



名厨梁兆基 CELEBRITY CHEF SAM LEONG

当代中餐

FOREST 森 由新加坡名厨梁兆基与圣淘沙名胜世界携手打造，以其精彩的现场烹饪引起了一波又一波的轰动。名厨梁兆基与总厨朱鈺隆 (**CHEF TONY CHOO**) 联手，打破传统，以大胆手法演绎当代中餐新主张。这是一个不容错过的精致用餐体验，**FOREST 森** 真正重塑了中式精致美食艺术。

在独具特色的“剧场厨房”，食客可以一览无余地观看厨师制作美食杰作的全过程。与其他中餐馆不同的是，厨师兆基采用西餐的服务和上菜方式。强烈推荐其8道菜或10道菜的套餐菜单，每道菜都比前一道菜显得更为大胆创新。

CONTEMPORARY CHINESE DINING

Famous local celebrity chef Sam Leong is making waves on the culinary scene at his first-ever restaurant in partnership with Resorts World Sentosa. Together with Chef Tony Choo, they break out of traditions and take bold steps to reinvent contemporary Chinese cuisine. An exquisite dining experience not to be missed, **FOREST 森** truly redefines the art of Chinese fine dining.

Featuring our distinctive "theatre kitchen", diners get to enjoy an unobstructed view of the chefs as they create their masterpieces. Unique to any Chinese restaurant, Chef Leong takes a western approach towards the service and presentation of his dishes. We strongly recommend his innovative 8-course or 10-course Discovery Menu, which gets bolder with every course.

“森” 品味精选套餐

4 COURSE CLASSIC SET MENU

香煎法国鹅肝, 柚子汁芒果沙律

French Foie Gras

Pan Seared; served with Mango Salad in Yuzu Sauce

Misha's Vineyard the Starlet, Central Otago, New Zealand

芝麻百花鸡

Sesame Chicken Skin

Fried with Pickles Roulade coated with Sesame and Stuffed with Prawn Paste

Cote du Rhone E.Guigal, Rhone Valley, France Grenache & Syrah Blends

特级鹿儿岛和牛干炒河粉

Flat Rice Noodle

Wok-fried with sliced Kagoshima Wagyu Striploin

Beansprout, Yellow Chive, Red Chilli and Onion

“森” 精选甜品

FOREST's Delight

Food Only: \$98++ Per Person / 每位

With Wine Pairing: \$128++ Per Person / 每位

“森” 五道精选套餐

5 COURSE CLASSIC SET MENU

(Enjoy a glass Misha's Vineyard the Starlet Sauvignon Blanc, Central Otago, New Zealand)

香煎法国鹅肝，柚子汁芒果沙律

French Foie Gras

Pan Seared; served with Mango Salad in Yuzu Sauce

Misha's Vineyard the Starlet, Central Otago, New Zealand

宫廷黄焖帝皇蟹羹

Alaska King Crab Meat Soup

Braised with Hokkaido Dried Scallop and Pumpkin

Juliusspital Bacchus, Franken, Germany

炭烧孜然羊排，砾酒汁

Australia Lamb Chop

Charcoal Grilled; marinated with Lemongrass and Cumin Powder

Served with Port Wine Sauce accompanied with Pan-fried Carrot Cake

Cote du Rhone E.Guigal, Rhone Valley, France Grenache & Syrah Blends

X.O. 酱鱼虾蟹松子炒饭

Seafood Japanese Pearl Rice

Wok-fried with Diced Prawn, Fish, Crab Meat, Pine Nuts

in Signature Homemade X.O Chili Sauce

“森” 精选甜品

FOREST's Delight

Food Only:

\$138++ Per Person / 每位

With Wine Pairing:

\$168++ Per Person / 每位

“森” 八道品味套餐

GASTRONOMIC 8 COURSE TASTING MENU

(Enjoy a glass of Cote Du Rhone E. Guigal Grenache & Syrah Blends Rhone Valley, France)


潮式双拼

(冻蟹, 卤肘子冻)

Duo Cold Cut Platter “TeoChew” Style

(Crab Meat Salad, Braised Soya Collagen Knuckle Jelly)

