

## Starters & Bites 小吃

- Asian Crackers | Oriental Dips \$10  
亚洲脆饼 | 特制蘸酱
- Ice Plant Salad | Shredded Chicken Sesame Dressing \$22  
水晶冰菜沙拉 | 鸡丝 | 芝麻酱
- ⑩ Crispy Prawn Fritter | Chilli Crab Dip \$22  
脆皮虾 | 新加坡辣椒酱
- Crispy Corn Fed French Chicken Wings \$16  
脆炸法式粟米鸡
- ⑩ Wok Fried Angus Short Ribs Sea Salt | Garlic & Chilli \$22  
镬炒蒜香椒盐安格斯短肋骨



{Prawn Fritter with Chilli Crab Dip



Angus Short Ribs Garlic Chili



Scallop & Sea Urchin Har Gow



Foie Gras Xiao Long Bao

## Dim Sum Selections & Soup 点心

- Steamed Assorted Mushroom Crystal Dumplings (3pcs) \$12  
野菌水晶饺 (3粒)
- ⑩ Scallop and Sea Urchin Har Gow (4pcs) \$14  
扇贝海胆虾饺 (4粒)
- Prawns and Doroc Pork Shaomai with Tobiko (4pcs) \$12  
西班牙猪肉鲜虾飞鱼籽烧卖 (4粒)
- ⑩ Foie Gras Xiao Long Bao (5pcs) \$25  
招牌鸭肝小笼包 (5粒)
- Double Boiled Soup of the Day \$12  
时令燉靚汤
- ⑩ Mushroom Cappuccino \$15  
招牌野菌浓汤



Singapore's most iconic chef redefines the quintessential Singaporean gourmet experience here. Our all-day, all-occasion dining concept is for everyone – from local families to overseas friends seeking a Singaporean taste. And here, local classics are elevated with choice ingredients and precise cooking methods; authentic flavours are presented with a delicious difference. Rediscover the essence of Singaporean cuisine here

## Chef Justin Quek's Private Bottle Selection

@ 25% OFF  
\*Limited Period Only

### Catch of the Day 当日现捕

- Fresh Sea Catch MP  
当日鲜鱼
- Rock Lobster MP  
太平洋龙虾
- King Prawn MP  
大明虾
- Live Mud Crab MP  
生猛青蟹

\*Style of cooking please refer to service staff for recommendation



## Local Delights 本地美食

- Prawn and Pork Belly Noodle Soup \$20  
鲜虾五花肉汤面
- Singapore Live Prawn Laksa \$20  
Thick Rice Vermicelli in Spicy Coconut Gravy  
星洲大虾香辣叻沙
- Singapore Hainanese Chicken (Half) \$32  
星洲海南风味白斩鸡(半只)
- ⑩ Charcoal Grilled New Zealand Lamb Leg Satay \$24  
House Made Peanut Sauce (6 sticks)  
炭烤新西兰小羊肉串 | 自制花生酱
- Cereal King Prawns \$30  
香辣金絲麥片蝦

Lamb Leg Satay with Home Made Peanut Sauce



## Noodles & Rice 面食,米饭

- Wok Fried Kiriotoshi Wagyu Beef Hor Fun \$40  
乾炒和牛河
- ⑩ Rock Lobster Hokkien Noodle \$30  
锅炒太平洋龙虾福建面
- Oriental Fried Rice | Seafood or Chicken \$28  
星洲老爺炒饭 | 海鲜或鸡肉



Rock Lobster Hokkien Noodle



Prawn & Pork Belly Noodle

## Meat & Seafood 肉, 海鮮

- ⑩ Singapore Curry Fish Head \$40  
新加坡咖喱鱼头
- Thai Green Curry Chicken \$25  
泰式青咖喱鸡
- ⑩ Braised Corn Fed French Chicken Leg \$28  
in Shao Xing Cream  
红烧法式粟米鸡腿 | 绍兴奶油酱
- Sweet & Sour Iberico Pork \$32  
酸甜咕嚕肉
- ⑩ Wok Fried Kampot Black Pepper Angus Beef \$32  
镬炒柬埔寨黑椒牛肉
- Wok Fried Japanese A4 Wagyu Short Rib \$42  
Ginger & Spring Onion  
镬炒薑蔥日本 A4 和牛



## Vegetables & Sides 时蔬

- Braised Tofu Claypot | Assorted Vegetables \$26  
紅燒什錦豆腐煲
- Butter Glazed Root Vegetable \$16  
炒牛油根茎类蔬菜
- Wok Fried Seasonal Greens \$16  
中式时蔬
- Steamed "You Mai" Lettuce in Superior Soya Sauce & Garlic Oil \$16  
蒜香蒸油麦菜 | 特制生抽
- Sautéed Vegetables and Cordyceps Flower with Sambal Sauce \$16  
香煎时蔬虫草花 | 叁芭酱
- Fried Bun / Mantou (4pcs) \$3  
炸馒头 (4pc)
- Jasmine Rice (per bowl) \$1  
茉莉香饭 (一份)
- Chicken Rice (per bowl) \$2  
香鸡油饭 (一份)



## Desserts 甜点

- Ice Cream Sandwich (Gula Java | Vanilla) \$15  
冰淇淋三明治 (爪哇椰糖 | 香草)
- Vanilla Crème Brûlée \$12  
香草法式焦糖布丁
- Ondeh Ondeh Mille-Feuille \$10  
自制椰糖香兰千层糕
- ⑩ Fine Apple Tart à la mode \$15  
现烤千层苹果塔佐冰淇淋  
\*Please allow 15mins for preparation
- Pandan Gula Java Macaroon (4pcs) \$10  
香兰爪哇椰糖马卡龙

