



A reflection of the best of Cantonese cuisine,
this menu showcases the creativity and
well-honed culinary prowess of the team.

With a fresh interpretation of classic dishes,
diners can expect to be enthralled by a diversity
of ingredients and innovative pairings in this menu.

这菜单代表着顶级广东料理，
同时展现颂苑厨师们创意十足和高超的厨艺。
菜单从新体现经典粤菜，客人可以期待享用
以丰富食材准备的菜肴以及采用创新搭配的料理。

餐前小食

APPETISER

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老干爹酱炒萝卜糕

Wok-fried Carrot Cake with Signature Chilli Sauce

Pictures are for illustration purposes only.

餐前小食

APPETISER

每份
PER SERVING

五香凍鵝肝 Chilled Five Spices Foie Gras with Martini Sesame Biscuit	\$26.80
沃道夫咖喱酱蟹肉 Curry Crabmeat with Waldorf salad	\$18.80
脆皮炸大肠 Crispy Pig Intestine	\$12.80
椒盐白饭鱼 Crispy Silver Bait tossed with Salt and Pepper	\$12.80
酥脆海龙皇 Crispy Cuttlefish with Salt and Pepper	\$12.80
醋香云耳拌海蜇头 Jellyfish marinated in Garlic Vinaigrette	\$12.80
虾酱鸡中翼 Deep-fried Mid Wing with Prawn Taste	\$13.80
肉松脆茄子 Deep-fried Eggplant tossed with Pork Floss	\$10.80
紫姜皮蛋 Preserved Egg with Ginger	\$9.80
虎皮松露凤爪 Braised Phoenix Claw with Truffle Sauce	\$9.80
话梅小番茄 Chilled Organic Cherry Tomato in Plum Sauce	\$8.80
老干爹酱炒萝卜糕 Wok-fried Carrot Cake with Signature Chilli Sauce	\$10.80
黄金炸鱼皮 Crispy Fish Skin coated with Golden Egg Yolk	\$10.80
金砖豆腐 Deep-fried Tofu with Salt and Pepper	\$9.80

All prices are in Singapore Dollars. Subject to 10% service charge & prevailing government taxes.

前菜精选

STARTERS

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颂苑经典御品

香煎鹅肝、明太子虾球、新奇带子

Treasure Platter (Hot)

*Pan-seared Foie Gras in Braised Pear Sauce, Crispy Mentaiko Prawn Ball
and Pan-seared Scallop on Mango Salsa*

Pictures are for illustration purposes only.

前菜精选

STARTERS

每份
PER SERVING

颂苑冰镇三宝 五香凍鵝肝、冰镇鲍鱼、凍清酒蟹肉沙律 Treasure Platter (Chilled) <i>Foie Gras, Abalone and Sake infused Crabmeat Salad</i>	\$38.80
颂苑经典御品 香煎鵝肝、明太子虾球、新奇带子 Treasure Platter (Hot) <i>Pan-seared Foie Gras in Braised Pear Sauce, Crispy Mentaiko Prawn Ball and Pan-seared Scallop on Mango Salsa</i>	\$32.80
胡麻酱龙虾沙律 Chilled Lobster with Homemade Sesame Sauce	\$38.80
香煎鵝肝 Pan-seared Foie Gras with Braised Pear Sauce	\$18.80
新奇北海道带子皇 Pan-seared Hokkaido Scallop on Mango Salsa	\$18.80
凍清酒蟹肉沙律 Sake infused Chilled Crabmeat Salad	\$16.80
蝴蝶双飞 Prawn Duet	\$12.80
潮式凍大红花蟹 (预订) Chilled Giant Flower Crab Teochew Style (<i>Pre-order required</i>)	时价 Seasonal Price
冰镇澳洲鲍鱼 (预订) Chilled Australian "Live" Abalone on Ice (<i>Pre-order required</i>)	时价 Seasonal Price

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珍饈百味 - 官燕

BIRD'S NEST

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官燕

Bird's Nest

Pictures are for illustration purposes only.

