

大江南北前菜精选 APPETISERS & SPECIALTY COLD DISHES

每位
Per Person

宴庭个人精选前菜四拼盘 — 葱烧鲍鱼, 北京鸭素方, 香芒虾卷, 话梅冰镇樱桃茄 Yan Ting's Specialty Four Combi Appetisers — Braised Abalone, Spring Onions Peking Duck, Beancurd Skin Deep-fried Prawn Roll Marinated Cherry Tomato, Sour Plum and Sweet Vinegar	38.00
香煎法国鹅肝伴镇江香醋汁 Pan-seared Foie Gras, Zhenjiang Vinegar Reduction	26.00
宴庭个人精选前菜三拼盘 — 芙蓉带子盏, 香煎法国鹅肝, 凉拌青瓜丝 Yan Ting's Specialty Cold Dish Trio — Stir-fried Scallop, Egg white Pan-seared Foie Gras Chilled Marinated Cucumber	26.00
	每份 Per Portion
甘脆软壳蟹伴香茅咖喱酱 Crispy Soft-shell Crab, Cereal, Lemongrass Curry Cream Dressing	20.00
水晶肴肉 Crystal Marinated Pork	18.00
金榜鱼皮拼脆口蟹肉荔枝 Combination Platter — Fried Fish Skin, Salted Egg Yolk Crispy Lychee, Crab Meat Pomelo Salsa	18.00
松露拌云耳海蜇 Marinated Jelly Fish, Black Fungus, Truffle Sauce	18.00
香煎熏素鹅 V Pan-seared Vegetarian Beancurd Rolls scented with Smoked Tea Leaves	18.00
蒜泥白肉 Sliced Pork, Garlic Sauce	18.00
陈年绍兴花雕醉鸡 Drunken Chicken, Chinese Wine	18.00
鲍汁焖风爪 Braised Chicken Claws, Abalone Sauce	18.00
日式烧茄子 V Chilled Eggplant, Japanese Sauce	16.00
话梅冰镇樱桃茄 V Marinated Cherry Tomatoes, Sour Plum and Sweet Vinegar	16.00

V - Vegetarian

If you have any food allergies or intolerances, please inform our hosts.

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广东式烧烤 BARBECUED DELIGHTS

半只
Half

一只
Whole

鸿运糯米金猪

Crispy Suckling Pig stuffed with Glutinous Rice

预订 / Advance order required

368.00

港式化皮乳猪

Hong Kong-style Roasted Suckling Pig

298.00

北京片皮鸭

Peking duck

48.00

90.00

二食: 京式片皮配么么饼,

辣汁姜葱炒鸭柳 / 回锅冬笋炒鸭肉 (另加收费)

Served two ways: Sliced Peking Duck Skin wrapped with Pancake,

And Choice of Sautéed Duck Fillet with Spicy Sauce or

Wok-fried Duck Meat with Bamboo Shoot (Additional charges)

脆皮芝麻鸡

Crispy Sesame Chicken

32.00

58.00

厨师招牌菜 / Chef's Signature

精选乳猪烧味拼盘

Barbecued Suckling Pig Platter

每份
Per Portion

88.00

化皮乳猪件

Crispy Suckling Pig

48.00

西班牙黑毛猪叉烧

Barbecued Kurobuta Pork, Spanish Style

38.00

沙溪烧米鸭

Cantonese-style Roasted Duck

28.00

明炉蜜汁叉烧

Honey-glazed Barbecued Pork

22.00

手撕雞

Chilled Marinated Shredded Chicken, Scallions

22.00

冰烧三层肉

Crispy Roasted Pork Belly

20.00

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精致鲍鱼, 花胶, 燕窝
BIRD'S NEST & ABALONE

