

金碧辉煌宴
GOLD MENU

88 per person
Minimum 2 persons

北京鸭，脆皮烧肉，软壳蟹
Peking Duck, Roasted Pork and Soft Shell Crab

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

芒果辣汁鳕鱼柳
Deep-fried Cod Fillet with Mango Salsa

芥兰菘菇爆鹿柳
Wok-fried Venison with Hong Kong Kailan and Shimeji Mushrooms

X. O. 酱鸡球焖伊面
Stir-fried Ee-fu Noodles with Organic Corn-fed Chicken and X.O. Sauce

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

With free flow of soft drinks and juices, additional \$28++ per person
With free flow of champagne, house wine and beer, additional \$78++ per person

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

富贵逼人宴
FORTUNE MENU

128 per person
Minimum 2 persons

乳猪件，沙丹虾，软壳蟹
Suckling Pig, Wasabi Prawn and Soft Shell Crab

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

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

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

With free flow of soft drinks and juices, additional \$28++ per person
With free flow of champagne, house wine and beer, additional \$78++ per person

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

百花杏香乳猪件， 蒜露北京鸭
Suckling Pig stuffed with Minced Shrimp and Almond Flakes, Truffle Peking Duck

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

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

雪夜桃花
Sautéed Lobster with Egg White and Conpoy

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

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

With free flow of soft drinks and juices, additional \$28++ per person
With free flow of champagne, house wine and beer, additional \$78++ per person

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

富丽堂皇宴
DELUXE MENU

888
per table of 10

锦绣六拼盘 | 乳猪件, 蒜香带子, 炸软壳蟹, 酥炸菘菇, 麻酱秋葵, 脆爽海蜇
Appetiser | Suckling Pig, Sautéed Scallops with Garlic, Soft Shell Crab,
Crispy Shimeji Mushrooms, Chilled Ladies Fingers and Jelly Fish

燕窝竹笙干贝羹
Braised Bird's Nest Soup with Bamboo Piths and Conpoy

黄金生汁明虾球
Deep-fried Prawns with Mango Mayonnaise and Golden Corn Flakes

清蒸笋壳鱼
Steamed Soon Hock in Superior Light Soya Sauce

脆皮风沙鸡
Roasted Crispy Chicken with Minced Garlic

豆根扣冬菇
Braised Black Mushrooms with Bean Stew and Garden Greens

鲍鱼章鱼鸭粒烩饭
Braised Fried Rice with Baby Abalone, Conpoy, Squid and Roasted Duck

芦荟香茅冻
Chilled Lemongrass and Aloe Vera in Lime Juice

龙马精神宴
DRAGON MENU

1288
per table of 10

乳猪拼烧鸭
Suckling Pig with Roasted Duck

花胶炖螺头汤
Double-boiled Sea Whelk Soup with Chinese Tonic and Fish Maw

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

西兰花咸蛋虾球
Stir-fried Prawns with Salted Egg Yolk and Broccoli

家乡蒸鳕鱼
Steamed Cod Fish with Banana Flowers and Fungus

鹿柳炒芦笋
Wok-fried Venison with Asparagus

X. O. 酱焖伊面
Stewed Ee-fu Noodles with Yellow Chives and X.O. Sauce

燕窝杨枝金露
Chilled Mango Purée with Pomelo Sago and Bird's Nest

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

金枝玉叶宴
JADE MENU

1788
per table of 10

大红片皮乳猪全体 (全只)
Barbecued Suckling Pig (Whole)

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

古法扣三头鲍鱼
Braised Three-Head Australian Abalone in Supreme Oyster Sauce

清蒸东星斑
Steamed East Star Garoupa in Soya Sauce

云耳上汤枸杞菜
Wolfberry Leaves and Black Fungus in Superior Broth

二度蒜茸乳猪件
Baked Suckling Pig with Minced Garlic

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

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

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