



# Four Hands Dining

A culinary symphony of bold  
and refined flavours

26 to 28 September 2025

-12pm to 2.30pm

-6.30pm to 9.30pm

## EARLY BIRD SPECIAL

Enjoy 10% discount from

20 August to 12 September 2025



*Chef Pung La Tin*

Guest Chef

*Chef Kenneth Eng*

Executive Chinese Chef  
Song Garden

Two master chefs unite to  
present an exquisite  
multi-course journey, where  
Cantonese tradition meets  
modern innovation.

Mercure Singapore Bugis  
122 Middle Road, Level 2, Singapore 188973

For enquiries and reservation,  
call +65 6521 9299, WhatsApp +65 9199 7642  
or email [song.garden@accor.com](mailto:song.garden@accor.com).

# Four Hands Dining

A Symphony of Lobster  
and Flavours

26 to 28 September 2025

**\$148<sup>++</sup>**

**12pm to 2.30pm**

手撕龙虾, 炭烧叉烧黑豚肉, 橙柠酱煎北海道带子  
Shredded Lobster Salad, Charcoal grilled Iberico Pork Char Siu,  
Pan-seared Hokkaido Scallop with Orange Lime Sauce

御品黄焖海三宝

Double-boiled Imperial Sea Three Treasures

香煎严选安格斯牛柳

Pan-seared Angus Beef Fillet

或 or

山楂酱焗一支骨

Baked Pork Ribs with Hawthorn Sauce

蛋白阿拉斯加蟹爪上海面

Egg white Alaskan Crab Claw with Shanghai Noodles

陈皮南北杏炖雪梨果

Double-boiled Tangerine peel with Snow Pear, Peach Gum and Apricot kernels



**\$198<sup>++</sup>**

**6.30pm to 9.30pm**

黑松露肉末煎北海道带子, 大闸蟹黄酥虾圆, 卤水鹅肝龙须饼  
Hokkaido Scallop with Minced Meat in Truffle Sauce, Crispy Prawn Paste Ball with  
Hairy Crab Roe, Marinated Goose Liver with Dragon Noodles

羊肚菌响螺花胶炖鸡汤

Double-boiled Morels, Dried Conch, Polygonatum Odoratum, Fish Maw Soup,

翰林御笔南非鲍甫

Imperial Calligraphy with South African Abalone Slice

茶香烟熏鲈鱼

Smoked Chilean Sea Bass Fillet with Chinese Tea

上汤龙虾糯米卷

Baked Lobster with Supreme Stock and Glutinous Rice Roll

藤织袋酥/冰糖燕窝杏仁面

Rattan Woven Bag

Chilled Coconut Osmanthus Pudding with Bird's Nest

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