珍馐百味-官燕

BIRD'S NEST

每位
PER PAX

经典浓汤石锅官燕 Braised Supreme Bird's Nest with Supreme Broth Served in Hot Stone Pot with Crispy Bacon Roll	\$68.00
珊瑚扒官燕 Braised Supreme Bird's Nest with Crabmeat and Crab Roe	\$68.00
红烧蟹钳官燕 Braised Bird's Nest with Crab Pincer in Brown Sauce	\$68.00
生折蟹肉烩官燕 Braised Supreme Bird's Nest with Fresh Crabmeat	\$68.00
泡参炖官燕 Double-boiled Bird's Nest with American Ginseng in Supreme Consommé	\$68.00
鲜百合蛋白官燕 Sautéed Bird's Nest with Silken Egg White and Lily Bulbs	\$68.00
金汤荷包官燕 Braised Bird's Nest with Shrimp and Scallop in Pumpkin Soup	\$68.00
鸡茸花胶官燕羹 Braised Bird's Nest Soup with Fish Maw and Minced Chicken	\$68.00

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鲍鱼和海味

ABALONE & SEA TREASURES

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蚝皇扣南非一头鲍鱼

Braised 1-Head South African Abalone
with Abalone Sauce

Pictures are for illustration purposes only.

鲍鱼和海味

ABALONE & SEA TREASURES

每位
PER PAX

鲍汁扣日本十五头糖心吉品鲍 (预订) Braised Signature 15-Head Japanese Yoshihama Abalone with Abalone Sauce (Pre-order required)	时价 Seasonal Price
鲍汁扣南非一头鲍鱼 Braised 1-Head South African Abalone with Abalone Sauce	\$298.00
鲍汁扣南非二头鲍鱼 Braised 2-Head South African Abalone with Abalone Sauce	\$228.00
鲍汁扣南非三头鲍鱼 Braised 3-Head South African Abalone with Abalone Sauce	\$78.00
鲍汁扣南非四头鲍鱼 Braised 4-Head South African Abalone with Abalone Sauce	\$68.00
鲍罗富萬有 Braised Assorted Sea Treasures with Abalone Sauce	\$118.00
鲍汁花胶伴原条刺参 Braised Fish Maw and Spiky Sea Cucumber with Abalone Sauce	\$78.00
鲍汁扣原幅花胶皇 (预订) Braised Whole Fish Maw in Abalone Sauce (Pre-order required)	时价 Seasonal Price
鲍汁扣南非八头鲍鱼 Braised 8-Head South African Abalone with Abalone Sauce	\$98.00
虾子京葱烧遼参 Stewed Whole Sea Cucumber vwith Dried Sakura Shrimps and Scallion	\$98.00
花菇鹅掌煲 Braised Goose Web with Mushroom Served in Claypot	\$68.00

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汤 - 羹

SOUP & BROTH

.....



石锅金汤龙虾羹

Braised Lobster with Pumpkin Puree
Served in Hot Stone Pot with Crispy Bacon Roll

Pictures are for illustration purposes only.

汤-羹

SOUP & BROTH

每位
PER PAX

石锅金汤龙虾羹 Braised Lobster with Pumpkin Puree Served in Hot Stone Pot with Crispy Bacon Roll	\$30.00
石锅花胶翅骨汤 Braised Shark's Cartilage Soup with Fish Maw Served in Hot Stone Pot with Crispy Bacon Roll	\$30.00
响螺花胶炖鸡汤 Double-boiled Chicken Soup with Fish Maw and Sea Whelk	\$30.00
羊肚菌花胶炖鸡汤 Double-boiled Silkie Soup with Fish Maw and Morel Mushroom	\$30.00
玛咖炖龙骨汤 Double-boiled Pork Ribs Herb Soup with Maka	\$28.00
海皇炖金盅 Double-boiled Assorted Seafood Soup served in Whole Yellow Melon	\$20.00
非同寻常蘑菇汤 Six Senses Mushroom Soup served in Mini Pumpkin	\$18.00
八宝酸辣汤 Imperial Hot and Sour Seafood Soup	\$10.00
蟹肉粟米鱼肚羹 Sweet Corn Soup with Fish Maw and Crab Meat	\$10.00
时日老火煲例汤 Chef's special - Double-boiled Soup of the Day	\$11.80