每位
Per Person

红烧澳洲 15 头溏心干鲍 Braised Supreme Australian 15-head Abalone, Superior Oyster Sauce	298.00
红烧南非 22 头溏心干鲍 Braised South African 22-head Abalone, Superior Oyster Sauce	128.00
蟹粉扒官燕盏 Braised Superior Bird's Nest Broth, Crab Roe 厨师招牌菜 / <i>Chef's Signature</i>	118.00
黑松露蛋白烩官燕盏 Braised Superior Bird's Nest Broth, Black Truffle, Egg White	118.00
红烧蟹肉鸡茸官燕盏 Braised Superior Bird's Nest Broth, Crab Meat, Minced Chicken	118.00
黄焖鲜蟹肉官燕盏 Braised Superior Bird's Nest Broth, Crab Meat, Golden Sauce	118.00
红烧 / 清汤官燕盏 Braised or Double-boiled Bird's Nest, Superior Broth	98.00
古法扣澳洲 3 头鲜鲍 Braised Australian 3-head Abalone, Superior Oyster Sauce	68.00
蚝皇扣南非 5 头汤鲍 Braised South African 5-head Abalone, Superior Oyster Sauce	58.00
桃胶燕窝羹 Braised Bird's Nest Broth, Peach Gum	58.00

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经典海味类 DRIED SEAFOOD

每位
Per Person

私房葱烧刺参 Braised Prickly Sea Cucumbers, Spring Onions 厨师招牌菜 / <i>Chef's Signature</i>	88.00
小米百合扣刺参 Braised Supreme Sea Cucumbers, Lily Bulb, Foxtail Millet 厨师招牌菜 / <i>Chef's Signature</i>	88.00
金汤小黄米烩花胶 Braised Fish Maw Broth, Golden Millet	52.00
岩盐干煎花胶 Pan-seared Fish Maw, Rock Salt, Abalone Sauce	48.00
鲍汁扣鹅掌花菇 Braised Goose Web and Shiitake Mushroom, Abalone Sauce	22.00
葱烧猪婆海参柳 Braised Sea Cucumbers, Mushrooms, Celery, Spring Onions	68.00

每份
Per Portion

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宴庭功夫汤系列
YAN TING'S SPECIALTY "KUNG FU" SOUPS

每位
Per Person

玛卡炖鲍鱼 Double-boiled Abalone Consommé, Maca Root <i>Served in Teapot</i>	38.00
天子兰炖花胶 Double-boiled Fish Maw Consommé, Golden Flower <i>Served in Teapot</i>	38.00
黑蒜炖螺头汤 Double-boiled Sea Whelk Consommé, Black Garlic <i>Served in Teapot</i>	28.00
韩式人参牛尾汤 Double-boiled Oxtail Consommé, Korean Ginseng	28.00

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养生汤羹 NOURISHING SOUPS

每位
Per Person

极品迷你佛跳墙 Mini Buddha Jumps Over the Wall 预订 / <i>Advance order required</i>	148.00
冬虫草炖花胶 Double-boiled Fish Maw Consommé, Cordyceps	68.00
紅棗杞子花胶汤 Double-boiled Fish Maw Consommé, Red Dates, Wolfberries	38.00
酸辣龙虾羹 Hot and Sour Broth, Lobster	38.00
陈皮青橄榄炖螺头 Double-boiled Sea Whelk Consommé, Green Olives, Orange Peels	28.00
黄汤干贝鱼鳔羹 Braised Fish Maw Broth, Dried Scallops	28.00
竹笙炖三宝 Double-boiled Bamboo Fungus Consommé, Three Treasures	24.00
蟹肉芦笋羹 Braised Crab Meat Broth, Asparagus	24.00
带子菠菜羹 Braised Spinach Broth, Scallops	20.00
蟹肉粟米羹 Sweet Corn Broth, Crab Meat	16.00
海鲜酸辣羹 Classic Hot and Sour Broth, Seafood	16.00
是日老火汤 Soup of the Day	14.00

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生猛海鲜 — 鱼类 LIVE SEAFOOD — FISH

Per 100 GM

苏眉 Napoleon Wrasse	时价 Seasonal Price
老鼠斑 Humpback Grouper	时价 Seasonal Price
东星斑 Leopard Coral Grouper	22.00
笋壳鱼 Marble Goby 'Soon Hock'	16.00
巴丁鱼 Patin Fish	15.00

