

STARTER

Assorted Satay (4 pieces)
(chicken, pork, beef, or lamb)

3-COURSE SET DINNER

Indulge in a delightful meal complete with a starter, main course, and dessert, for a journey of local delicacies from toothsome morsels to signature main courses and sweet treats. While you're at it, treat yourself to a glass of wine specially selected by our sommelier, Britt Ng, to pair with your main course.

MONDAY TO SUNDAY

6pm to 10pm

\$38++ per set with coffee or tea

\$48++ per set with paired wine

Prices are subject to 10% service charge and prevailing government taxes including GST.

MAIN COURSE

Chilli Crab and Mantou

Our rendition of this iconic local dish from Dragon Phoenix Restaurant, which added sambal and eggs to enrich the original chilli crab gravy from the 1950s, features X.O. for an added kick.

2017 Loosen Bros, Dr. L Riesling, Mosel, Germany

Or

Bak Chor Mee

A luxurious take on Bak Chor Mee, this dish takes its recipe from the signature fish maw soup at Seng Kee Mushroom Minced Meat Noodle. The broth is chock-full of quality threadfin fish maw, minced pork, pork slices and egg, topped with stewed mushroom slices.

2014 Hugel et Fils, Classic Gewürztraminer, Alsace, France

Or

Bak Kut Teh

A well-loved traditional dish in Singapore, we feature the original recipe from Legendary Bak Kut Teh with fresh Indonesian pork and Sarawak peppercorn for a rich and slurp-worthy soup. This dish is served with fried 'you tiao' and hot tea.

2018 Whispering Angel Rosé, Côtes des Provence, France

DESSERT

Selection of Nonya Kueh (6 pieces)