

APPETISERS & SPECIALTY COLD DISHES

大江南北前菜精选

Per Portion
每份

Chilled Abalone, Caviar 鱼籽酱冰镇鲍鱼	68 /4 pc
Truffle Prawn Toast 松露虾多士	48
Deep-fried Soft Shell Crab, Wasabi Mayonnaise 青芥末酥炸软壳蟹	28
Braised Chicken Claw, Chicken Peas in Abalone Sauce 鹰嘴豆鲍汁凤爪	22
Crispy Eggplant, Pork Floss 肉松脆茄子	22
Deep-fried Mud Carp Fish Ball, Clam Sauce 蚬芥鲮鱼球	22
Marinated Duck Tongue 卤香鸭舌	22
<i>GF</i> Marinated Jelly Fish Head, Black Fungus, Vinegar 陈醋珊瑚海蜇头	22
<i>LF VG</i> Marinated Cherry Tomatoes, Sour Plum 话梅圣女茄	22
<i>LF VG GF</i> Ice Lettuce Salad, Homemade Sesame Dressings 冰菜胡麻汁色拉	20
Crispy Golden Spinach Beancurd 黄金翡翠豆腐粒	20
Fried 'Pik Fong Tong' Radish Cake 避风塘脆皮萝卜糕	20
Crispy Whitebait, Salted Egg Yolk 金沙银鱼	20
Szechuan-style Chicken, Chilli Oil 川式口水鸡	20

VG *Vegan*

GF *Gluten Free*

LF *Lactose Free*

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BARBECUED DELIGHTS

明炉烧烤

	<i>Half</i> 半只	<i>Whole</i> 一只
📌 Crispy Suckling Pig stuffed with Glutinous Rice 宴庭有米金猪		428
📌 Hong Kong-style Roasted Suckling Pig 烫手化皮乳猪		388
Peking Duck 文火北京烤鸭	68	118
<i>Served two ways: Sliced Peking Duck Skin wrapped with Pancake, and Choice of Fried Duck, Salt and Pepper or Lettuce Wrap or Braised Duck, Bitter Gourd (Additional charges)</i>		
二食: 京式片皮配么么饼, 椒盐鸭架 / 鸭菘生菜包 / 凉瓜焖鸭柳 (另加收费)		
Cantonese-style Roasted Duck 碳烧挂炉鸭	68	118
📌 Soya Sauce Chicken 玫瑰豉油鸡	38	68
<i>GF</i> Crispy Roasted Chicken 脆皮炸子鸡	38	68
<i>GF</i> Chicken, Scallion Ginger Oil 贵妃鸡	38	68
		<i>Per Portion</i> 每份
Honey-glazed Barbecued Iberico Pork 西班牙伊比利亚黑猪叉烧		48
Cantonese-style Roasted Duck 碳烧挂炉鸭		38
Crispy Roasted Pork Belly 冰烧三层肉		32

📌 *1 Day Advanced Order Required*
1天前预定

GF *Gluten Free*

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CHEF'S SPECIALTY NOURISHING SOUPS

师傅靓炖汤

	<i>Per Person</i> 每位
 Double-boiled Fish Maw Consommé, Sea Whelk, Cordyceps <i>Served in Whole Coconut</i> 椰皇冬虫草响螺花胶汤	148
Nourishing Fish Maw Consommé, Walnut Fungus 核桃菌炖花胶汤	48
Double-boiled Sea Cucumber Consommé, Yunnan Ham 云腿菜胆炖海参	48
Double-boiled Abalone Consommé, Sea Whelk, Matsutake Mushroom 松茸竹笙响锣炖鲍鱼汤	48
	<i>Per Portion</i> 每份 <i>Serves 8-10 person</i>
 Double-boiled Cabbage Consommé, Fish Maw, Sea Whelk 皇牌杏汁花胶响螺炖菜胆	688
 Double-boiled Silky Chicken Consommé, Sea Whelk, American Ginseng 海椰皇花旗参响螺炖乌鸡	588
 Double-boiled Fish Maw Consommé, Black Garlic, Wolfberries 黑蒜枸杞炖花胶	588
 Double-boiled South African Abalone Consommé, Ficus Hirta 五指毛桃炖南非鲜鲍鱼	588