鱼类烹调方法 PREPARATION STYLE

- 港式清蒸
Steamed Hong Kong-style
- 油浸
Deep-fried and served with Soya Sauce
- 潮州蒸
Steamed Teochew-style
- 剁椒蒸
Steamed with Chilli and Black Bean Sauce
- 榄菜豆豉蒸
Steamed with Chinese Olives and Black Beans
- 酥炸沾香醋汁
Deep-fried and served with Sweet Vinegar Sauce
- 枝竹蒜子香芋焖
Braised with Beancurd Skin, Garlic and Taro
- 虾米豆酥蒸
Steamed with Dried Shrimps and Soybean Floss

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生猛海鲜 — 蟹, 龙虾, 海生虾类 LIVE SEAFOOD — CRAB, LOBSTER, SHRIMP

Per 100 GM

阿拉斯加蟹 Alaskan King Crab	时价 Seasonal Price
白雪蟹 White Snow Crab	时价 Seasonal Price
澳洲龙虾 Australian Lobster	时价 Seasonal Price
花龙虾 Lobster	28.00
肉蟹 Mud Crab	16.00
斯里兰卡蟹 Sri Lankan Crab	16.00
海生虾 Live Shrimp	12.00

鱼类烹调方法 PREPARATION STYLE

- 蛋白花雕蒸
Steamed with Chinese Wine and Egg White
- 香辣酱爆
Fried with Spicy Chilli Sauce
- 泰式煮粉丝
Thai-style and served with Glass Vermicelli
- 姜葱豆豉爆
Wok-fried with Black Beans, Ginger and Spicy Onions
- 避风塘炒
Stir-fried with Shallots and Golden Garlic
- 星洲辣椒酱
Singapore-style Chilli Sauce
- 星洲黑胡椒
Singapore-style Black Pepper Sauce

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生猛海鲜 — 鲍鱼, 螺类
LIVE SEAFOOD — ABALONE, SEA WHELK

