

SET MENU A \$98++ Per Person (min 2 persons)

*6人起额外赠送重庆辣子鸡

Complimentary "Chong Qing" Diced Chicken with Dried Chilli for groups of 6 or more.

豆花精选三拼

(港式咸水角,昆布冷面,芥末虾球) Trio Combination of Appetizer (Glutinous Rice Dumpling in Hong Kong Style, Chilled Noodles with Konbu, Deep-fried Prawn with Wasabi

咸酸菜老豆腐鸭汤 Boiled Duck Soup with Salted Vegetables and Bean Curd

> 川味水煮鱼片 Boiled Sliced Fish in Sichuan Pepper Sauce

自家动手北京鸭 (任吃) Roasted Peking Duck (Self wrapped and Unlimited Servings)

雪菜鸭丝沙河粉汤 Rice Noodles Soup with Shredded Duck Meat and Preserved Vegetables

> 四川传统冰粉 Sichuan Cold Ice Jelly

Prices are subject to 10% service charge and prevailing Goods and Services Tax.

SET MENU B \$128++ Per Person (min 2 persons)

Paired with a glass of Sachi Soy Wine Original

川粤精选三拼 (蜜汁叉烧,麻酱海蜇花,红袍鳕鱼) Three Delicacies Combination (Barbecue Pork in Honey Sauce, Jelly Fish with Spicy Sesame Sauce, Diced Cod in Preserved Chilli)

洋参须鲍鱼炖鸡汤 Double-boiled Chicken Soup with Abalone and Ginseng Roots

> 油浸顺壳件 Deep Fried Soon Hock in Superior Soya Sauce

师傅巧手北京鸭 (任吃) Roasted Peking Duck (wrapped by Chef and Unlimited Servings)

XO酱带子炒澳洲芦笋 Stir-fried Scallop with Australia Asparagus in XO Sauce

瑶柱鸭菘烩饭 Braised Rice with Diced Duck Meat and Dried Scallop

粉红佳人 Pink Guava with Sago Cream topped with Sour Plum Ice Cream

Prices are subject to 10% service charge and prevailing Goods and Services Tax.

SET MENU C \$148++ Per Person (min 2 persons)

Paired with a glass of Sachi Soy Wine Peach & Oolong

豆花精选三拼 (柠檬盐脆鲜鲍,蜜汁叉烧,麻酱海蜇花) Trio Combination of Appetizer (Abalone with Lemon Salt, Barbecue Pork in Honey Sauce, Jelly Fish with Spicy Sesame Sauce)

松茸菇竹笙花胶炖鸡汤 Double-boiled Chicken Soup with Fish Maw, Matsutake and Bamboo Pith

虫草花枣仁蒸斑件伴佛手瓜 Steamed Garoupa Fillet with Chayote, Red Date and Cordyceps

> 龙虾麻婆豆腐 Lobster with Bean Curd in Spicy Sauce

帝皇蟹肉黑胡椒炒冬粉 Stir-fried Vermicelli with Alaska King Crabmeat and Black Pepper

顶级桃胶云耳桂圆汤 (冷) Chilled Fungus and Longan with Peach Resin

Prices are subject to 10% service charge and prevailing Goods and Services Tax.

VEGETARIAN MENU \$108++ Per Person

四围碟

(昆布冷面,素淮山饺,山椒味增脆豆腐,鲜花椒青笋片)
Combination Appetizer of Four
(Chilled Noodles with Konbu,
Chinese Yam Dumpling, Crispy Bean Curd in Miso,
Celtuce with Fresh Peppercorn)

竹笙菌菇功夫汤 Boiled Bamboo Pith Soup with Wild Mushroom

酱爆茶树菇伴米香锅粑 Crispy Rice Bubble with Tea Tree Mushroom

黑椒猴头菇伴澳洲芦笋 Monkey Head Mushroom and Australia Asparagus in Black Pepper Sauce

橄榄菜金瓜饭 Fragrant Pumpkin Rice with Olive Vegetables

燕窝枸杞甜豆花 Homemade Bean Curd with Birds Nest and Wolfberries





World's FIRST Soy Wine Brand Produced SUSTAINABLY in Singapore

Pioneering a fresh era of beverages tailored for contemporary lifestyle enthusiasts.

Effortless to savour and gentle on the palate, Sachi offers a guilt-free indulgence, extending an invitation to all to - Unleash Bliss in each bottle.

Sachi Soy Wine Original (Left) \$36 per bottle (500ml)

Sachi Original, the first soy alcoholic beverage, sustainably brewed from tofu-derived soy whey. Crafted from non-GMO soybeans, it's a low-calorie option at 70 calories per glass. Gluten-free, vegan-friendly, and naturally flavoured, with honey notes and a smooth umeshulike finish, free from additives or preservatives.

Sachi Soy Wine Peach & Oolong (Right) \$14.80 per bottle (187ml)

Imagine Sachi, the pioneering soy alcoholic drink, now with a twist!

Sachi Peach & Oolong blends luscious peaches and floral oolong for a refreshing, versatile beverage. With the signature Sachi notes, it's sure to please any crowd.

In partnership with:

