

À La Carte

豆花精品四拼

(鱼籽鱼皮, 皮蛋冷豆腐, 西瓜煎鹅肝, 清酒蟹肉莴笋)

Four Delicacies Combination

(Crispy Fish Skin with Fish Roe, Chilled Homemade Beancurd with Century Egg, Pan Fried Goose Liver with Watermelon, Shredded Celtuce with Sake & Fresh Crabmeat)

\$28++ /per person

养生黑蒜关东辽参炖鸡汤

Double Boiled Japanese Black Garlic Kanto Sea Cucumber Chicken Soup

\$38++ /per person

野珍菌豆浆浸鳕鱼

Deep Fried Cod with Cordyceps Flower in Homemade Soybean Stock

\$26++ /per person

百香果酱脆太平洋鳕鱼

Deep Fried Cod served with Passion Fruit Sauce

\$22++ /per person

鼓油王虎皮青椒澳洲和牛

Pan Fried Australian Wagyu Beef served with Si Chuan Green Chili & Soya Sauce

\$40++ /per serving 120g

荔枝木烟燻酱香排骨

Smoked Spare Rib with Lychee Wood Crumb

\$18++ /per person

啦啦凉瓜焖白米粉

Braised Vermicelli with Fresh Clam & Bittergourd

\$12++ /per person or \$24++ /per serving (serve 2-3pax)

波士顿龙虾珍珠饭

Braised Boston Lobster with Pearl Rice and Crispy Rice Toppings

\$68++ /per serving (serve 3-4pax)

桃花泪柚子茶炖梨

Double Boiled Pear with Peach Gum Yuzu Tea

\$15++ /per person

粉红俏佳人

Pink Guava with Sago Cream topped with Sour Plum Ice Cream

\$12++ /per person

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

Tasting Set Menu A

\$68.00++ Per Person

(Minimum two to dine)

豆花精品三拼

(黄金肉松南瓜、鱼香带子锅粑、蒜泥白肉卷)

Trio Combination of Appetizer

(Pumpkin with Salted Egg and Chicken Floss,
Crispy Rice Bubble with Scallop in Garlic and Chili Sauce,
Sliced Pork with Garlic Sauce)

牛肝菌干贝炖鸡汤

Double Boiled Chicken Soup with Porcini and Dried Scallop

莴笋蒸鳕鱼件

Steamed Cod with Celtuce in Superior Soya Sauce

四川回锅肉

Stir-fried Sliced Pork with Leek in Spicy Sauce

黑松露蛋白蟹肉炒饭

Fragrant Crabmeat Fried Rice in Black Truffle

枸杞豆花

Homemade Bean Curd with Wolfberries

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

Tasting Menu B

\$88.00++ Per Person

(Minimum two to dine)

豆花精品三拼

(鱼籽鱼皮, 皮蛋冷豆腐, 清酒蟹肉莴笋)

Three Delicacies Combination

(Crispy Fish Skin with Fish Roe,
Chilled Homemade Beancurd with Century Egg,
Shredded Celtuce with Sake & Fresh Crabmeat)

养生黑蒜关东辽参炖鸡汤

Double Boiled Japanese Black Garlic Kanto Sea Cucumber Chicken Soup

百香果酱脆太平洋鳕鱼

Deep Fried Cod served with Passion Fruit Sauce

荔枝木烟燻酱香排骨

Smoked Spare Rib with Lychee Wood Crumb

啦啦凉瓜焖白米粉

Braised Vermicelli with Fresh Clam & Bittergourd

粉红俏佳人配南瓜饼

Pink Guava with Sago Cream topped with Sour Plum Ice Cream
served with Si Chuan Pancake

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

Tasting Menu C

\$108.00++ Per Person

(Minimum two to dine)

豆花精品三拼

(鲟龙鱼籽脆鱼皮、鱼香带子锅粑、蒜泥白肉卷)

Trio Combination of Appetizer

(Crispy Fish Skin with Caviar,

Crispy Rice Bubble with Scallop in Garlic and Chili Sauce,

Sliced Pork with Garlic Sauce)

黑松露炖极品海中宝

Double Boiled Treasure Seafood Soup with Black Truffle

川味水煮班片

Boiled Sliced Garoupa in Si Chuan Pepper Sauce

香辣爆炒和牛粒

Stir-fried Diced Wagyu Beef with Asparagus and Chili Padi

波士顿龙虾珍珠饭

Braised Boston Lobster with Pearl Rice and Crispy Rice Toppings

桃花泪柚子茶炖梨

Double Boiled Pear with Peach Gum Yuzu Tea

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

Vegetarian Set Menu

\$68.00++ Per Person

豆花素拼盘

Trio Combination of Appetizer

素丝酸辣羹

Vegetarian Hot and Sour Soup

串烧黑椒猴头菇

Monkey Head Mushroom Skewers

虫草花豆根烩苋菜苗

Poached Baby Spinach with Dried Bean Curd and Cordyceps Flower

三菇香底脆米粉

Crispy Bee Hoon with Assorted Mushroom

桃花泪柚子茶炖梨

Double Boiled Pear with Peach Gum Yuzu Tea

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