Per 100 GM

澳洲鲍鱼
Australian Abalone

时价
Seasonal Price

象拔蚌
Geoduck Clam

时价
Seasonal Price

Per Piece

南非鲍鱼
South African Abalone

32.00

竹蚌
Bamboo Clam

22.00

鱼类烹调方法
PREPARATION STYLE

港式清蒸
Steamed Hong Kong-style

剁椒蒸
Steamed with Chilli and Black Bean Sauce

榄菜豆豉蒸
Steamed with Chinese Olives and Black Beans

蒜蓉粉丝蒸
Steamed with Garlic and served with Glass Vermicelli

古法药膳汤过桥
Nourishing Tonic Soup

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海鲜佳肴 SEAFOOD

每位
Per Person

珊瑚鲈鱼柳

Steamed Sea Perch Fillet, Crab Meat, Coral Sauce

42.00

星洲辣椒阿拉斯加蟹腿配金银迷你馒头

Singapore-style Chilli Alaskan Crab Legs, Mini Crispy Buns

38.00

厨师招牌菜 / *Chef's Signature*

剁椒蒸风干鲈鱼

Steamed Sea Perch, Chilli, Black Bean Sauce

38.00

酒香蒸阿拉斯加蟹肉

Steamed Alaska Crab Meat, Beer

34.00

厨师招牌菜 / *Chef's Signature*

龙虾汤过桥竹蚌

Poached Bamboo Clams, Lobster Broth

32.00

每份
Per Portion

姜葱炒鲈鱼球

Sautéed Sea Perch Fillet, Spring Onions, Ginger

68.00

石锅海鲜豆腐

Braised Seafood Beancurd

48.00

Served in Hot Pot

宴庭美极生中虾

Homemade Baked Shrimps, Thyme

48.00

大千黑蒜海虾球

Sautéed Prawns, Dried Chilli, Black Garlic

48.00

羊肚菌酱芦笋炒带子

Wok-fried Scallops, Asparagus, Morel Mushrooms

48.00

山葵香芒虾球

Deep-fried Prawns, Wasabi, Mango Salsa

38.00

金粟日式煎带子

Pan-seared Scallops, Corn, Teriyaki Sauce

32.00

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家禽及肉类
POULTRY AND MEATS

每位
Per Person

香煎松露野菌和牛扒 Pan-seared A9 Wagyu Beef Fillet, Wild Mushroom Truffle 厨师招牌菜 / <i>Chef's Signature</i>	88.00
香芥煎牛柳 Pan-seared Sirloin, Mustard	32.00
川椒汁煎羊架 Pan-roasted Rack of Lamb, Sichuan Sauce	28.00
梅膏手抓骨 Deep-fried Pork Ribs, Homemade Plum Sauce	28.00
黑椒汁焗黑豚扒 Pan-fried Kurobuta Pork, Black Pepper Sauce	24.00
黑椒汁香煎鹿扒 Pan-fried Venison, Black Pepper Sauce	22.00

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家禽及肉类 POULTRY AND MEATS

每份
Per Portion

文火焖尚品牛肉 Specially Braised US Supreme Beef, Watermelon, Golden Almond Slices 厨师招牌菜 / <i>Chef's Signature</i>	68.00
紫金桃仁炒牛柳粒 US Beef Tenderloin, Walnuts, Tomatoes, Black Garlic	48.00
脆皮猪手 Deep-fried Crispy Pig Trotter	42.00
红酒烩牛尾煲 Braised Oxtail with Red Wine <i>Served in Claypot</i>	38.00
鲍鱼香菇滑鸡煲 Claypot Chicken, Abalones, Mushrooms	38.00
葱蒜炒黑豚肉 Stir-fried Kurobuta Pork, Sliced Garlic, Scallions	38.00
辣菌炒澳洲鹿柳 Wok-fried Venison, Fresh Mushrooms, Capsicums, Spicy Sauce	38.00
老酒红烧肉配蒸迷你馒头 Braised Pork Belly, Mini Steamed Buns	28.00
香芒芦笋炒鸡柳 Sautéed Chicken, Asparagus, Fresh Mango	26.00

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田园青翠及豆腐
VEGETABLES & BEANCURD

每份
Per Portion

黄焖粉丝杂菜煲 Mixed Vegetables, Glass Vermicelli, Conpoy <i>Served in Claypot</i>	28.00
咸件儿虾干煮豆腐 Poached Beancurd, Preserved Pork, Dried Shrimps 厨师招牌菜 / <i>Chef's Signature</i>	26.00
浓汤竹笙野菌浸菜苗 Poached Seasonal Greens, Bamboo Pith, Mushrooms	26.00
手撕包菜 Stir-fried Cabbage, Dried Chilli, Garlic Sauce	26.00
金汤泡胜瓜豆腐什菌 Poached Mushrooms, Luffa Melon, Fried Beancurd, Golden Broth	26.00
榄菜肉松四季豆 Wok-fried French Beans, Olive Leaves, Spicy Pork Floss	24.00
山野珍馐 Braised Homemade Spinach Tofu, Mushroom Sauce	24.00

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田园青翠 VEGETABLES

每份
Per Portion

豆苗 Dou Miao	32.00
芦笋 Asparagus	24.00
香港芥兰 Hong Kong Kai Lan	20.00
香港菜心 Hong Kong Choy Sim	20.00
西兰花 Broccoli	20.00
青龙菜 Green Dragon	20.00
菠菜苗 Baby Spinach	20.00
苋菜 Spinach	20.00
油麦菜 Leaf Lettuce	20.00

鱼类烹调方法 PREPARATION STYLE

清炒 Stir-fried
蒜蓉炒 Stir-fried with Garlic
XO 酱炒 Stir-fried with XO Sauce
原茄汤煮 Poached with Tomato Broth
虾米咸鱼 Stir-fried with Salted Fish and Dried Shrimps
腐乳酱炒 Stir-fried with Fermented Beancurd

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健康素食 V
VEGETARIAN

每位
Per Person

竹笙花菇炖菜胆 Double-boiled Cabbage Consommé, Bamboo Pith, Mushroom	16.00
羊肚菌炖菜胆 Double-boiled Cabbage Consommé, Morel Mushrooms	16.00
松茸炖娃娃菜 Double-boiled Baby Cabbage Consommé, Matsutake Mushrooms	16.00
菠菜豆腐羹 Spinach, Tofu Broth	14.00
上素酸辣羹 Vegetarian Hot and Sour Soup	14.00
鲜茄盅炒素丁 Stir-fried Mock Meat <i>Served in a Tomato</i>	14.00