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明炉烧烤

CANTONESE BBQ DELIGHTS

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化皮乳猪

Classic Suckling Pig

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明炉烧烤

CANTONESE BBQ DELIGHTS

	每只 WHOLE	半只 HALF
化皮乳猪 (预订) Classic Suckling Pig (<i>Pre-order required</i>)	\$338.00	
南乳去骨乳猪 (预订) Roasted Suckling Pig with Fermented Beancurd (<i>Pre-order required</i>)	\$338.00	
北京片皮鸭 Roasted Peking Duck	\$88.00	\$50.00
颂苑招牌烧鸭 Song Garden Signature Roasted Duck	\$88.00	\$50.00
孖宝片皮鸡 Signature Roasted Chicken on Bed of Beancurd Skin	\$50.00	\$28.00
颂苑吊烧鸡 Crispy Roasted Chicken	\$50.00	\$28.00
蜜汁叉烧 BBQ Pork with Honey Sauce	\$20.00	
脆皮烧肉 Crackling Pork Belly	\$20.00	
烧味双拼盘 BBQ Combination Platter (2 varieties)	\$32.00	

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精美海鲜

SEAFOOD

.....



明太子焗鳕鱼
Mentaiko Cod Fillet

Pictures are for illustration purposes only.

精美海鲜

SEAFOOD

每位
PER PAX

明太子焗鳕鱼
Mentaiko Cod Fillet \$28.00

西京焗鳕鱼
Baked Cod Fillet with Miso Sauce \$28.00

黑松露焗鳕鱼
Pan-fried Cod Fillet with Black Truffle Sauce \$28.00

蜜汁焗鳕鱼
Baked Cod Fillet with Teriyaki Honey Sauce \$24.00

金银黑蒜蒸鳕鱼
Steamed Cod Fillet with Mixed Minced Garlic \$26.00

金针云耳蒸鳕鱼
Steamed Cod Fillet with Mushrooms and Black Fungus \$24.00

例
REGULAR

珊瑚百花带子
Pan-seared Scallops stuffed with Prawn Paste Topped with Crab Roe \$48.00

雪花松露带子
Sautéed Scallops with Scrambled Egg White in Truffle Oil \$48.00

溏心黑蒜炒带子
Sautéed Scallops with Black Garlic \$45.00

老干爹芦笋百合炒带子
Sautéed Scallops with Lily Bulbs and Asparagus in Signature Chilli Sauce \$45.00

油泡带子
Shallow-fried Scallops with Yellow Chives \$45.00

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生猛游水鱼

LIVE FISH

.....



清蒸東星斑

Steamed Coral Trout with Superior Soya Sauce

Pictures are for illustration purposes only.

生猛游水鱼

LIVE FISH

每100克
PER 100G

老鼠斑
Humpback Grouper

时价
Seasonal Price

多寶鱼
French Turbot Fish

时价
Seasonal Price

青衣
Green Wrasses

时价
Seasonal Price

東星斑
Coral Trout

时价
Seasonal Price

笋壳鱼
Marble Goby

时价
Seasonal Price

烹调法

RECOMMENDED COOKING STYLES

- 清蒸
Steamed with Superior Soya Sauce
- 油浸
Oil immersion with Superior Soya Sauce
- 鲨鱼骨汤浸
Poached with Shark's Cartilage Soup
- 家乡蒸
Steamed with "Hometown" Style
- 潮州蒸
Steamed with "Teochew" Style
- 沙煲生焗
Stewed in Casserole
- 黑松露干烧
Pan-seared with Black Truffle Sauce
- 骨香
Crisp-fried Head and Belly Stir-fried Fillet with Garden Greens
- 蒜子火腩焖
Stewed with Garlic and Roasted Pork Belly
- 豉汁凉瓜焖
Stewed with Bitter Melon in Black Bean Sauce
- 酸甜
Sweet and Sour Sauce

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特选螃蟹

LIVE CRAB

.....