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1天前预定

 **2 Day Advanced Order Required**
2天前预定

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BIRD'S NEST

精致燕窝

	<i>Per Person</i> 每位
Braised Superior Bird's Nest, Truffle, Pumpkin Broth 金汤黑松露烩官燕	128
Braised Superior Bird's Nest, Fresh Crabmeat, Brown Sauce 红烧生拆蟹肉烩官燕	118
Braised Superior Bird's Nest Broth, Crabmeat and Roe 蟹皇蟹肉烩官燕	118
Double-boiled Superior Bird's Nest Consommé, Matsutake Mushroom 松茸高汤炖官燕	118
📌 Double-boiled Hydrangea Tofu Consommé, Bird's Nest, Bamboo Pith 竹笙燕窝炖绣球	118

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NOURISHING SOUPS

养生汤羹

	<i>Per Person</i> 每位
 Signature Buddha Jumps Over the Wall 宴庭金汤佛跳墙	148
Braised Bird's Nest Broth <i>Served in Stone Pot</i> 石锅官燕胶原蛋白汤	118
Braised Fish Maw Broth <i>Served in Stone Pot</i> 石锅胶原蛋白花胶汤	58
Braised Fish Maw Broth, Dried Scallops 京式瑶柱花胶汤	48
Braised Fish Maw Broth, Crabmeat 黄焖生拆蟹肉海味鱼鳔羹	38
Hot and Sour Broth, Fish Maw 花胶千丝酸辣羹	28
Double-boiled Cabbage Consommé, Bamboo Pith, Mushrooms 羊肚菌竹笙天白菇炖津胆	28
Sweet Corn and Pumpkin Broth, Crabmeat 生拆蟹肉金粟羹	22
Soup of the Day 宴庭是日老火汤	20

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DRIED SEAFOOD

经典海味类

	<i>Per Person</i> 每位
Braised Supreme South African 15-head Abalone, Superior Oyster Sauce 15头南非溏心吉品干鲍	298
Braised Mexican 2-head Abalone, Superior Oyster Sauce 蚝皇墨西哥原只2头鲍	228
Braised Seafood Treasures — 6-Head Abalone, Dried Scallops, Goose Web, Sea Cucumber, Fish Maw 包罗万有 — 6头鲍, 瑶柱, 鹅掌, 海参, 花胶	128
Braised Supreme Thick Fish Maw 红烧顶级厚花胶	108
Braised Prickly Sea Cucumber in Abalone Sauce 古法鲍汁扣原条关东辽参	98
Braised Australian 3-head Abalone, Superior Oyster Sauce 蚝皇澳洲原只3头鲍	78
Braised South African 5-head Abalone, Goose Liver, Abalone Sauce 鲍汁南非原只5头鲍伴鹅肝	68
Stuffed Sea Cucumber Minced Pork, Shrimp 红烧家乡煎酿海参	48
Deep-fried Sea Cucumber stuffed Shrimp Paste 脆皮百花炸酿海参	48
	<i>Per Portion</i> 每份
Yan Ting Superior Seafood Pot — 6-head Abalone, Goose Web, Shiitake Mushroom 宴庭一品锅 — 6头鲍, 鹅掌, 鸡油天白花菇	188 <i>Serves 4 persons</i>
24 Braised Crocodile Web, Superior Oyster Sauce 蚝皇扣鳄鱼掌	88
24 2 Day Advanced Order Required 2天前预定	

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Live Seafood

FISH

生猛海鲜 - 鱼类

📌 Wild Empurau 野生忘不了	Seasonal Price 时价
📌 Platinum Batin Hurut 野生黑金巴丁皇	Seasonal Price 时价
📌 Humpback Grouper 老鼠斑	Seasonal Price 时价
Pomfret Fish 斗鲷 <i>Preparation: Braised in Brown Sauce or Steamed Teochew-style</i> 烹调: 家烧 / 潮州蒸	Seasonal Price 时价
French Turbot Fish 法国多宝鱼	28 /100gm
Leopard Coral Grouper 东星斑	28 /100gm
Marble Goby 'Soon Hock' 笋壳鱼	18 /100gm
📌 Japanese Eel 大白鳗 <i>Preparation: Steamed Black Bean Sauce or Braised with Bamboo Shoot, Mushroom</i> 烹调: 豉汁蒸 / 双冬焖	18 /100gm

