

Foreword

Executive Chinese Chef Pak Chee Yit has honed his craft to perfection over the last two decades, blending time-honoured techniques with innovative flair. His journey through gastronomy has been shaped by experiences that add depth and richness to his culinary repertoire.

Artfully presented as narratives, the dishes are curated as a sensory journey woven from the threads of Chef Pak's most cherished memories. Each creation is an invitation for diners to reminisce about endearing memories through nostalgic flavours, transporting them back to the moments that matter most.



Dim Sum



AVAILABLE FOR LUNCH ONLY

STEAMED

- | | | |
|---------|------------|--|
| \$13.00 | 鲍鱼仔烧卖 | Baby Abalone Shumai S |
| \$15.00 | 带子蒸烧卖 | ✓ Scallop Shumai S |
| \$12.00 | 蟹肉馄饨 | ✓ Sri Lankan Mud Crab Wonton S |
| \$16.00 | 海味灌汤饺 | Seafood Dumpling, Supreme Stock S |
| \$8.00 | 鹅肝粟米肉碎饺 | Foie Gras, Sweet Corn, Minced Chicken Dumpling GF |
| \$12.00 | 黑松露三菇素饺 | ✓ Black Truffle Dumpling, Wild Mushroom V |
| \$12.00 | 上海小笼包 | ✓ Siew Long Bao |
| \$8.00 | 东北大缸酸菜野菌素饺 | Dongbei Preserved Vegetable Mushroom Dumpling GF, V |
| \$8.00 | 樱花鲜虾饺 | Sakura Shrimp Har Gao GF, S |
| \$8.00 | 川式红油抄手 | Spicy Sichuan Wonton, Prawn S |
| \$7.00 | 豉汁蒸排骨 | Spare Ribs, Black Bean, Chilli |
| \$7.00 | 老干妈酱蒸凤爪 | Chicken Feet, Black Bean, Chilli |
| \$8.00 | 翡翠菠菜饺 | Spinach Dumpling V |
| \$8.00 | 叉烧包 | ✓ Barbecued Pork Bun S |
| \$8.00 | 赛螃蟹带子饺 | Egg White Scallop Dumpling S |

RICE & CONGEE

- | | | |
|---------|---------|---|
| \$7.00 | 皮蛋咸蛋瘦肉粥 | Pork Congee, Century Egg, Salted Duck Egg GF |
| \$10.00 | 鲍汁脆皮糯米饭 | Crispy Glutinous Rice Roll, Abalone Sauce S |

BAKED & FRIED

- | | | |
|---------|-------------|---|
| \$14.00 | 叉烧酥 | Barbecued Pork Puff S |
| \$12.00 | 芝麻虾多士 | ✓ Sesame Prawn Toast S |
| \$8.00 | 酸甜海鲜卷 | Sweet & Sour Mango Seafood Roll S |
| \$10.00 | 碑梨咸水角 | Ham Sui Gok GF |
| \$8.00 | 萝卜丝酥 | ✓ Mooli Puff V |
| \$8.00 | 金瓜火鸭球 | ✓ Roasted Duck Pumpkin Puff |
| \$9.00 | 荔茸带子, 泰式美乃滋 | Yam Bag Scallop, Thai Style Mayonnaise S |
| \$12.00 | 咸蛋皮蛋猪肉卷 | Salted Egg, Century Egg, Oyster, Pork Roll S |

WOK-FRIED

- | | | |
|---------|---------|---|
| \$14.00 | XO酱炒萝卜糕 | Stir-Fried XO Mooli Cake S |
| \$12.00 | 豉油皇炒面 | Stir-Fried Wonton Noodles, Soy Sauce S |

SWEET

- | | | |
|--------|---------|--|
| \$9.00 | 奶黄流沙包 | Salted Egg Yolk Custard Bun |
| \$8.00 | 奶黄包 | Custard Bun |
| \$7.00 | 黑芝麻蕾莎汤圆 | Glutinous Rice Ball, Black Sesame, Crushed Peanuts N, V |
| \$6.00 | 煎堆 | Deep-Fried Sesame Ball, Red Bean Paste N, V |

✓ SIGNATURE **GF** | GLUTEN FREE **N** | CONTAINS NUTS **S** | CONTAINS SHELLFISH **SS** | SUSTAINABLY SOURCED **V** | VEGETARIAN

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.