鸡油花雕蒸阿拉斯卡蟹

Alaskan King Crab Steamed with Chinese Rice Wine

Pictures are for illustration purposes only.

特选螃蟹

LIVE CRAB

每100克
PER 100G

阿拉斯卡蟹
Alaskan King Crab

时价
Seasonal Price

澳洲白雪蟹
Australian Snow Crab

时价
Seasonal Price

斯里兰卡蟹
Sri Lankan Crab

时价
Seasonal Price

烹调法

RECOMMENDED COOKING STYLES

- 凍吃
Served Chilled
- 鸡油花雕蒸
Steamed with Chinese Rice Wine
- 星洲辣椒
Singapore Style Chilli Sauce
- 黑胡椒
Sautéed with Black Pepper
- 白胡椒
Sautéed with White Pepper
- 金沙奶油
Signature Creamy Butter Topped with Coconut Crumbs
- 姜葱
Sautéed with Ginger and Spring Onion
- 避风塘
Typhoon Shelter Speciality
- 黄金
Deep-fried and Tossed with Salted Egg Yolk

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生猛龙虾

LIVE LOBSTER



龙腾四海澳洲龙虾

Australian Live Lobster

Steamed with Egg White and Crisp-fried Salt & Pepper (Two-style)

Pictures are for illustration purposes only.

生猛龙虾

LIVE LOBSTER

每100克
PER 100G

澳洲龙虾
Australian Live Lobster

时价
Seasonal Price

烹 调 法

RECOMMENDED COOKING STYLES

- 刺身
Sashimi
- 鹅肝酱焗
Baked with Foie Gras Sauce
- 上汤焗
Baked with Superior Broth
- 金银黑蒜蒸
Steamed with Minced Garlic
- 龙腾四海
Steamed with Egg White and Crisp-fried with Salt & Pepper (Two-style)
- 鸡油花雕蒸
Steamed with Chinese Rice Wine
- 黄金
Deep-fried and Tossed with Salted Egg Yolk

波斯顿龙虾
Boston Lobster

时价
Seasonal Price

珍珠龙虾
Live Yamato Lobster

时价
Seasonal Price

烹 调 法

RECOMMENDED COOKING STYLES

- 上汤焗
Baked with Superior Broth
- 金银黑蒜蒸
Steamed with Minced Garlic
- 姜葱
Sautéed with Ginger and Spring Onion
- 避风塘
Typhoon Shelter Speciality
- 黄金
Deep-fried and tossed with Salted Egg Yolk

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活蚌类

LIVE CLAM

.....



加拿大象拔蚌

Canadian Geoduck Clam

Pictures are for illustration purposes only.

活蚌类

LIVE CLAM

每100克
PER 100G

加拿大象拔蚌 (预订)
Canadian Geoduck Clam (*Pre-order required*)

时价
Seasonal Price

烹 调 法

RECOMMENDED COOKING STYLES

- 刺身
Sashimi
- 油泡
Shallow-fried with Yellow Chives
- 老干爹酱炒
Wok-fried with Signature Chilli Sauce

生猛响螺 (预订)
Sea Whelk (*Pre-order required*)

时价
Seasonal Price

烹 调 法

RECOMMENDED COOKING STYLES

- 堂灼金华上汤
Poached with Supreme Broth
- 油泡
Shallow-fried with Yellow Chives

每只
PER PIECE

南非活鲍鱼 (预订)
South Africa Live Abalone (*Pre-order required*)

时价
Seasonal Price

苏格兰竹蚌 (预订)
Scotland Bamboo Clam (*Pre-order required*)

时价
Seasonal Price

烹 调 法

RECOMMENDED COOKING STYLES

- 水晶粉丝金银黑蒜蒸
Steamed with Vermicelli and Minced Garlic
- 老干爹酱炒
Wok-fried with Signature Chilli Sauce

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精选虾类

LIVE PRAWNS

.....



游水生中虾

Live Prawns

Pictures are for illustration purposes only.