PREPARATION STYLE 鱼类烹调方法

🍴 Baked with Onion and Garlic 葱蓉生焗	Boiled with Pickled Vegetables, Chilli 辣辣地酸菜煮
🍴 Steamed with Dough Stick, Garlic 蒜香豆筋	Braised with Roasted Pork, Beancurd, Bamboo Shoot, and Mushroom 双冬火腩豆腐焖
Steamed Hong Kong-style 清蒸	Poached with Tomato Broth 鲜茄煮
Deep-fried 油浸	Poached with Lobster Broth <i>(Additional charges \$5 per person)</i> 龙虾汤过桥 (另加 \$5/ 位)
Steamed Teochew-style 潮州蒸	Poached with Chinese Wine 酒酿米酒煮
Steamed with Chilli and Black Bean Sauce 剁椒蒸	

📌 *Advanced Order Required*
预定

🍴 *Signature*
招牌

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Live Seafood

LOBSTER

生猛海鲜 - 龙虾

S Australian Lobster 澳洲龙虾	<i>Seasonal Price</i> 时价
S Western Australian Lobster 西澳龙虾	28 /100gm
Boston Lobster 波士顿龙虾	26 /100gm

PREPARATION STYLE 海鲜类烹调方法

Australian Lobster served with Two Ways:

龙腾四海 (只限澳洲龙虾)

Steamed Chinese Wine, Egg White

花雕蛋白蒸

Deep-fried with Salt and Pepper

椒盐

Sashimi

刺身

Mixed Fruits Salad

水果沙律

Steamed Chinese Wine, Egg White

女儿红花雕蛋白蒸

Fried with Black, White Pepper and served in Claypot

黑白胡椒焗

Stir-fried with Shallots and Golden Garlic

避风塘

Singapore-style Chilli Sauce

星洲辣椒

Baked with Spring Onion and Ginger

姜葱焗

Wok-baked with Superior Stock

原汁原味上汤焗

Poached with Lobster Broth

(Additional charges \$5 per person)

龙虾汤过桥 (另加 \$5/位)

S *Advanced Order Required*
预定

S *Sustainable*

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Live Seafood

SHELLFISH 生猛海鲜 - 贝壳类

Canada Geoduck Clam

加拿大象拔蚌

Seasonal Price
时价

Sashimi

刺身

Stir-fried with XO Sauce and Onions

XO酱双葱炒

Poached with Lobster Broth

(Additional charges \$5 per person)

龙虾汤过桥 (另加 \$5/位)

Fresh Live South African Abalone

南非鲜鲍鱼

32 /pc

Steamed with Sliced Ginger, Tangerine Peels

姜丝陈皮蒸

Fried with Salt and Pepper

椒盐

Wok-baked with Garlic

蒜蓉生焗

Scotland Bamboo Clam

苏格兰蛏子皇

24 /pc

Steamed with Garlic and served with Glass Vermicelli

金银蒜粉丝蒸

Poached with Chinese Rice Wine

酒酿米酒煮

Steamed with Black Bean Sauce

豉汁蒸

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Live Seafood

CRAB

生猛海鲜 - 蟹

📌 Alaskan King Crab

阿拉斯加蟹

Seasonal Price
时价

📌 Snow Crab

白雪蟹

Seasonal Price
时价

📌 Chilled Cold Crab

黄膏蟹

Seasonal Price
时价

Flower Crab

花蟹

Seasonal Price
时价

📌 Crab Claw

生拆蟹钳

58 /pc

Sri Lankan Crab

斯里兰卡蟹

18 /100gm

Live Prawn

海生虾

14 /100gm

PREPARATION STYLE 鱼类烹调方法

📌 Steamed with Chinese Wine and Egg White

潮州冻蟹

Fried with Black, White Pepper

黑白胡椒焗

Steamed Chinese Wine, Egg White,
Lobster Sauce

龙虾汁花雕蛋白蒸

Congee

地道滚粥

Wok-fried with Spring Onion and Ginger

姜葱焗

Alaska King Crab serves Two Ways:

阿拉斯加蟹两味

Baked Crab Claws, Miso

西京焗爪

Singapore-style Chilli Sauce

星洲辣椒

Stir-fried Egg White, Truffle

西施松露炒蛋白

Deep-fried Man Tou

炸馒头

Per Portion
每份

6 /4-pc

Steamed Man Tou

蒸馒头

6 /4-pc

📌 *Advanced Order Required*
预定

📌 *2 Day Advanced Order Required*
2天前预定

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SEAFOOD

海鲜佳肴

	<i>Per Person</i> 每位
Oven-baked Sea Perch Fillet, Miso 西京焗银鳕鱼	48
Baked Sea Perch Fillet, Egg White, Truffle 松露芙蓉蜜香焗银鳕鱼	48
Pan-fried Sea Perch Fillet, Goose Liver Sauce 鹅肝酱煎焗银鳕鱼	48
	<i>Per Portion</i> 每份
Pan-fried Scallop, Mushrooms 如意野菌煎元贝	58
Pan-fried Scallop, Morel Mushroom, Asparagus in XO Sauce XO酱羊肚菌芦笋煎元贝	58
Stir-fried Prawn, Crispy Mushroom, Teriyaki Sauce 烧汁脆菌炒虾球	42
Sautéed Prawn, Dried Chilli 宫保虾球	42
Stir-fried Prawns, Mushroom, Seasonal Green, XO Sauce XO酱翠玉珍菌虾球	42
Deep-fried Prawn, Sichuan Pepper Corn 椒麻明虾球	42
Deep-fried Prawns, Wasabi, Mango, Fish Roe 飞鱼籽山葵香芒虾球	40
Stir-fried Prawn, Mayonnaise 千岛明虾球	40
Fried Prawns, Curry Dressing, Macadamia Nuts 夏威夷果仁叻沙虾球	40

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POULTRY AND MEATS

家禽及肉类

	<i>Per Person</i> 每位
Pan-seared Wagyu Beef, Himalayan Rock Salt 喜马拉雅山岩盐煎霜降和牛	118
Pan-roasted Rack of Lamb, Red Wine Reduction 法国红酒煎焗羊鞍	38
Pan-fried Iberico Pork, Black Pepper Sauce 日式黑椒汁焗西班牙黑豚扒	32
	<i>Per Portion</i> 每份
Stir-fried Beef Tenderloin, Spring Onion, Black Pepper Sauce 黑椒双葱炒牛肉粒	52
Stir-fried Beef Tenderloin, Sliced Garlic, Foie Gras 蒜片法式鹅肝酱白菌炒牛肉粒	52
Crispy Beef Short Ribs 宫廷脆皮牛肋排	48
Braised Chicken, Abalone <i>Served in Claypot</i> 砂锅鲍鱼焖土鸡煲	48
Braised Oxtail 和味牛尾	48
Braised Chicken, Yellow Wine, Chinese Yam 铁棍淮山黄酒焖土鸡	42
Sweet and Sour Pork, Pineapple 菠萝咕咾肉	38
Steamed Pork Patties, Threadfin, Preserved Vegetables 甜梅菜马友蒸肉饼	38
Pan-fried Pork Patties, Salted Fish 经典咸鱼煎肉饼	38
Szechuan Spicy Chicken 重庆辣子鸡丁	32
Braised Pork Belly, Mini Steamed Buns 酒香东坡肉配迷你馒头	32

