Gold Leaf 118

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 48

羊肚菌炖官燕
Double-boiled Superior Bird’s Nest with Morel Mushroom 48

 Highly recommended by Chinese Executive Chef Liu Ching Hai
Prices are in SGD and subject to 10% service charge and applicable government taxes
## SEAFOOD

### Live Seafood (per 100 grams)

<table>
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<tr>
<th>Item</th>
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<tr>
<td>Star Garoupa</td>
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<tr>
<td>Local Lobster</td>
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<tr>
<td>Soon Hock</td>
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<tr>
<td>Pearl Garoupa</td>
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<tr>
<td>Live Prawn</td>
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<tr>
<td>Live Crab</td>
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</tr>
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</table>

per person

### Specials

- **Soon Hock Duo**
  - Steamed Sliced Soon Hock with Black Fungus and Red Dates in Light Soy Sauce; and in Fish Broth with Vermicelli
  - $33

- **Baked Crab Shell Stuffed with Onions and Fresh Crab Meat**
  - $28

- **Oven-baked Cod Fish with Caviar and Egg White**
  - $28

- **Steamed Cod Fish with Shredded Kurobuta and Salted Fish**
  - $28

*Highly recommended by Chinese Executive Chef Liu Ching Hai*

Prices are in SGD and subject to 10% service charge and applicable government taxes.
SEAFOOD

杏香脆米焗龙虾
Deep-fried Lobster with Almond Flakes and Crispy Rice 128

三翠笋壳球
Sautéed Soon Hock Fillet with Seasonal Vegetables 68

红烧笋壳煲
Braised Soon Hock with Bean Curd and Mushroom in Casserole 52

黑鱼子酱蟹肉炒金银蛋
Scrambled Eggs with Caviar and Crab Meat 42

酱爆鳄鱼肉
Wok-fried Crocodile Meat and Asparagus with Spicy Sauce 42

X. O. 酱云耳炒帶子
Sautéed Scallops with Black Fungus in X.O. Sauce 38

三蒜蒸海虾豆腐
Steamed Live Prawns with Minced Organic Garlic and Bean Curd 38

碧绿咸蛋虾球
Stir-fried Prawns with Salted Egg Yolk and Vegetables 38

Highly recommended by Chinese Executive Chef Liu Ching Hai
Prices are in SGD and subject to 10% service charge and applicable government taxes
肉类
MEAT

per portion

香煎和牛柳
Pan-fried Wagyu Beef with Soya Sauce 72

芦笋黑椒牛仔粒
Diced Beef with Asparagus and Black Pepper Sauce 42

蒜香百花黑豚肉
Deep-fried Kurobuta Pork with Shrimp Paste and Minced Garlic 36

炸馒头荔枝骨
Slow-cooked Pork Ribs with Lychee Sauce and Crispy Buns 32

姜葱鹿肉煲
Stir-fried Venison Slices with Ginger and Spring Onions in Casserole 32

煎封羊仔柳
Pan-fried Lamb Loin with String Beans 32

牛根牛腩煲
Traditional Stewed Beef and Tendon in Casserole 32

菠萝咕佬肉
Sweet and Sour Pork with Pineapples 32

Highly recommended by Chinese Executive Chef Liu Ching Hai
Prices are in SGD and subject to 10% service charge and applicable government taxes
**POULTRY**

富贵鸡（全只） - 1 天前预定
Begger’s Chicken (Whole) – One day advance order 118

红烧鹅掌煲
Traditional Stewed Goose Web in Casserole 38

芋头腊肠鸡柳煲
Stewed Chicken Fillet with Chinese Sausages and Yam in Casserole 32

避风塘风沙鸡（半只）
Crispy Roasted Chicken with Almond Flakes and Dried Shrimps (Half) 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

*Highly recommended by Chinese Executive Chef Liu Ching Hai*

Prices are in SGD and subject to 10% service charge and applicable government taxes
VEGETABLE

Claypot-braised Homemade Bean Curd with Seafood 38

Claypot-braised Garoupa Fillet with Eggplant and Spicy Sauce 36

Braised Homemade Bean Curd with Spinach and Crab Meat 36

Kailan Duo with Crispy Conpoy 36

Braised Dried Scallops and Broccoli with Crispy Golden Mushrooms 36

Poached Angel Loofah with Egg Trio in Superior Broth 32

Wolfberry Leaves and Black Fungus in Superior Broth 32

Wok-fried String Beans with Roasted Pork 32

Highly recommended by Chinese Executive Chef Liu Ching Hai

Prices are in SGD and subject to 10% service charge and applicable government taxes
素食
VEGETARIAN

田园翠玉瓜
Wok-fried Cauliflower, Zucchini, Water Chestnuts and Baby Corn

松子荷芹香
Wok-fried Celery, Black Fungus, Lily Bulbs and Lotus Roots with Pine Nuts

五彩南瓜焗金菌
Baked Assorted Mushrooms and Vegetables in Pumpkin

佛体酸甜茄丁
Deep-fried Yam Ring with Fried Eggplant with Sweet and Sour Sauce

竹笙豆腐西生菜
Braised Bean Curd with Bamboo Piths and Lettuce

腰果淮山炒什蔬
Sautéed Fresh Chinese Yam with Mixed Vegetables and Cashew Nuts

芋头冬菇豆根煲
Stewed Yam with Black Mushrooms and Bean Gluten in Casserole

雪中送炭
Sautéed Shredded Shiitake Mushrooms with Honey Bean and Bean Sprouts

Highly recommended by Chinese Executive Chef Liu Ching Hai
Prices are in SGD and subject to 10% service charge and applicable government taxes
鲍鱼 | 海味
ABALONE | DRIED SEAFOOD

澳洲糖心干鲍
Braised Premium Australian “Tang Xin” Abalone in Supreme Oyster Sauce  308

古法扣三头鲍鱼 🕋
Braised Three-head Australian Abalone in Supreme Oyster Sauce  68

南非鲍鱼扣花菇
Braised South African Abalone with Shiitake Mushrooms  38

海参扣花胶
Superior Fish Maw with Sea Cucumber in Abalone Sauce  38

鲍甫一品煲
Braised Sliced Abalone with Sea Cucumber and Fish Maw in Casserole  138

姜葱鱼鳔海参煲
Wok-fried Fish Maw and Sea Cucumber with Ginger and Spring Onions in Casserole  68

海参肉碎豆腐煲 🕑
Braised Sea Cucumber with Bean Curd and Minced Pork in Casserole  68

花胶扣花菇煲
Braised Fish Maw with Shiitake Mushrooms in Casserole  68

Highly recommended by Chinese Executive Chef Liu Ching Hai

Prices are in SGD and subject to 10% service charge and applicable government taxes
免粉类
GLUTEN-FREE

笋壳金瓜盅
Double-boiled Soon Hock Soup served in Golden Pumpkin

三蒜金菇蒸鳕鱼
Steamed Cod Fish with Minced Organic Black Garlic and Enoki Mushrooms

蒜香炸鸡件
Garlic Fried Chicken served with Plum Sauce

瑶柱粉丝什菜煲
Poached Assorted Vegetables with Dried Scallops and Glass Vermicelli in Casserole

百合芦笋炒牛仔粒
Wok-fried Beef Cubes with Lily Bulbs and Asparagus

凤尾虾炒翠玉瓜
Wok-fried Prawns with Zucchini

蒙古煎黑猪柳
Pan-fried Kurobuta Cutlet in Mongolian Sauce

玉兰素粒糙米炒饭
Brown Fried Rice with Wolfberries, Pine Nuts, Mushrooms and Kailan

 высоко рекомендуется китайским винторожом Liu Ching Hai
Prices are in SGD and subject to 10% service charge and applicable government taxes
饭类
RICE

per portion

红鲟蒸米糕
Steamed Glutinous Rice with Crab 78

龙虾带子 X.O.酱炒饭
Wok-fried Jasmine Rice with Lobster, Scallops and X.O. Sauce 78

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

瓦煲香蒜和牛菘炒饭
Fried Rice with Diced Saga Wagyu and Minced Garlic served in Casserole 38

瓦煲八宝饭
Eight Treasures Fried Rice 38

双鱼鸡粒炒饭
Fried Rice with Diced Chicken, Salted Fish and Silver Fish 32

生炒糯米饭
Sautéed Glutinous Rice with Assorted Meats and Dried Shrimps 32

Highly recommended by Chinese Executive Chef Liu Ching Hai
Prices are in SGD and subject to 10% service charge and applicable government taxes
### NOODLES

<table>
<thead>
<tr>
<th>Recipe Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Inaniwa Udon Noodles with Live Prawns and Dried Scallops</td>
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<tr>
<td>Crispy Noodles with Seafood and Vegetables</td>
<td>38</td>
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<tr>
<td>Braised Noodles with Cod Fish and Eggplant in X.O. Sauce</td>
<td>38</td>
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<tr>
<td>Fried Fish Noodles with Fish Fillet and Enoki Mushrooms</td>
<td>32</td>
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<tr>
<td>Stir-fried Rice Vermicelli with Shredded Duck and Prawns</td>
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<tr>
<td>Stewed Ee-Fu Noodles with Shrimps and Mushrooms</td>
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<tr>
<td>Wok-fried Rice Noodles with Venison</td>
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<tr>
<td>Stir-fried Glass Vermicelli with Crab Meat and Black Pepper Sauce</td>
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Highly recommended by Chinese Executive Chef Liu Ching Hai

Prices are in SGD and subject to 10% service charge and applicable government taxes
甜品系列
DESSERT

白果蛋白杏仁茶
Sweetened Almond Cream with Ginkgo Nuts and Egg White 12

南北杏川贝炖雪梨
Double-boiled Pear with Chinese Herbs 12

芦荟香茅冻
Chilled Lemongrass Jelly with Aloe Vera in Lime Juice 9

香芒冻布
Chilled Mango Pudding 9

龟苓膏
Chilled Herbal Jelly 8

香芒西米露
Chilled Mango Cream with Sago and Aloe Vera 8

杞子桂花糕
Chilled Osmanthus Pudding with Wolfberries 6

香滑流沙包
Steamed Salted Egg Yolk Buns 6

 Highly recommended by Chinese Executive Chef Liu Ching Hai
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