Misha's Vineyard the Starlet, Central Otago, New Zealand Sauvignon Blanc

串串带子 

Hokkaido Scallop

Pan-seared with Herbs and Spice; Coated with Bacon

姜汁鲜奶滑龙虾球

Boston Lobster

Stir-fried in Chive Sauce served with Steamed Ginger Egg White Custard

Juliusspital Bacchus, Franken, Germany

古法蒸鳕鱼

New Zealand Cod Fillet

Cantonese Style; Steamed with Shredded Pork, Mushroom, Fungus and Ginger Scallion

盐焗黑菌鲍鱼伴鸡腿菇和时蔬

6 Head Abalone

Oven Baked with Black Truffle Sauce in Salt Crust

Accompanied with King Oyster Mushroom and Seasonal Vegetable

Zenato Valpolicella, DOC Classico Superiore, Italy

焖烤和牛腱

Wagyu Beef Shank

Roasted in 180°C Deglazed in Veal Reduction; Slow-cooked with Spices and Herbs

Cote du Rhone E.Guigal, Rhone Valley, France Grenache & Syrah Blends

黄酒虾球米粉汤

Tiger Prawn Rice Vermicelli

Served with Chinese Wine in Superior Chicken Broth

“森” 精选甜品

FOREST's Delight

Food Only:

\$198++ Per Person / 每位

With Wine Pairing:

\$248++ Per Person / 每位

“森”十道品味套餐

GASTRONOMIC 10 COURSE TASTING MENU

(Enjoy a glass of Cote Du Rhone E. Guigal Grenache & Syrah Blends Rhone Valley, France)

潮式双拼
(冻蟹, 卤肘子冻)

Duo Cold Cut Platter “TeoChew” Style

(Crab Meat Salad, Braised Soya Collagen Knuckle Jelly)

Misha's Vineyard the Starlet, Central Otago, New Zealand Sauvignon Blanc

串串带子

Hokkaido Scallop

Pan-seared with Herbs and Spices; Coated with Bacon

姜汁鲜奶滑龙虾球

Boston Lobster

Stir-fried Lobster in Chive Sauce; served with Steamed Ginger Egg White Custard

Juliusspital Bacchus, Franken, Germany

日本清酒烤新西兰鳕鱼

New Zealand Cod Fillet

Oven Baked at 160 °C for 10 minutes; served with Sake Sauce

盐焗黑菌鲍鱼伴鸡腿菇时蔬

6 Head Abalone

Oven Baked with Black Truffle Sauce in Salt Crust

Accompanied with King Oyster Mushroom and Seasonal Vegetables

Zenato Valpolicella, DOC Classico Superiore, Italy

奶酪蒜香焗阿拉斯加蟹

Alaska Crab

Baked with Cheese and Garlic Sauce

葱烧关东辽参伴自制豆腐

“Kanto” Sea Cucumber

Braised with Leeks and Ginger accompanied with Home-made Mushroom Tofu

炭烧特级鹿儿岛和牛伴鹅肝

Kagoshima Wagyu Striploin

Charcoal Grilled; served with Sautéed assorted Mushrooms

Topped with Seared Foie Gras in Black Pepper Sauce

Cote du Rhone E.Guigal, Rhone Valley, France Grenache & Syrah Blends

火鸭丝雪菜焖米粉

Rice Vermicelli

Braised; with Shredded Barbecued Duck and Preserved Vegetables

“森”精选甜品

FOREST's Delight

Food Only:

\$268++ Per Person / 每位

With Wine Pairing:

\$318++ Per Person / 每位

开胃菜 APPETIZER

PRICE / PER PERSON

香煎法国鹅肝, 柚子汁芒果沙律 \$38

French Foie Gras

Pan Seared; served with Mango Salad in Yuzu Sauce

泰式红咖喱焗阿拉斯加蟹腿 \$38

Alaska Crab

Baked In Thai Red Curry Sauce and Cheese with Crispy Garlic

PRICE / PER PORTION

潮式卤肘子冻 \$28

Chilled Collagen Pork Knuckle

Braised with Soya in "TeoChew" Style

冻蟹酸菜脆盏 \$28

Cold Crab Meat


Served with Pickles Salad in Crispy Pastry Cup

竹叶青棒棒鸡 \$18

Peppercorns Shredded Chicken Salad

Chilled; served with Mustard Cabbage and Bamboo Wine in Sesame Spicy Dressing

串串带子 \$38

Hokkaido Scallop 


Pan-seared with Herbs and Spices; coated with Bacon

蜜汁鱼渔香 \$28

Fish Skin and Silver Whitebait 

Deep-fried tossed with Spicy Honey and Roasted Sesame Seed

椒盐软壳蟹沙拉米卷 \$30

Crispy Soft Shell Crab 

Served with Rice Roll Salad, Salt and Pepper with Spicy Dressing

顶级海味/汤 SEA TREASURE/SOUP

PRICE / PER PERSON

宫廷满坛香
(鲍鱼仔, 花胶, 海参, 干贝, 花菇)

