


烧烤
BARBECUE

per portion


金陵片皮乳猪 Suckling Pig	(半只) (Half)168	(全只) (Whole) 318
北京片皮鸭 (全只) Peking Duck (Whole)		92
乳猪烧味拼盘 Suckling Pig with Roasted Meat Platter		68
锦绣玉鸳鸯 Shredded Roasted Duck, Chicken and Fresh Fruits with Crispy Croissant		38
港式挂炉鸭 (半只)  Hong Kong-style Crispy Roasted Duck with Plum Sauce (Half)		36
烟熏茶皇鸡 (半只)  Smoked Chicken with Jasmine Tea Leaves (Half)		32
蜜汁叉烧 Honey Glazed Barbecued Pork		28
金牌脆皮烧肉 Crispy Roasted Pork		28

 Highly recommended by Chinese Executive Chef Liu Ching Hai
Prices are in SGD and subject to 10% service charge and applicable government taxes

前菜
APPETISER



per portion

百花杏香乳猪件 Crispy Suckling Pig stuffed with Minced Shrimps and Almond Flakes	38
酥炸田鸡腿  Deep-fried Frog Legs with Chinese Five-spice	32
肉松软壳蟹  Crispy Soft-shell Crab with Floss	32
桂花生菜包 Sautéed Crab Meat with Conpoy and Eggs served with Lettuce	32
酸辣小虾球 Deep-fried Prawns with Hot and Sour Sauce	32
生汁脆油条 Crispy Dough Fritters stuffed with Seafood Paste and Mayonnaise	22
咸蛋炸鲜鱿 Deep-fried Squid with Salted Egg Yolk	22
酥炸白饭鱼 Crispy Silver Fish	22

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前菜
APPETISER

per portion

黑椒烟鸭胸 Sliced Smoked Duck with Black Pepper	22
镇蜜猴头菇  Deep-fried Monkey Head Mushrooms with Vinegar Honey Sauce	22
椒盐墨鱼须  Fried Octopus Tentacles with Salt and Pepper	22
脆皮炸松菇 Crispy Shimeji Mushrooms	22
花雕醉鸡卷 Drunken Chicken Roll	22
凉拌麻酱秋葵 Chilled Ladies' Fingers with Sesame Sauce	22
黑醋捞云耳 Marinated Black Fungus with Chilli and Sweetened Black Vinegar	22
酸辣捞海蜇 Hot and Sour Marinated Jelly Fish	22






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汤 | 羹
SOUP | BROTH

per person


花胶炖螺头 Double-boiled Sea Whelk Soup with Fish Maw	28
海宝炖金瓜盅  Double-boiled Assorted Seafood Soup served in Golden Pumpkin	28
虫草花炖花胶竹丝鸡 Double-boiled Fish Maw with Aweto Flowers and Silky Fowl	28
竹笙北菇炖菜胆 Double-boiled Chinese Mushrooms with Bamboo Piths and Chinese Cabbage	22
雪蛤脆瓜羹 Braised Hasma with Scallop, Crab Meat, Crab Roe, Zucchini and Egg White	28
海鲜酸辣羹 Hot and Sour Seafood Soup	22
海鲜豆腐羹 Braised Seafood Soup with Bean Curd	22
蟹肉菠菜羹  Braised Minced Crab Meat and Green Spinach Soup	22

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炖汤 | 燕窝
SOUP DELUXE | BIRD'S NEST


per person

佛跳墙 Mini Buddha Jump Over the Wall	118
龙虾蟹钳芙蓉汤 Double-boiled Lobster Soup with Crab Claw and Egg White	48
满坛香  Double-boiled Fish Maw Treasure Soup	38
鲍参肚羹 Braised Baby Abalone Soup with Dried Seafood	38
金箔龙虾捞官燕 Braised Superior Bird's Nest with Lobster and Gold Leaf	118
干捞蟹肉官燕 Stir-fried Bird's Nest with Crab Meat and Bean Sprouts	68
黄汤花胶官燕  Braised Superior Bird's Nest with Fish Maw and Dried Scallops	48
羊肚菌炖官燕 Double-boiled Superior Bird's Nest with Morel Mushroom	48

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海鲜
SEAFOOD

游水海鲜 (每 100 克) | Live Seafood (per 100 grams)

东星斑 		本地龙虾	
Star Garoupa	22	Local Lobster	22
笋壳鱼		龙虎斑	
Soon Hock	12	Pearl Garoupa	12
生中虾		肉蟹	
Live Prawn	12	Live Crab	12

per person

大顺壳二味

家乡蒸球/头腩骨熬汤面线 

Soon Hock Duo 33

Steamed Sliced Soon Hock with Black Fungus and Red Dates in Light Soy Sauce; and in Fish Broth with Vermicelli

