



珠光宝气宴
PEARL MENU

笑口常开(鲍鱼海哲捞起)
Baby Abalone with Jellyfish Prosperity Toss

三星拱照(点心三拼)
(菘子叉烧菠萝包, 龙虾饺, 松露素春卷)
Chef's Dim Sum Selection
(Barbecued Pork Buns with Pine Nuts, Lobster Dumplings
Deep-fried Vegetable Spring Rolls with Black Truffle Sauce)

延年益寿(泡参炖竹笙花胶)
Double Boiled Ginseng with Fish Maw and Bamboo Pith

万事如意(XO 醬秋耳西芹炒帶子)
Sautéed Scallops with Fungus and Celery in XO Sauce

年年有余(清蒸游水顺壳鱼)
Steamed Soon Hock in Light Soy Sauce

福寿綿綿(桂花炒面线)
Stir-fried Rice Vermicelli with Shredded Duck and Seafood

青春常驻(冻南北杏桃胶青苹果)
Chilled Green Apple with Peach Jelly and Almond

\$108 per persons
Minimum 4 persons
Only Available for Lunch

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



大展鸿图宴
PHOENIX MENU

祝君进步(黄金生汁明虾球)
Deep-fried Prawns with Mango Mayonnaise and Golden Cornflakes

大展鸿图(黄汤四宝羹)
Braised Fish Maw with Crab Meat, Bamboo Pith and Conpoy in Superior Chicken Soup

如意吉祥(秋耳红枣蒸雪鱼)
Steamed Cod Fish with Fungus and Red Dates

满掌金钱(海参扣鹅掌)
Braised Sea Cucumber with Goose Web and Vegetables

福寿绵绵(桂花炒面线)
Stir-fried Rice Vermicelli with Shredded Duck and Seafood

喜气洋洋(燕窝杨枝金露)
Chilled Mango Puree with Sago, Pomelo and Bird's Nest

\$168 per person
Minimum 2 persons

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



锦上添花宴
PEONY MENU

大富大贵(杏香脆米上汤焗龙虾)
Stir-fried Lobster with Sliced Almonds and Crispy Rice

富贵满盈(鸡炖三宝官燕)
Double-boiled Superior Bird's Nest with Chicken, Dried Scallops and Yellow Fungus

恭和景泰(7头鲍鱼扣海参)
Braised South African 7 Head Whole Abalone with Sea Cucumber

金牛贺岁(芦笋黑椒牛柳粒)
Stir-fried Diced Tenderloin of Beef with Black Pepper and Asparagus

前程似锦(金菇鸡丝炒鱼茸面)
Fried Fish Noodles with Shredded Chicken and Enoki Mushrooms

青春常驻(冻南北杏桃胶青苹果)
Chilled Green Apple with Peach Jelly and Almond

\$238 per person
Minimum 2 persons

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



金碧辉煌宴
IMPERIAL MENU

恭喜发财 (松露北京鸭,沙丹虾, 软壳蟹)
Combination Platter of Truffle Peking Duck, Wasabi Prawns and Soft Shell Crab

海陆融通(黄汤一品官燕)
Braised Superior Bird's Nest and Fish Maw in Superior Chicken Soup

富贵有余 (原只三头鲍鱼)
Braised 3 Head Abalone in Supreme Oyster Sauce

路路亨通(酱爆芦笋鳄鱼肉)
Wok-fried Crocodile Meat with Asparagus and Spicy Sauce

龙腾四海(龙虾炆伊面)
Stewed Ee Fu Noodles with Lobster

瑞雪丰年 (椰皇杏汁炖雪蛤)
Double Boiled Hasma with Almond Cream served in Young Coconut

\$298 per person
Minimum 2 persons

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



金榜题名宴
DELUXE MENU

生生猛猛(白灼海中虾)
Poached Live Prawns

飞黄腾达(干捞蟹肉官燕)
Stir-fried Bird's Nest with Crabmeat and Bean Sprouts

富贵吉祥(特级澳洲糖心干鲍)
Braised Premium Australia Tang Xin Abalone with Supreme Oyster Sauce

紅紅火火(香煎和牛柳)
Pan-fried Wagyu Beef with Soy Sauce

堂皇富丽(黄金海鲜炒糙米飯)
Fried Brown Rice with Seafood and Crispy Golden Rice

瑞雪丰年(椰皇杏汁炖雪蛤)
Double Boiled Hasma with Almond Cream served in Young Coconut

\$398 per person
Minimum 2 persons

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



金玉满堂宴
NOBLE MENU

笑口常开(鲍鱼海哲捞起)
Baby Abalone with Jellyfish Prosperity Toss

大展宏图(黄汤四宝羹)
Braised Fish Maw with Crabmeat, Bamboo Pith and Conpoy in Superior Chicken Soup