\$108

Imperial Soup

Double-boiled with Abalone, Fish Maw, Sea Cucumber, Dried Scallops and Mushroom in Supreme Stock

宫廷燕窝蟹钳汤

\$98

Imperial Bird's Nest Soup

Braised with Crab Claw and Roe in Superior Chicken Stock

羊肚菌竹笙炖浓鸡汤

\$42

Milky Chicken Broth

Chef Sam Leong's Special Recipe

Double-boiled with Morel Mushroom and Wild Bamboo Pith
Served in Thai Coconut

椰盅海皇汤

\$48

(花胶丝, 海参丝, 蟹肉, 干贝丝)

Four Treasures Soup

Braised in Superior Chicken Stock with Fish Maw, Sea Cucumber, Crabmeat, Hokkaido Dried Scallop served in Thai Coconut

鲜淮山海螺炖走地鸡汤

\$32

Chicken Soup

Double-boiled with Sea Whelks and Chinese Yam

雪燕阿拉斯加蟹肉金瓜羹

\$30

Pumpkin Bisque

Braised with Snow Swallow and Crab Meat

帝皇虾丸酸辣清汤

\$28

Prawn Ball Hot and Sour Clear Soup

Flavored with Mushroom, Beansprout and Coriander

海鲜精选 SEAFOOD SELECTION

PRICE / PER PERSON

红烧10头澳洲干网鲍	\$488
10 Head Supreme Australian Dried Abalone Slow-cooked for 8 hours in Superior Chicken Stock Served with Abalone Sauce and Truffle Oil accompanied with Sautéed Vegetables	
盐焗黑菌鲍鱼伴鸡腿菇时蔬	\$48
6 Head Abalone Oven Baked with Black Truffle Sauce in Salt Crust Accompanied with King Oyster Mushroom and Seasonal Vegetable	
新加坡辣椒龙虾	\$68
Fresh Green Lobster  Wok-braised with Chilies in Singapore Style	
上汤蒜香牛油龙虾	\$68
Fresh Green Lobster Wok-braised with Butter and Garlic in Superior Stock	
姜汁鲜奶滑龙虾球	\$48
Boston Lobster Stir-fried Lobster in Chive Sauce; served with Steamed Ginger Egg White Custard	
酒糟锅耙大虾皇	\$42
King Prawn   Wok-fried with Minced Pork in Homemade Spicy Sauce and Rice Wine served with Rice Cracker	
总厨海中宝	\$38
Ocean Scallop and Prawn Wok-fried with Asparagus and Ginkgo Nuts	

海鲜精选 SEAFOOD SELECTION

PRICE / PER PERSON

清酒焗鳕鱼 \$42

New Zealand Cod Fillet

Oven Baked at 160 °C for 10 minutes; served with Sake Sauce

腊豆烧金目卢 \$28

Seabass Fillet

Braised with Salty Bean and Chilies

红斑 \$48

Red Grouper

笋壳鱼 \$38

Marble Globy Fillet

(煮法: 酱椒蒸, 古法蒸, 潮州蒸, 豆豉蒸, 清蒸, 油炸)

(Cooking Methods: Steamed with Fermented Chilies, Steamed Cantonese Style, Steamed "TeoChew" Style, Steamed Black Bean "Hakka" Style, Steamed Soya Ginger Scallion, Deep-fried)