每份
Per Portion

羊肚菌炒芦笋及核桃 Sautéed Asparagus, Morel Mushrooms, Walnuts	28.00
佛钵酸甜斋素丁 Sweet and Sour Vegetarian Mock Chicken, Yam Basket	28.00
竹笙扒时蔬 Braised Seasonal Greens, Bamboo Pith	26.00
红曲官保猴头菇 Monkey Head Mushrooms, Sweet Chilli, Cashew Nuts	26.00
清炒百合, 莲藕爽菜 Stir-fried Mixed Vegetables, Fresh Lily Bulb, Lotus Roots	24.00
普陀炒时蔬 Stir-fried Lotus Roots, Celery, Snow Peas, Lily Bulb Chips	24.00

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粉面饭 CANTONESE CLASSICS

每位
Per Person

宴庭 XO 酱龙虾炒饭 Lobster Wok-fried Rice, Homemade XO Sauce 厨师招牌菜 / <i>Chef's Signature</i>	42.00
龙虾汤粒粒脆 Crispy Rice, Alaskan Crab Meat, Lobster Broth	28.00
外婆肥叉炒饭 Fried Rice, Barbecued Pork, Superior Soy Sauce 厨师招牌菜 / <i>Chef's Signature</i>	16.00
渔家船夫稻庭面 Poached Japanese Noodles, Seafood, Salted Duck Egg	16.00
嫩鸡烩手拉面 Hand-pulled Noodle Soup, Chicken	16.00
鲜虾云吞面 Shrimp Wanton Noodle Soup	16.00

每份
Per Portion

蛋白干贝蟹肉炒饭 Fried Rice, Crab Meat, Dried Scallops, Egg White	36.00
翔宇腊味石锅饭 Hot Stone Fried Rice, Wind-dried Sausages, Mushrooms, Taro 厨师招牌菜 / <i>Chef's Signature</i>	32.00
海鲜炒两面黄 Crispy Noodles, Seafood	32.00
XO 酱海鲜伊府面 Braised Ee-fu Noodles, Seafood, XO Sauce	32.00
福建海鲜稻庭面 Braised Japanese Noodles, Seafood, Hokkien-style	32.00
干炒美国牛肉河粉 Wok-fried Flat Rice Noodles, Sliced Beef, Onions, Vegetables	32.00
橄榄蛋白炒饭 Fried Rice, Chinese Olives, Egg White	28.00
豉油皇炒面 Stir-fried Noodles, Soya Sauce	26.00

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精选午市香港点心
DIM SUM SELECTION
Available for lunch only

每份
Per Portion

布拉肠粉— Homemade Steamed Rice Roll — 虾仁, 带子, 叉烧, 芥兰 <i>Choice of Shrimps, Scallops, Barbecued Pork or Kai Lan</i>	12.00
鲍鱼烧卖皇 Steamed Pork and Shrimp Dumplings, Abalones	22.00 for 3 pieces
龙虾马蹄芹香饺 Steamed Lobster Dumplings, Water Chestnuts, Celery	22.00 for 3 pieces
鱼籽烧卖皇 Steamed Pork and Shrimp Dumplings, Fish Roe	10.80 for 3 pieces
宴庭鱼子酱虾饺 Steamed Crystal Shrimp Dumplings, Caviar	10.80 for 3 pieces
黑蒜鹅肝饺 Steamed Goose Liver Dumplings, Black Garlic	10.80 for 3 pieces
豉汁凉瓜水晶球 Steamed Crystal Dumplings, Bitter Gourd, Black Bean Sauce	9.80 for 3 pieces
上素鲜竹卷 V Vegetarian Beancurd Skin Rolls	9.80 for 3 pieces
黑松露三菇风车 V Mushroom Dumplings, Truffle	9.80 for 3 pieces
羊肚菌水晶素包 V Steamed Crystal Dumplings, Morel Mushrooms	9.80 for 3 pieces
红油抄手 Meat Dumplings in Chilli Oil	8.80 for 3 pieces
松软叉烧包 Steamed Barbecued Pork Buns	8.80 for 3 pieces
荫豉凤爪 Steamed Chicken Claws, Black Bean Sauce	8.80

