

Version 1

厨师特选

CHEF LIU'S TASTING MENU – DINNER

86 per person

Minimum 2 persons

精选拼盘

Chef's Recommended Daily Appetiser Selection

泡参炖竹笙花胶

Double-boiled Ginseng with Fish Maw and Bamboo Piths

芦笋黑椒炒鹿肉

Stir-fried Venison Slices with Black Pepper and Asparagus

红枣秋耳蒸笋壳球

Steamed Sliced Soon Hock with Fungus and Red Dates

姜葱龙虾焖米粉

Stewed Lobster with Vermicelli and Spring Onions

甜心三拼

Desserts Platter

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

Version 2

厨师特选

CHEF LIU'S TASTING MENU – DINNER

86 per person

Minimum 2 persons

精选拼盘

Appetiser Selection

羊肚菌炖螺头

Double-boiled Sea Whelk Soup with Morel Mushrooms

南非鲜鲍扣海参

Braised South Africa Abalone with Sea Cucumber in Supreme Oyster Sauce

鼓汁炒鸡柳香港菜心

Sautéed Chicken Fillet with Black Bean Sauce and Choy Sum

黄金榄菜蟹肉炒饭

Fried Rice with Crabmeat and Chinese Olives topped with Crispy Golden Rice

甜心三拼

Dessert Platter

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

Version 3

厨师特选

CHEF LIU'S TASTING MENU – DINNER

86 per person

Minimum 2 persons

精选拼盘

Appetiser Selection

瑶柱金瓜鱼肚烩燕窝

Braised Bird's Nest Soup with Fish Maw, Dried Scallop and Shredded Pumpkin

焗酿鲜蟹盖

Baked Stuffed Crab Shell with Onions and Fresh Crabmeat

菘菇芦笋炒嫩羊

Wok-fried Lamb Slices with Asparagus and Shimeji Mushrooms

姜葱活虾焖面

Braised Noodles with Prawn, Ginger and Spring Onions

甜心三拼

Dessert Platter

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

Version 4

厨师特选

CHEF LIU'S TASTING MENU – DINNER

86 per person

Minimum 2 persons

精选拼盘

Appetiser Selection

黄耳瑶柱鸡炖燕窝

Double-boiled Superior Bird's Nest with Chicken, Dried Scallop and Yellow Fungus

杏香脆米上汤焗龙虾

Stir-fried Lobster with Sliced Almonds and Crispy Rice

咸鱼肉丝蒸雪鱼

Steamed Cod Fish with Shredded Pork and Salted Fish

滑蛋鹿肉炒河粉

Fried Rice Noodles with Venison and Egg Gravy

甜心三拼

Dessert Platter

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