



SINGAPORE RESTAURANT WEEK

1 - 24 October 2021 | LUNCH

First Course

海皇魚鰾羹

Seafood Broth with Fish Maw

Second Course

金菇蒜茸蒸雪魚

Steamed Cod Fish Fillet with Enoki Mushroom and Minced Garlic

Third Course

黃燜 6 頭鮑魚拌北菇時蔬

Braised 6 Heads Whole Abalone with Black Mushroom and
Vegetables

Fourth Course

玫瑰油雞撈麵

Soya Chicken with Noodles

Final Course

蓮子紅豆沙雪蛤

Hot Red Bean Cream with Hashima and Lotus Seeds



SINGAPORE RESTAURANT WEEK

1 - 24 October 2021 | DINNER

First Course

冰鎮鮑魚拼盤

Chilled 6 Head Abalone Platter with Roasted Pork Belly,
Roasted Duck And Sauteed Scallops with Truffle Oil

Second Course

浓炖海中宝

House Special Double-boiled Fish Maw, Sea Cucumber,
Conpoy, Sea Whelks and Black Mushroom

Third Course

檸檬脆雪鱼扒

Crispy Fried Cod Fillet with Preserved Lemon Sauce

Fourth Course

葱油龍蝦球怡保河粉

Wok-fried Local Lobster Meat with Seasonal Greens
and Ipoh Hor Fun in Shallot Sauce

Final Course

雪里飘香

Chilled Mango Cream topped with Vanilla Ice Cream
and Oats served in Coconut