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VEGETABLES & BEANCURD

田园青翠及豆腐

	<i>Per Portion</i> 每份
Stewed Beancurd, Diced Sea Cucumber <i>Served in Claypot</i> 鲍汁海参粒豆腐煲	48
Braised Beancurd, Pork, Dried Shrimp, Bamboo Shoot 家烧三鲜老豆腐	38
Braised Beancurd, Scallop, Crabmeat <i>Served in Stone Pot</i> 石锅带子蟹粉豆腐	38
Szechuan-style Spicy Beancurd, A4 Wagyu Beef Cubes A4和牛粒麻婆豆腐	38
Stir-fried Mixed Vegetables, Silver Fish, Cashew Nuts 宴庭小炒皇	32
Wok-fried Chinese Lettuce, Shrimp Sauce 虾酱啫啫唐生菜	32
Poached Spinach, Dace Fish 手打鲮鱼球浸苋菜	32
Poached Fish Tofu, Luffa Melon, Fungus 云耳浓汤胜瓜浸鱼腐	32
Stuffed Bell Peppers, Dace Fish, Eggplant in Black Bean Sauce 豉味鲮鱼肉酿四宝	32
Stuffed Tofu with Minced Meat 鸡汁煎酿客家酿豆腐	32
Braised Silky Beancurd, Bamboo Pith, Mushroom 竹笙北菇红烧滑豆腐	28
Poached Bok Choy, Pickled Vegetables 鲜茄酸汤奶白菜	28
Braised Homemade Spinach Tofu, Mushroom Sauce 山野珍馐	28

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REGIONALLY SOURCED VEGETABLES

田园青翠

	<i>Per Portion</i> 每份
Asparagus 芦笋	26
Kai Lan 芥兰	26
Choy Sim 菜心	26
Broccoli 西兰花	26
Green Dragon 青龙菜	26
Baby Spinach 菠菜苗	26
Spinach 苋菜	26
Leaf Lettuce 油麦菜	26

PREPARATION STYLE 海鲜类烹调方法

Stir-fried
清炒

Stir-fried with Garlic
蒜蓉炒

Stir-fried with XO Sauce
XO酱炒

Stir-fried with Ginger
姜汁炒

Stir-fried with Salted Fish and Dried Shrimps
虾米咸鱼

Stir-fried with Fermented Beancurd
腐乳酱炒

Stir-fried with Cracklings and Garlic
拍蒜猪油渣炒

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VEGETARIAN

健康素食

	<i>Per Person</i> 每位
<p>📌 Double-boiled Hydrangea Tofu, Morel Mushroom, Bamboo Pith 羊肚菌竹笙炖绣球</p>	48
<p>LF VG Vegetarian Abalone, Asparagus 素千层鲍脯伴芦笋</p>	32
<p>Stuffed Tomato, Mushrooms, Pumpkin Sauce 禅关万象</p>	28
<p>Double-boiled Cabbage Consommé, Bamboo Pith, Mushrooms 竹笙松茸菌菇炖津胆</p>	22
<p>Hot and Sour Broth, Porcini Mushroom 牛肝菌酸辣羹</p>	20
<p>Crispy Beancurd, Truffle Sauce 松露酱脆皮豆腐</p>	16
<p>LF VG Vegetarian Spinach Broth 菠菜上素羹</p>	16
	<i>Per Portion</i> 每份
<p>Thousand Layer Beancurd, Porcini Mushroom 牛肝菌千叶豆腐</p>	38
<p>Sweet and Sour Vegetarian Mock Chicken, Yam Basket 佛砵咕啫素丁</p>	32
<p>Sautéed Assorted Mushroom, Seasonal Green and Walnut 田翠八景</p>	32
<p>Vegetarian Spinach Fried Rice, Mushrooms, Pine Nuts 宴庭上善炒饭</p>	32
<p>Monkey Head Mushrooms, Sweet Chilli, Cashew Nuts 红曲宫保猴头菇</p>	28
<p>Vegetarian Eefu Noodle, Mushrooms, Truffle 松露珍菌干烧伊府面</p>	28