精选虾类

LIVE PRAWNS

每100克
PER 100G

游水生中虾
Live Prawns

时价
Seasonal Price

烹 调 法

RECOMMENDED COOKING STYLES

- | | |
|---|---------|
| • 绍兴酒醉翁
Poached with "Shao Xing" Wine | \$9.00 |
| • 白灼
Poached with Superior Soya Sauce | \$8.00 |
| • 金银黑蒜蒸
Steamed with Minced Garlic | \$8.00 |
| • 豉油皇煎
Wok-fried with Superior Soya Sauce | \$8.00 |
| • 避风塘
Typhoon Shelter Speciality | \$8.00 |
| • 原笼稻蒸生虾
Steamed with Minced Garlic Served in Glutinous Rice | \$12.00 |

例
REGULAR

- | | |
|--|---------|
| 叻沙爆虾球
Deep-fried Prawns with Laksa Sauce | \$32.00 |
| 奇异果虾球
Kiwi Mayonnaise Prawn Balls | \$32.00 |
| 黄金虾球
Deep-fried Prawns tossed with Salted Egg Yolk | \$32.00 |
| 宫保虾球
Sautéed Prawns with Dried Chilli and Cashew Nuts | \$32.00 |
| 油泡虾球
Shallow-fried Prawns with Yellow Chives | \$32.00 |
| 青芥末虾球
Deep-fried Prawns in Wasabi Mayonnaise | \$32.00 |
| 沙汁虾球
Deep-fried Prawns tossed in Mayonnaise | \$32.00 |
| 麦片虾球
Deep-fried Prawns with Oat | \$32.00 |

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精美肉类

POULTRY & MEAT

.....



羊方藏鱼

Lamb Rack stuffed with Diced Fish in Feather Light Batter

Pictures are for illustration purposes only.

精美肉类

POULTRY & MEAT

每位
PER PAX

喜马拉雅山盐煎日本顶级和牛 Pan-seared Premium Wagyu Beef with Himalayan Salt	\$88.00
安格斯煎牛柳 Pan-seared Angus Beef Fillet	\$32.00
蒜子扣牛肋骨 Stewed Beef Tendon with Whole Garlic	\$32.00
羊方藏鱼 Lamb Rack stuffed with Diced Fish in Feather Light Batter	\$32.00
叉烧羊排 Char Siew Lamb Rack	\$32.00
开心黑豚扒 Kurobuta Pork Cutlet with Pistachio Crumbs	\$18.00
当归黑豚扒 Kurobuta Pork Cutlet with 'Dang Gui' Sauce	\$18.00
醉曲排骨 Baked Spare Ribs with Homemade Sauce	\$18.00
蘑菇汁鸡腿扒 Pan-fried Chicken Thigh with Mushroom Sauce	\$13.00

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精美肉类

POULTRY & MEAT

.....



姜米白酒炒肥牛肉

Wok-fried Beef with Ginger and Chinese Rice Wine

Pictures are for illustration purposes only.

精美肉类

POULTRY & MEAT

例
REGULAR

枝竹羊腩煲 Stewed Lamb Belly in Claypot	\$45.00
蒜片法式牛柳粒 Wok-fried Beef Cubes with Sliced Garlic and Black Pepper	\$38.00
姜米白酒炒肥牛肉 Wok-fried Beef with Ginger and Chinese Rice Wine	\$38.00
罗卜 焖牛腩煲 Slow-braised Beef Brisket with Radish	\$32.00
南乳炸排骨 Deep-fried Spare Ribs with Fermented Beancurd	\$30.00
冰梅温沙骨 Deep-fried Spare Ribs with Plum and Honey Sauce	\$30.00
豉汁凉瓜排骨煲 Stewed Spare Ribs with Bitter Gourd in Black Bean Sauce	\$24.00
老干爹小瓜野菌炒猪颈肉 Wok-fried Pork Collar with Zucchini and Wild Mushroom	\$28.00
荔枝咕噜肉 Sweet and Sour Pork with Lychee	\$20.00
咸鱼蒸肉饼 Steamed Minced Pork with Salted Fish	\$20.00
冬筍豆根焖鸡煲 Stewed Chicken with Bamboo Shoots and Gluten	\$24.00
芦笋珍菌炒鸡球 Stir-fried Chicken with Asparagus and Mushroom	\$24.00
宫保鸡球 Sautéed Diced Chicken with Dried Chilli and Cashew Nuts	\$22.00

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田園青菜

SEASONAL VEGETABLES AND BEANCURD

.....