SUPREME SPECIAL

Braised 2-Head Abalone, Kai Lan **S**

Braised 3-Head Abalone, Kai Lan **S**

Braised Supreme 10-Head Dried Australian Abalone
Seasonal Vegetable **S**

Braised Supreme 15-Head Dried Australian Abalone,
Seasonal Vegetable **S**

✓ New Zealand Wild Black Gold Abalone Poached at Table
Stuffed Bamboo Pith, Pure Drip Chicken Essence **GF, S** (Dinner Only)

Salt-Baked Fish Maw, Spiky Sea Cucumber,
King Oyster Mushroom, Abalone Sauce **S**
(Dinner Only, Minimum 2 Persons, 30 Minutes Preparation Time)

Braised Golden Bird Nest, Fish Maw, Pumpkin Soup

COMMENCE

✓ Wok-Fried Aromatic Crispy Duck,
Pancake, Baby Cucumber, Thai Spring Onion, Duck Sauce

Pan-Fried Foie Gras, Truffle, Black Vinegar Caramel Watermelon

✓ Shunde Chicken, Yuzu Soy Sauce **N** (Dinner Only)

Suckling Pig, Caviar, Prawn Cracker **S**

✓ Ume Mango Wasabi Prawn **S, SS**

Sake Baked Char Siew, Abalone, Sea Urchins **S**

Deep-Fried Hairtail, Garlic & Seaweed Powder **GF**

SOUP

✓ Cognac Golden Needles Soup, Crab Meat, Conpoy **S**

✓ Kampong Chicken Soup, Cordyceps Flower, Bamboo Pith
Chopped Kampong Chicken, Ginger Oyster Sauce (served in two courses)

✓ Four Treasures Soup, Sea Cucumber, Fish Maw,
Dried Hokkaido Scallop, Crab Meat **S**

Double-Boiled Silkie Chicken Soup,
American Ginseng, Blaze Mushroom, Abalone, Dried Scallop **S**

Lotus Root, Black Bean, Peanut, Mushroom,
Carrot, Pork Ribs Soup **GF, N**

Hot and Sour Soup **S**

Preserved Vegetable, Pork & Shrimp Wonton Soup, Seaweed **S**

| \$128.00 | 澳洲2头汤鲍伴芥兰

| \$98.00 | 澳洲3头汤鲍伴芥兰

| \$448.00 | 澳洲10头干鲍伴时蔬

| \$368.00 | 澳洲15头干鲍伴时蔬

| \$288.00 | 堂灼新西兰野生黑金鲍鱼
鲜虾竹笙 纯鸡汁

| \$128.00 | 盐焗花胶辽参杏鲍菇, 鲍鱼汁

| \$98.00 | 金汤烩金丝燕窝花胶

| \$78.00 | 香酥鸭配粤式传统手工馍馍皮

| \$30.00 | 松露香煎鹅肝, 香醋焦糖西瓜

| \$68.00 | 风生水起捞鸡

| \$36.00 | 乳猪鱼子酱虾饼

| \$34.00 | 乌梅芒果芥末虾球

| \$58.00 | 清酒焗叉烧鲍鱼海胆

| \$28.00 | 酥炸蒜香海苔带鱼

| \$36.00 | 干邑金针蟹肉瑶柱

| \$108.00 | (两食) 虫草花竹笙甘榜全鸡煲
白切鸡, 姜蓉蚝油酱

| \$30.00 | 泰国椰盅 宫廷秘制黄焖四宝羹

| \$68.00 | 花旗参姬松茸炖鲍鱼元贝竹丝鸡汤

| \$18.00 | 莲藕黑豆花生冬菇金笋排骨汤

| \$16.00 | 海鲜酸辣羹

| \$20.00 | 海苔榨菜馄饨汤

✓ SIGNATURE **GF** | GLUTEN FREE **N** | CONTAINS NUTS **S** | CONTAINS SHELLFISH **SS** | SUSTAINABLY SOURCED **V** | VEGETARIAN