📌 *Advanced Order Required*
预定

VG *Vegan*

LF *Lactose Free*

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CANTONESE CLASSICS

饭类

	<i>Per Person</i> 每位
Poached Crispy Rice, Lobster in Lobster Broth 龙虾汤开边龙虾泡饭	48
Yan Ting's Abalone Braised Rice 宴庭松露鲍鱼焖丝苗	48
	<i>Per Portion</i> 每份
📌 Claypot Rice, Abalone, Chicken, Mushroom 鲍鱼北菇滑鸡煲仔饭	108 <i>Serves 3-5 persons</i>
📌 Claypot Rice, Chinese Sausages 生晒腊味煲仔饭	88 <i>Serves 3-5 persons</i>
Fried Rice, Scallops, Sakura Shrimps, Chinese Olives 宴庭一品炒饭	42
Fried Rice, Crab Meat, Dried Scallops, Egg White 干贝生拆蟹肉蛋白炒饭	38
Hokkien-style Braised Rice, Diced Duck, Chicken, Shrimp, Mixed Vegetables 鲍汁海皇福建炒饭	38
Claypot Rice, Chinese Sausages, Taro 香芋腊味砂锅炒饭	38
Fried Rice, Fish Roe, Scallops, Shrimp, Crabmeat 金牌飞鱼籽炒饭	32
Fried Rice, Iberico Pork, Shrimp 黑毛猪叉烧扬州炒饭	32

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预定

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NOODLES

面类

	<i>Per Person</i> 每位
Lobster Noodle — Angel Hair Pasta, Truffle Sauce Steamed Rice Vermicelli, Chinese Wine and Egg White Japanese Somen in Lobster Broth 开边龙虾 — 松露天使面 / 女儿红花雕蛋白面线 / 龙虾汤稻庭面	48
King Prawn Noodle — Braised Flat Egg Noodle, XO Sauce Wok-fried Soy Sauce 大虾皇 — XO酱焖面卜 / 干邑头抽煎焗	38
Sliced Fish Rice Vermicelli Soup 浓汤云胜斑肉泡米线	20
Shrimp Wonton Noodle Soup 鲜虾云吞面	18
	<i>Per Portion</i> 每份
Braised Rice Vermicelli, Egg White, Truffle Oil 白松露菌油赛螃蟹焖米粉	42
Braised Seafood Noodle 浓香海鲜家烧豆面	42
Flat Rice Noodle, Scallop, Prawn, Egg Gravy 滑蛋虾球带子河粉	38
Penang-style Wok-fried Flat Rice Noodle, XO Sauce XO酱槟城炒河粉	36
Crispy Noodle, Seafood 海鲜两面黄	36
Braised Ee-fu Noodle, Egg, Truffle 松露土鸡蛋干烧伊府面	36
Wok-fried Flat Rice Noodle, Sliced Beef 怀旧干炒牛河	36
Stir-fried Rice Vermicelli 外婆家乡炒面线	32

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DIM SUM SELECTION

Available for lunch only

精选午市香港点心

	<i>Per Portion</i>
	<i>每份</i>
Steamed Pork and Shrimp Dumplings, Abalone 鲍鱼烧卖皇	22.00 /3- <i>pc</i>
Steamed Seafood Soup Dumpling 经典灌汤饺	15.80 / <i>pc</i>
Homemade Rice Roll, Crispy Shrimps 金网脆皮虾肠粉	13.80
Homemade Steamed Rice Roll <i>Choice of Shrimps, Scallops or Barbecued Pork</i> 布拉肠粉 原只虾仁, 带子, 蜜汁叉烧	12.80
Steamed Crystal Shrimp Dumpling, Caviar 宴庭鱼籽酱虾饺	11.80 /3- <i>pc</i>
<i>VG</i> Steamed Mushroom Dumpling, Truffle 松露菌菇水晶饺	10.80 /3- <i>pc</i>
<i>VG</i> Homemade Rice Roll, Peanut and Sesame Sauce 港式车仔肠粉	10.80 / <i>portion</i>
<i>VG</i> Vegetarian Beancurd Skin Rolls 上素鲜竹卷	10.80 /3- <i>pc</i>
Steamed Charcoal Salted Egg Yolk Buns 竹炭黑金流沙包	10.80 /3- <i>pc</i>
Steamed Chicken Claw 酱香凤爪	9.80 / <i>portion</i>
Steamed Pork Ribs, Yam, Black Bean Sauce 豉汁香芋蒸排骨	9.80 / <i>portion</i>
Meat Dumpling in Chilli Oil 红油抄手	9.80 /3- <i>pc</i>
Steamed Barbecued Pork Buns 松软叉烧包	9.80 /3- <i>pc</i>
Steamed Shanghai-style Pork Dumpling 南翔小笼包	5.80 / <i>pc</i>