蔬菜 VEGETABLE

PRICE / PER PERSON

三黄蛋灼白菜苗 \$18

Milky Mustard Cabbage

Poached with Century Egg, Salted Egg and Egg White

蒜茸炒时蔬 \$18

Seasonal Vegetable

Stir-fried with Garlic

干贝扒时蔬 \$20

Seasonal Vegetable

Topped with Dried Scallops

脆贝松菇扒竹炭豆腐 \$20

Homemade Tofu

Braised with Pumpkin Sauce

Topped with Deep-fried Hokkaido Dried Scallops and Honshimeji Mushrooms

肉类精选 MEAT SELECTION

PRICE / PER PERSON

炭烧特级鹿儿岛和牛伴鹅肝 Kagoshima Wagyu Striploin  Charcoal Grilled and served with Sautéed assorted Mushrooms Topped with Seared Foie Gras in Black Pepper Sauce	\$82
黑椒酱爆牛柳粒伴鹅肝 Australian Beef Tenderloin Cubes  Wok-fried with Onion, Bell Pepper & Garlic in flavor of Black Pepper Sauce Accompanied with Seared Foie Gras in Yuzu Soya Sauce	\$35
焖烤和牛腱 Wagyu Beef Shank Roasted in 180°C Deglazed in Veal Reduction; Slow-cooked with Spices and Herbs	\$68
香茅焗澳洲羊排配怪味汁 Australian Lamb Chop  Charcoal Grilled; Marinated in flavor of Lemongrass Served with Fermented Bean Spicy Dressing	\$38
红酒酥春鸡 Roasted Spring Chicken Charcoal Grilled; Marinated with Special Spice and Red Wine Served with Mango Salad	\$31
芝麻百花鸡 Sesame Chicken Skin Fried with Pickles Roulade coated with Sesame and Stuffed with Prawn Paste	\$32
火焰黑菌酱烧骨 Primrose Pork Ribs Grilled; in Honey Soya with Black Truffles and Vegetables	\$32
南乳蒜香骨 Primrose Pork Ribs Wok-fried with Crispy Garlic with Marinated Fermented Beancurd Paste	\$32

饭和面类 RICE AND NOODLE

PRICE / PER PERSON

蟹钳麻婆豆腐蒸饭 Mapo Tofu and Crabmeat with Japanese Pearl Rice Wok-fried with Traditional Szechuan Chili Sauce Topped with Sri Lanka Crab Claw	\$40
特级鹿儿岛和牛干炒河粉 Flat Rice Noodle Wok-fried with sliced Kagoshima Wagyu Striploin Beansprout, Yellow Chive, Red Chilli and Onion	\$26
X. O. 酱北海道带子干炒鱼茸面 Fish Noodle Stir-fried in Signature Homemade X.O. Chili Sauce Accompanied with Hokkaido King Scallop	\$24
寒香八仙炒饭 Fragrant Rice Wok-fried with Diced Barbequed Pork, Prawns, Crab Meat, Assorted Vegetables and Bonito Flakes in Abalone Sauce	\$32
香米海鲜泡饭 Seafood Rice Stewed with Assorted Seafood, Snow Pickles in Superior Stock	\$28
虾米腊肠鸡粒炒饭, 香酥英国咸鱼 Chicken Japanese Pearl Rice Wok-fried with Dried Shrimp and X.O Chinese Sausage Topped with Crispy Anchovy	\$20
黄酒虾球米粉汤 Tiger Prawn Rice Vermicelli Served with Chinese Wine in Superior Chicken Broth	\$22
姜葱膏虾焖伊面 King Prawn Ee-Fu Noodle Braised with Ginger and Spring Onion	\$26
火鸭丝雪菜焖米粉 Rice Vermicelli Braised; with Shredded Barbecued Duck and Preserved Vegetables	\$20



甜点 DESSERT

PRICE / PER PERSON

冻花炖官燕 Imperial Bird Nest Double-boiled with Rock Sugar and served in Thai Coconut	\$88
海底椰芦荟椰汁冻 Chilled Coconut Jello Home-made Fresh Coconut Juice Jello Served with Aloe Vera and Sea Coconut topped with Popping Candy	\$22
杨枝甘露 Mango Pomelo Sago Home-made Mango Soup with Deep-fried Sago and Frozen Pomelo	\$15
泰国椰子奶皇糕拼绿茶意式雪糕 Crispy Thai Coconut Warm Custard Served with Green Tea Gelato	\$15
椰盅泡参福果炖雪燕(热或冷) Snow Swallow (Hot Or Cold) Double-boiled with Korean Ginseng and Ginkgo's Nuts Served in Whole Coconut	\$22
黑芝麻雪糕 Black Sesame Ice Cream	\$12
巧克力雪糕 Chocolate Ice Cream	\$12