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

Relish

per 100g min 200g

| \$12.00 | 老虎虾

醉翁虾

玫瑰豉油皇焗

per 100g

| \$26.00 | 清蒸东星斑高汤八珍酱油皇
(提前一天预订)

| \$19.00 | 波士顿龙虾

星洲辣酱焗

蒜蓉粉丝蒸

脆炸椒盐

per piece

| \$18.00 | 竹蚌

醉酒汤米皮蒸

双色椒蒸

| \$16.00 | 斯里兰卡活螃蟹

白胡椒焗

星洲辣酱焗

香蒜椒盐炒

| \$15.00 | 清蒸笋壳 高汤八珍酱油皇

| \$15.00 | 油炸笋壳 高汤八珍酱油皇

| \$148.00 | 上海熏比目鱼,

连大树番茄酱

per portion

| \$46.00 | 酥炸银鳕鱼, 柚子豉油

per 100g

| \$10.80 | 脆炸龙虎斑鱼, 30天生腌辣蒜酱
(30分钟准备时间)

SEAFOOD

Tiger Prawn

Drunken Soup **S, SS**

✓ Baked with Rose Wine Premium Soy Sauce **S, SS**

Steamed Red Spotted Grouper,

Hong Kong Pat Chun Premium Soy, Ginger, Spring Onion

(1 day advance order is required)

Boston Lobster

Braised Singapore-style Chilli Sauce **S, SS**

Steamed with Garlic on Vermicelli **S, SS**

Crispy Salt and Pepper **S, SS**

Razor Bamboo Clam (Minimum 2 Pieces)

Steamed Rice Noodles Drunken Soup **S**

Steamed with Duo Pepper Bell Sauce **S**

Sri-Lanka Crab

✓ Wok-Baked with White Pepper **S**

Braised Singapore-style Chilli Sauce **N, S**

Stir-Fried Salt and Pepper **S**

✓ Steamed Soon Hock,

Hong Kong Pat Chun Premium Soy, Ginger, Spring Onion **SS**

Shallow-Fried Soon Hock,

Hong Kong Pat Chun Premium Soy, Ginger, Spring Onion **SS**

✓ Shanghai-style Smoked Dover Sole Fish,

Chilled Tamarillo Tomato (Dinner Only)

Shallow-Fried Chilean Cod,

Yuzu Soy Sauce **SS**

✓ Deep-Fried Hybrid Grouper, 30-day Spicy Pickled Garlic Sauce
(30 minutes preparation time)

✓ SIGNATURE **GF** | GLUTEN FREE **N** | CONTAINS NUTS **S** | CONTAINS SHELLFISH **SS** | SUSTAINABLY SOURCED **V** | VEGETARIAN

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.