VG Vegan

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DIM SUM SELECTION

Available for lunch only

精选午市香港点心

	<i>Per Portion</i> 每份
Abalone and Shredded Chicken Congee 鲍鱼生拆鸡丝粥	18.00
Sliced Fish and Dace Fish Congee 手打鲮鱼球鱼片粥	16.00
Pork and Century Egg, Lily Bulb Congee 皮蛋百合肉片粥	14.00
Pan-fried Glutinous Rice, Abalone 鲍鱼香煎珍珠鸡	18.80 /2- <i>pc</i>
Pan-fried Pork and Shrimp Dumpling, Goose Liver Sauce 鹅肝酱烧汁煎烧卖	12.80 /3- <i>pc</i>
Deep-fried Beancurd Roulette, Shrimps 鲜虾腐皮卷	10.80 /3- <i>pc</i>
Deep-fried Dumpling, Minced Chicken, Mushrooms 家乡咸水角	10.80 /3- <i>pc</i>
Deep-Fried Prawn Rolls, Mango 香芒沙律虾卷	10.80 /3- <i>pc</i>
Deep-Fried Yam Croquette, Minced Chicken 蜂巢芋角	10.80 /3- <i>pc</i>
Pan-fried Shanghai Pork Dumpling, Chives 上海煎锅贴	10.80 /3- <i>pc</i>
Mini Egg Tarts 酥皮蛋挞	9.80 /3- <i>pc</i>
Oven-baked Barbecued Pork Pastry 蜜汁叉烧酥	9.80 /3- <i>pc</i>
Pan-fried Radish Cake 香煎萝卜糕	9.80 /3- <i>pc</i>
VG Vegetarian Spring Rolls 禅门斋春卷	9.80 /3- <i>pc</i>

VG *Vegan*

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DESSERTS

甜甜蜜蜜

	<i>Per Person</i> 每位
<i>GF</i> Double-boiled Swiftlet Bird's Nest, Rock Sugar 滋润冰花炖金丝燕	88
Warm Swiftlet Bird's Nest, Almond Cream 生磨杏汁炖金丝燕	88
Dessert Platter — Fresh Fruits Chilled Mango Sago Cream, Pomelo Chilled Coconut Puree Refreshing Aloe Vera Jelly, Fresh Fruit 色彩缤纷 — 鲜果, 香芒杨枝甘露, 椰香露, 鲜时果芦荟果冻	28
Chilled Panna Cotta <i>Served in whole Coconut</i> 椰皇北海道奶冻	20
Fragrant Homemade Almond Tea 养颜生磨杏仁茶	16
Chilled Coconut Puree 椰香露	16
<i>LF VG</i> Red Bean Paste, Tangerine Peels 远年陈皮红豆沙	16
Chilled Mango Sago Cream, Pomelo 香芒杨枝甘露	16
Refreshing Aloe Vera Jelly, Fresh Fruits 鲜时果芦荟果冻	16
Herbal Jelly 药膳龟苓膏	16

VG Vegan

GF Gluten Free

LF Lactose Free

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DESSERTS

甜甜蜜蜜

	<i>Per Portion</i> 每份
Red Dates Cakes 乾清枣皇糕	12.00 /3- <i>pc</i>
Osmanthus Jelly 桂花水晶糕	12.00 /3- <i>pc</i>
<i>LF VG</i> Glutinous Rice Balls, Black Sesame Paste 擂沙汤丸	12.00 /3- <i>pc</i>
Deep-fried Pumpkin Red Bean Pastry 南瓜豆沙粿	12.00 /3- <i>pc</i>

VG Vegan

LF Lactose Free

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