焗酿鲜蟹盖

Baked Crab Shell Stuffed with Onions and Fresh Crab Meat 28

黑鱼子酱焗鳕鱼蛋白

Oven-baked Cod Fish with Caviar and Egg White 28

古法咸鱼肉丝蒸雪鱼

Steamed Cod Fish with Shredded Kurobuta and Salted Fish 28

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海鲜
SEAFOOD

per portion

杏香脆米焗龙虾 Deep-fried Lobster with Almond Flakes and Crispy Rice	128
三翠笋壳球 Sautéed Soon Hock Fillet with Seasonal Vegetables	68
红烧笋壳煲  Braised Soon Hock with Bean Curd and Mushroom in Casserole	52
黑鱼子酱蟹肉炒金银蛋 Scrambled Eggs with Caviar and Crab Meat	42
酱爆鳄鱼肉  Wok-fried Crocodile Meat and Asparagus with Spicy Sauce	42
X. O. 酱云耳炒带子 Sautéed Scallops with Black Fungus in X.O. Sauce	38
三蒜蒸海虾豆腐 Steamed Live Prawns with Minced Organic Garlic and Bean Curd	38
碧绿咸蛋虾球 Stir-fried Prawns with Salted Egg Yolk and Vegetables	38




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肉类
MEAT

per portion


香煎和牛柳 Pan-fried Wagyu Beef with Soya Sauce	72
芦笋黑椒牛仔粒  Diced Beef with Asparagus and Black Pepper Sauce	42
蒜香百花黑豚肉 Deep-fried Kurobuta Pork with Shrimp Paste and Minced Garlic	36
炸馒头荔枝骨 Slow-cooked Pork Ribs with Lychee Sauce and Crispy Buns	32
姜葱鹿肉煲 Stir-fried Venison Slices with Ginger and Spring Onions in Casserole	32
煎封羊仔柳  Pan-fried Lamb Loin with String Beans	32
牛根牛腩煲 Traditional Stewed Beef and Tendon in Casserole	32
菠萝咕佬肉 Sweet and Sour Pork with Pineapples	32

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家禽
POULTRY

per portion


富贵鸡(全只) - 1天前预定 Begger's Chicken (Whole) – One day advance order	118
红烧鹅掌煲 Traditional Stewed Goose Web in Casserole	38
芋头腊肠鸡柳煲 Stewed Chicken Fillet with Chinese Sausages and Yam in Casserole	32
避风塘风沙鸡(半只)  Crispy Roasted Chicken with Almond Flakes and Dried Shrimps (Half)	32
鼓汁凉瓜炒鸡柳 Sautéed Chicken Fillet with Bitter Gourd and Black Bean Sauce	32
干爆辣子鸡丁 Deep-fried Chicken with Red Chilli	32
西柠杏香鸡  Deep-fried Chicken Fillet with Almond Flakes and Lemon Sauce	32
彩椒火鸭丝 Shredded Duck with Bell Peppers and Chives	32

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蔬菜
VEGETABLE

per portion


海鲜豆腐煲 Claypot-braised Homemade Bean Curd with Seafood	38
渔香斑片茄子煲 Claypot-braised Garoupa Fillet with Eggplant and Spicy Sauce	36
蟹肉菠菜豆腐  Braised Homemade Bean Curd with Spinach and Crab Meat	36
金贝芥兰二味 Kailan Duo with Crispy Conpoy	36
炸金菇瑶柱西兰花 Braised Dried Scallops and Broccoli with Crispy Golden Mushrooms	36
金银蛋浸胜瓜 Poached Angel Loofah with Egg Trio in Superior Broth	32
云耳浓汤枸杞菜  Wolfberry Leaves and Black Fungus in Superior Broth	32
火腩炒四季豆 Wok-fried String Beans with Roasted Pork	32

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素食
VEGETARIAN

per portion

田园翠玉瓜 Wok-fried Cauliflower, Zucchini, Water Chestnuts and Baby Corn	32
松子荷芹香 Wok-fried Celery, Black Fungus, Lily Bulbs and Lotus Roots with Pine Nuts	32
五彩南瓜焗金菌 Baked Assorted Mushrooms and Vegetables in Pumpkin	32
佛体酸甜茄丁 Deep-fried Yam Ring with Fried Eggplant with Sweet and Sour Sauce	32
竹笙豆腐西生菜 Braised Bean Curd with Bamboo Piths and Lettuce	32
腰果淮山炒什蔬  Sautéed Fresh Chinese Yam with Mixed Vegetables and Cashew Nuts	32
芋头冬菇豆根煲 Stewed Yam with Black Mushrooms and Bean Gluten in Casserole	32
雪中送炭  Sautéed Shredded Shiitake Mushrooms with Honey Bean and Bean Sprouts	32