MEAT AND POULTRY

- | | | |
|----------|--------------------------|--|
| \$48.00 | 新西兰草饲羊扒件, 香茅油醋 | New Zealand Grass-Fed Lamb Rack, Lemongrass Vinegar Sauce |
| \$138.00 | 炭烧韩牛, 风味辣面, 粤式泡菜 | Charcoal-Grilled Hanwoo Beef,
BBQ Spices, Cantonese-style Preserved Vegetables |
| \$50.00 | 黑椒酱爆澳洲和牛粒 | ✔ Australian Rib-eye Beef, Sarawak Black Pepper |
| \$44.00 | 茉莉茶香烟熏猪排 | ✔ Jasmine Tea Smoked Ribs |
| \$32.00 | 蒜香果香黑叉烧 | ✔ Fruity Garlic Black Char Siew |
| \$40.00 | 古法五香炸子鸡 | Traditional Roasted Kampong Chicken S |
| \$28.00 | 菠萝荔枝咕嚕黑豚肉 | Sweet and Sour Kurobuta Pork, Lychee, Pineapple |
| \$58.00 | 椒盐英国放养大白猪架 | UK Dingley Dell Pork Chop, Salt & Pepper |
| \$40.00 | 陈年玫瑰露豉油走地鸡
(30分钟准备时间) | ✔ Marinated Free-Range Chicken in Aged Rose Liquor, Soy Sauce
(30 Minutes Preparation Time) |

TOFU AND VEGETABLES

- | | | |
|---------|-------------------------------|---|
| \$32.00 | 蟹肉麻婆扒蒸滑蛋豆腐 | ✔ Crab Meat 'Mapo', Steamed Egg Tofu S |
| \$30.00 | 自制豆腐京葱火腩煲 | ✔ Braised Roasted Pork Belly with Home-made Tofu, Leek, Mushrooms S |
| \$36.00 | XO风干腊肉炒带子芦笋 | ✔ Stir-Fried Asparagus, Scallop, Wind-Dried Ham, XO Sauce S |
| \$30.00 | 胜瓜焖自制蛋豆腐虾球 | Braised Luffa, Home-made Egg Tofu, Tiger Prawn Meat S, SS |
| \$18.00 | 关丹咸鱼炒芥兰 | Stir-Fried Kai Lan, Kuantan Salted Fish, Chilli GF |
| \$26.00 | 蟹肉蟹皇西兰花 | Broccoli, Crab Meat & Crab Roe Sauce S |
| \$16.00 | 时令蔬菜, 烹调方式任选
(请向服务员询问时令蔬菜) | Market Seasonal Chinese Greens GF, V
(Please check with our associates on availability) |

✔ SIGNATURE **GF** | GLUTEN FREE **N** | CONTAINS NUTS **S** | CONTAINS SHELLFISH **SS** | SUSTAINABLY SOURCED **V** | VEGETARIAN

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.



- | \$22.00 | 红烧松露杏鲍菇，菠菜苗
- | \$18.00 | 椒盐脆口淮山
- | \$18.00 | 丝果炖金针菜上素汤
- | \$14.00 | 素丝酸辣羹
- | \$28.00 | 陈醋咕噜素肉
- | \$24.00 | 玉米麻婆豆腐
- | \$22.00 | 云耳鲜菇焖豆腐胜瓜
- | \$18.00 | 川式辣子素面筋
- | \$22.00 | 松露酱玉米粒炒饭
- | \$15.00 | 素肉炸酱天使面
- | \$16.00 | 老豆腐雪里红扒上海拉面

per 100g or \$68/half

- | \$20.00 | 姜葱波士顿龙虾焖生面

per portion

- | \$28.00 | XO酱干炒牛河
- | \$48.00 | 蟹黄蟹肉拌鲜蛋面
- | \$30.00 | 和牛松炒香苗
- | \$38.00 | 贵妃扬州炒饭
- | \$20.00 | 火鸭雪菜米粉汤
- | \$26.00 | 北海道干贝蟹肉焖伊府面
- | \$28.00 | 豉汁滑蛋虎虾河粉
- | \$35.00 | 姜葱原只花蟹焖米粉