祝君进步(黄金生汁明虾球)
Deep-fried Prawns with Mango Mayonnaise and Golden Cornflakes

万事如意(XO 酱秋耳西芹炒带子)
Sautéed Scallops with Fungus and Celery in XO Sauce

年年有余(清蒸龙虎斑)
Steamed Live Pearl Grouper in "Hong Kong-style"

金鸡报喜(避风塘风沙鸡)
Roasted Crispy Chicken in "Bi Feng Tang-style"

福寿绵绵(桂花炒面线)
Stir Fried Rice Vermicelli with Shredded Duck and Seafood

青春常驻(冻南北杏桃胶青苹果)
Chilled Green Apple with Peach Jelly and Almond

步步高升(椰汁煎年糕)
Pan-fried Traditional Brown Sugar Glutinous Rice Flour Cake

\$888 for 5 persons
\$1,288 for 8 persons

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

Summer
夏 Palace
宮

富丽堂皇宴
RU YI MENU

风生水起(烟熏三文鱼捞起)
Smoked Salmon Prosperity Toss

富贵满盈(鸡炖三宝官燕)
Double Boiled Superior Bird's Nest with Chicken, Dried Scallops and Yellow Fungus

花开富贵 (XO 酱炒虾球西兰花)
Sautéed Prawns with Broccoli in XO Sauce

称心满意(蚝皇南非鲜鲍)
Braised South African Abalone with Supreme Oyster Sauce

富甲一方 (港式挂炉鸭)
Crispy Roasted Duck in "Hong Kong-style" with Plum Sauce

年年有余(清蒸游水顺壳鱼)
Steamed Soon Hock in Light Soy Sauce

面面俱全 (蟹肉干烧伊面)
Stewed Ee Fu Noodles with Crabmeat and Shredded Mushrooms

合家团圆 (雪蛤清汤罗汉果)
Chilled Sea Coconut with Mormodica Fruit and Hasma

步步高升 (椰汁煎年糕)
Pan-fried Traditional Brown Sugar Glutinous Rice Flour Cake

\$948 for 5 persons
\$1,518 for 8 persons

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

Summer
夏 Palace
宮

花开富贵宴
PROSPERITY MENU

龙马精神(龙虾捞起)
Lobster Prosperity Toss

海陆融通(黄汤一品官燕)
Braised Superior Bird's Nest and Fish Maw in Superior Chicken Soup

富贵有余 (原只三头鲍鱼)
Braised 3 Head Abalone with Vegetables

万事如意(XO 醬秋耳西芹炒帶子)
Sautéed Scallops with Fungus and Celery in XO Sauce

鸿运当头 (去骨乳豬全体)
Barbecued Suckling Pig

年年有余 (清蒸東星斑)
Steamed East Star Garoupa in Soy Sauce

前程似锦(金菇鸡丝炒鱼茸面)
Fried Fish Noodles with Shredded Chicken and Enoki Mushrooms

瑞雪丰年 (椰皇杏汁炖雪蛤)
Double Boiled Hasma with Almond Cream served in Young Coconut

步步高升 (椰汁煎年糕)
Pan-fried Traditional Brown Sugar Glutinous Rice Flour Cake

\$1,788 for 5 persons
\$2,688 for 8 persons

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

Summer
夏 Palace
宮

满地黄金宴
GOLD MENU

包您捞起(墨西哥鲍鱼捞起)
Mexican Abalone Prosperity Toss

飞黄腾达(干捞蟹肉官燕)
Stir-fried Bird's Nest with Crabmeat and Bean Sprouts

心想事成(原只糖心鲍鱼)
Braised Superior Dried Abalone with Supreme Oyster Sauce

大富大贵(杏香脆米上汤焗龙虾)
Stir-Fried Lobster with Sliced Almonds and Crispy Rice

鸿运当头(大红片皮乳猪全体)
Barbecued Suckling Pig

年年有余(清蒸东星斑)
Steamed East Star Garoupa in Soy Sauce

大权在握(煎酿焗蚧蟹钳炆伊面)
Pan-fried Crab Claw with Shrimp Mousse and Ee Fu Noodles

瑞雪丰年(椰皇杏汁炖雪蛤)
Double Boiled Hasma with Almond Cream served in Young Coconut

步步高升(椰汁煎年糕)
Pan-fried Traditional Brown Sugar Glutinous Rice Flour Cake

\$2,488 for 5 persons
\$3,888 for 8 persons

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