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DIM SUM SELECTION
Available for lunch only

每份
Per Portion

花胶鲍鱼大汤包 Steamed Fish Maw with Abalone Dumpling, Superior Soup	14.00 for 1 piece
高汤小笼包 Steamed Shanghai-style Pork Dumpling	5.00 for 1 piece
鲜虾腐皮卷 Deep-fried Beancurd Roulette, Shrimps	10.80 for 3 pieces
带子明虾角 Deep-fried Scallop and Shrimp Dumplings, Mayonnaise	10.80 for 3 pieces
牛油果虾筒 Deep-fried Prawn Rolls, Avocado	10.80 for 3 pieces
凤尾虾芋角 Deep-Fried Phoenix-Tailed Prawns, Minced Chicken	9.80 for 3 pieces
天网煎锅贴 Pan-fried Shanghai Pork Dumpling	9.80 for 3 pieces
沙律虾多士 Deep-Fried Prawns coated with Bread Crumbs, Mayonnaise	9.80 for 3 pieces
奶皇冬菇包 Steamed Custard Buns	8.80 for 3 pieces
秘制流沙包 Steamed Salted Egg Yolk Buns	8.80 for 3 pieces
蜜汁叉烧雪梨球 Barbecued Pork, "Snow Pear" Dumpling	8.80 for 3 pieces
芝麻叉烧酥 Oven-baked Barbecued Pork Pastry with Sesame	8.80 for 3 pieces
香煎萝卜糕 Pan-fried Radish Cake	8.80 for 3 pieces
斋春卷 V Vegetarian Spring Roll	8.80 for 3 pieces
香煎金瓜芋丝 V Pan-fried Pumpkin and Yam Cake	8.80 for 3 pieces

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甜甜蜜蜜 DESSERTS

每份
Per Portion

原盅椰皇炖燕窝 Double-boiled Bird's Nest <i>Served in whole Coconut</i>	88.00
杏汁燕窝 Warm Bird's Nest, Almond Cream	88.00
冰花炖燕窝 Double-boiled Bird's Nest, Rock Sugar	78.00
黑芝麻锅饼 Deep-fried Pancake, Black Sesame Paste	16.00
椰皇杏仁冻 Chilled Almond Jelly <i>Served in whole Coconut</i> 厨师招牌菜 / <i>Chef's Signature</i>	14.00
生磨杏仁茶 Fragrant Homemade Almond Tea	12.00
八宝汤 Double-boiled Eight Treasure Soup	12.00
万寿果雪耳炖南北杏 Double-boiled Papaya Sweet Soup, Snow Fungus, Almonds	12.00
香芒杨枝甘露 Chilled Mango Sago Cream, Pomelo	12.00
鲜时果芦荟果冻 Refreshing Aloe Vera Jelly, Fresh Fruit	12.00
薏米绿豆汤 Slow Cooked Barley and Green Bean Soup	10.00
蜜桃龟苓膏 Nourishing Herbal Jelly, Peach	10.00

V - Vegetarian

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甜甜蜜蜜
DESSERTS

每份
Per Portion

椰汁红豆粟米糕 Red Bean Cake, Sweet Corn and Coconut Cream	9.00 for 3 pieces
芋泥椰汁南瓜球 Stuffed Pumpkin Balls, Yam Paste, Coconut Cream	9.00 for 3 pieces
蜂巢糕 Steamed Honeycomb Cake	9.00 for 3 pieces
奶皇马来糕 Steamed Sponge Cake, Custard	9.00 for 3 pieces
擂沙水晶汤丸 Crystal Glutinous Rice Ball, Black Sesame Paste	9.00 for 3 pieces
空心煎堆 Deep-fried Sesame Seed Balls	9.00 for 3 pieces

V - Vegetarian

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