VEGETARIAN

- Braised King Oyster Mushroom, Baby Spinach
- Salt & Pepper Crispy Chinese Yam
- Double-boiled Squash Melon, Baby Cabbage, Daylily Soup **GF**
- Vegetarian Hot and Sour Soup
- Sweet and Sour Impossible™ Pork, Lychee, Pineapple
- Vegetarian 'Mapo' Tofu, Sweet Corn
- Braised Luffa, Tofu, Black Fungus, Shitake Mushroom
- Chongqing Style Gluten Ball, Dried Chilli, Sichuan Pepper **G**
- Sweet Corn Fried Rice, Truffle Sauce
- Braised Impossible™ Pork,
Angel Hair Noodles with Truffle Dumpling
- Northern Tofu, Pickles Chilli, Shanghai La Mian **GF**

RICE AND NOODLES

- ✓ Boston Lobster, Ginger, Spring Onion, Egg Noodle **S**
- Wok-Fried Beef Flat Noodle, XO Sauce **S**
- ✓ Crab Roe & Crab Meat, Egg Noodles **S**
(Good for 3 persons)
- Minced Wagyu Beef Fried Rice
- ✓ Imperial Baby Abalone Fried Rice **S**
- Vermicelli Soup, Roasted Duck Sliced, Preserved Vegetable
- Braised E-Fu Noodles, Hokkaido Dried Scallop,
Crab Meat, Fresh Shiitake **S**
- Wat Tan Tiger Prawn Hor Fun, Black Bean Sauce **S**
- ✓ Braised Vermicelli, Whole Flower Crab,
Ginger, Spring Onion **S**

✓ SIGNATURE **GF** | GLUTEN FREE **N** | CONTAINS NUTS **S** | CONTAINS SHELLFISH **SS** | SUSTAINABLY SOURCED **V** | VEGETARIAN

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

Dessert



SWEET DELIGHTS

- | | | |
|------------------|--|---|
| \$12.00 | 雪花网瓜西米露 | Muskmelon Sago |
| \$18.00 | 可可碎豆冰淇淋,
黑巧慕斯, 黑巧冰淇淋
可可香缇奶油, 可可脆片 | Cocoa Nib Ice-cream, Dark Chocolate Mousse,
Dark Chocolate Ice-cream
Cocoa Nibs Crème Chantilly, Cocoa Tuile N |
| \$12.00 | 时令鲜果 | Seasonal Fruits Platter <i>(For 2 Persons)</i> |
| \$18.00 | 抹茶柚子塔
香草外交官奶油, 柚子凝乳,
抹茶意式冰淇淋, 黑芝麻酱 | Matcha Yuzu Tart
Crème Diplômée, Yuzu Curd,
Matcha Gelato, Black Sesame Paste |
| \$16.00 | 香水柠檬菠萝冰淇淋,
黑朗姆洛神花酒渍菠萝 | ✓ Aromatic Lime Pineapple Ice-cream,
Black Rum Pineapple Maceration Roselle Pineapple |
| \$16.00 | 金瓜焦糖炖蛋 | ✓ Royal Pumpkin Crème Brûlée |
| \$38.00 | 另加金丝燕窝 | Add On Golden Bird Nest |
| <i>per scoop</i> | | |
| \$8.00 | 冰淇淋 (巧克力, 香草, 开心果) | Gelato N (Choice of Dark Chocolate, Vanilla, Pistacio) |
| \$12.00 | 龙皇杏仁茶, 龙皇杏仁豆腐 | Almond Milk, Almond Bean Curd Tofu N |

CHINESE DESSERT

- | | | |
|---------|-----------------|---|
| \$14.00 | 黑糖珍珠椰子布丁 | ✓ Chilled Coconut Pudding, Black Pearls |
| \$14.00 | 二十年普洱荔枝果冻, 桂花桃膠 | 20 years Pu-er Tea Lychee Jelly, Osmanthus Peach Resin V |
| \$12.00 | 杨枝甘露爆爆珠 | Mango Sago, Lychee Popping Pearls |

✓ SIGNATURE **GF** | GLUTEN FREE **N** | CONTAINS NUTS **S** | CONTAINS SHELLFISH **SS** | SUSTAINABLY SOURCED **V** | VEGETARIAN

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