西施帶子皇竹炭豆腐

Deep-fried Homemade Charcoal Tofu with Crab Meat and Hokkaido Scallop

Pictures are for illustration purposes only.

田園青菜

SEASONAL VEGETABLES AND BEANCURD

	每位 PER PAX
北海道帶子皇竹炭豆腐 Deep-fried Homemade Charcoal Tofu with Crab Meat and Hokkaido Scallop	\$18.80
	例 REGULAR
珊瑚扒胜瓜 Braised Angel Luffa with Crabmeat and Crab Roe	\$32.00
金汤鱼富浸菜苗 Poached Baby Cabbage with Minced Fish in Pumpkin Puree	\$28.00
白松露油珍菌炒芦笋 Sautéed Asparagus with Wild Mushroom in White Truffle Oil	\$32.00
金华鲍汁焖娃娃菜 Braised Cabbage with Chinois Ham in Abalone Sauce	\$25.00
啫啫香港芥兰 Stir-fried Hong Kong Kai Lan with Dried Shrimps Served in Casserole	\$22.00
金银黑蒜炒罗马生菜 Fried Romaine Lettuce with Garlic	\$18.00
宫廷豆腐煲 Braised Tofu with Assorted Seafood	\$34.00
肉碎过桥蒸豆腐 Steamed Tofu with Silken Egg and Minced Pork	\$18.00
西兰花，白菜苗，苋菜 Broccoli, Baby Cabbage, Chinese Spinach	\$18.00
鲜芦笋，芥兰 Asparagus, Kailan	\$22.00

烹 调 法

RECOMMENDED COOKING STYLES

- 清炒
Stir-fry
- 蚝油
Oyster Sauce
- 金银黑蒜茸 \$2.00
Garlic-fried
- 金银蛋浸 \$4.00
Trio Eggs in Supreme Stock
- 老干爹酱炒 \$2.00
Fried with Signature Chilli Sauce
- 金蒜杞子高汤 \$4.00
Whole Garlic with Chinese Wolfberries in Supreme Stock

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健康素食

VEGETARIAN DELIGHTS

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蓮子红柿
Steamed Tomato with Lotus Seed

Pictures are for illustration purposes only.

健康素食

VEGETARIAN DELIGHTS

每位
PER PAX

竹笙珍菌炖金盅
Double-boiled Wild Mushroom Soup with Bamboo Pith Served in Whole Yellow Melon

\$18.00

文思豆腐羹
Vegetarian Broth with Beancurd and Enoki Mushroom

\$10.00

蓮子红柿
Chef's Special - Steamed Tomato with Lotus Seed

\$10.00

例
REGULAR

如意喜吉祥
Sautéed Garden Greens with Fungus and Gingko Nuts

\$20.00

杞子豆根浸白菜苗
Poached Baby Cabbage with Dried Beancurd Stick and Wolfberries in Superior Stock

\$18.00

三菇竹笙扒豆腐
Braised Tofu with Mushroom Trio and Bamboo Pith

\$18.00

鲜黄梨咕嚕面筋
Sweet and Sour Gluten with Fresh Pineapple

\$18.00

夏果黑椒素丁
Wok-fried Diced Vegetables with Macadamia Nuts in Black Pepper Sauce

\$20.00

宫保猴头菇
Deep-fried Lion's Mane Mushroom

\$18.00

南乳豆根斋煲
Stewed Garden Greens and Gluten with Fermented Bean curd

\$20.00

罗汉斋脆面
Crispy Egg Noodle Served with Vegetables and Vegetarian Broth

\$16.00

素粒炒饭
Fried Rice with Assorted Diced Vegetables

\$16.00

All prices are in Singapore Dollars. Subject to 10% service charge & prevailing government taxes.