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鲍鱼 | 海味

ABALONE | DRIED SEAFOOD

per person

澳洲糖心干鲍

Braised Premium Australian “Tang Xin” Abalone in Supreme Oyster Sauce 308

古法扣三头鲍鱼 

Braised Three-head Australian Abalone in Supreme Oyster Sauce 68

南非鲍鱼扣花菇

Braised South African Abalone with Shiitake Mushrooms 38

海参扣花胶

Superior Fish Maw with Sea Cucumber in Abalone Sauce 38


per portion

鲍甫一品煲

Braised Sliced Abalone with Sea Cucumber and Fish Maw in Casserole 138

姜葱鱼鳔海参煲


Wok-fried Fish Maw and Sea Cucumber with Ginger and Spring Onions in Casserole 68

海参肉碎豆腐煲 

Braised Sea Cucumber with Bean Curd and Minced Pork in Casserole 68

花胶扣花菇煲

Braised Fish Maw with Shiitake Mushrooms in Casserole 68

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免粉类
GLUTEN-FREE

per person

笋壳金瓜盅 Double-boiled Soon Hock Soup served in Golden Pumpkin	32
三蒜金菇蒸鳕鱼 Steamed Cod Fish with Minced Organic Black Garlic and Enoki Mushrooms	28

per portion


蒜香炸鸡件  Garlic Fried Chicken served with Plum Sauce	32
瑶柱粉丝什菜煲 Poached Assorted Vegetables with Dried Scallops and Glass Vermicelli in Casserole	32
百合芦笋炒牛仔粒 Wok-fried Beef Cubes with Lily Bulbs and Asparagus	42
凤尾虾炒翠玉瓜 Wok-fried Prawns with Zucchini	38
蒙古煎黑猪柳 Pan-fried Kurobuta Cutlet in Mongolian Sauce	32
玉兰素粒糙米炒饭  Brown Fried Rice with Wolfberries, Pine Nuts, Mushrooms and Kailan	32

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饭类
RICE

per portion


红鲟蒸米糕 Steamed Glutinous Rice with Crab	78
龙虾带子 X.O. 酱炒饭  Wok-fried Jasmine Rice with Lobster, Scallops and X.O. Sauce	78
蛋白干贝蟹肉糙米炒饭  Fried Brown Rice with Crab Meat, Conpoy and Egg White	38
鲍鱼章鱼火鸭粒烩饭 Braised Fried Rice with Baby Abalone, Conpoy, Squid and Roasted Duck	38
瓦煲香蒜和牛蒜炒饭 Fried Rice with Diced Saga Wagyu and Minced Garlic served in Casserole	38
瓦煲八宝饭 Eight Treasures Fried Rice	38
双鱼鸡粒炒饭 Fried Rice with Diced Chicken, Salted Fish and Silver Fish	32
生炒糯米饭 Sautéed Glutinous Rice with Assorted Meats and Dried Shrimps	32

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面类
NOODLES

per portion

生虾瑶柱焖稻廷面 Inaniwa Udon Noodles with Live Prawns and Dried Scallops	42
海鲜炒生面 Crispy Noodles with Seafood and Vegetables	38
X.O. 酱鳕鱼粒茄子手拉面 Braised Noodles with Cod Fish and Eggplant in X.O. Sauce	38
金菇斑球炒鱼茸面  Fried Fish Noodles with Fish Fillet and Enoki Mushrooms	32
桂花炒面线  Stir-fried Rice Vermicelli with Shredded Duck and Prawns	32
虾茸干烧伊面 Stewed Ee-Fu Noodles with Shrimps and Mushrooms	32
鹿肉干炒河粉 Wok-fried Rice Noodles with Venison	32
黑椒蟹肉炒冬粉 Stir-fried Glass Vermicelli with Crab Meat and Black Pepper Sauce	32

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热甜品类

HOT DESSERTS

per person

冰糖炖官燕 Double-boiled Superior Bird's Nest with Crystal Sugar	48
椰皇白果蛋白杏仁茶 ☁ Double-boiled Almond Cream with Ginkgo Nuts and Egg White in Young Coconut	25
泡参红莲炖雪蛤 Double-boiled Hasma, Ginseng and Red Dates	18
南北杏川贝炖雪梨 ☁ Double-boiled Pear with Chinese Herbs	12
红豆沙汤圆 Sweetened Red Bean Cream with Glutinous Dumplings	9
海带绿豆沙 Sweetened Green Bean Cream with Seaweed	9
擂沙汤圆 Glutinous Rice Dumplings coated with Peanuts	6
香滑流沙包 Steamed Buns with Salted Egg Yolk	6

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冻甜品类
COLD DESSERTS

per person

芒果雪糕西米露 Chilled Mango Sago topped with Mango Sorbet	16
环球生果盘 Fresh Fruits	12
香芒冻布丁 Chilled Mango Pudding	9
芦荟香茅冻 🍷 Chilled Lemongrass Jelly with Aloe Vera in Lime Juice	9
杨枝甘露 🍷 Chilled Cream of Mango with Sago and Pomelo	9
龙眼杏仁豆腐 Chilled Almond Bean Curd with Longans	9
冻罗汉果海底椰 Chilled Sea Coconut with Mormodica Fruits	9
杞子桂花糕 Chilled Osmanthus Pudding with Wolfberries	6

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