粉 / 面 / 饭 类

RICE & NOODLE

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老干爹酱龙虾鱼茸面

Stir-fried Mashed Fish Noodle
with Lobster in Signature Chilli Sauce

Pictures are for illustration purposes only.

粉/面/饭类

RICE & NOODLE

每位
PER PAX

老干爹酱龙虾鱼茸面
Stir-fried Mashed Fish Noodle with Lobster in Signature Chilli Sauce \$42.00

八头鲍鱼手拉面
Braised Ramen with Whole 8-Head Abalone in Abalone Sauce \$28.00

北海道带子皇蒸面线
Steamed Fine Noodle with Pan-seared Hokkaido Scallop in Superior Pumpkin Sauce \$18.00

黯然销魂饭
BBQ Pork and Sunny Side Up on Rice \$12.80

海鲜猪油渣焖面卜
Stir-fried "Mee Pok" with Seafood and Lard in Signature Chilli Sauce \$13.80

例
REGULAR

沙煲腊味饭
Claypot Rice with Chinese Sausages \$42.00

经典老板炒饭
Claypot Rice with Chinese Sausages Boss Fried Rice \$32.00

瑶柱蟹肉蛋白炒饭
Wok-fried Rice with Egg White and Dried Conpoy \$28.00

赛螃蟹焖米粉
Braised Pre-seared Vermicelli with Shredded Fish in Silken Egg White \$28.00

海鲜香脆面
Poached Crispy Noodle with Seafood in Superior Stock \$36.00

黑椒海鲜乌冬
Stir-fried Udon with Seafood in Black Pepper Sauce \$36.00

豉椒肥牛炒河粉
Wok-fried Rice Noodle with Sliced Beef in Black Bean Sauce \$32.00

鲍汁虾子焖伊面
Braised Ee-fu Noodle with Dried Shrimp in Abalone Sauce \$20.00

滑蛋虾球炒河粉
Braised Rice Noodle with Prawn and Scrambled Egg \$28.00

家乡炒面线
Wok-fried Fine Noodle with Diced Prawn and BBQ Pulled Pork \$28.00

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甜品

SWEET TEMPTATIONS

.....



彩色缤纷

鲜果飘香, 牛油果, 芦荟冻, 杨枝甘露

Kaleidoscopic Fruits Platter

Fresh Fruit, Chilled Avocado Cream, Chilled Aloe Vera, Chilled Mango Puree

Pictures are for illustration purposes only.

甜品

SWEET TEMPTATIONS

每位
PER PAX

冰花炖官燕 Double-boiled Supreme Bird's Nest with Rock Sugar	\$68.00
彩色缤纷 鲜果飘香, 牛油果, 芦荟冻, 杨枝甘露 Kaleidoscopic Fruits Platter <i>Fresh Fruit, Chilled Avocado Cream, Chilled Aloe Vera, Chilled Mango Puree</i>	\$13.80
枣皇雪蛤雪莲子 Double-boiled Hashima with Snow Lotus Seed and Red Dates	\$12.80
榴莲忘返 Deep-fried Durian Ice Cream with Mango Puree	\$12.80
椰皇黑糯米雪糕 Chilled Black Glutinous Rice with Ice Cream Served in Young Coconut	\$12.80
椰皇金瓜芋泥 Steamed Mashed Taro with Pumpkin Puree Served in Young Coconut	\$12.80
蛋白杏仁露 Silky Almond Cream with Egg White	\$6.80
杨枝甘露椰子雪糕 Chilled Mango Puree Sago and Pomelo topped with Coconut Ice Cream	\$6.80
牛油果咖啡雪糕 Chilled Avocado Cream topped with Coffee Ice Cream	\$6.80
芦荟酸柑香茅冻 Chilled Aloe Vera and Lemongrass Jelly in Sour Plum and Lime Juice	\$6.80
香芒布丁 Mango Pudding	\$6.80
桂花糕 (3件) Plum and Osmanthus Jelly (3 pcs)	\$6.80
环球鲜果盘 Fresh Fruit Platter	\$8.80
猫山王榴莲流沙包 (3粒) Mao Shan Wang Durian Custard Bun (3 pcs)	\$11.80

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