

SPRING DELICACIES

Per Portion 每份

Roasted goose with Oscietra caviar and truffle 鱼子酱松露烧鹅卷	Ⓜ Ⓢ	98
		6 pieces / 6件
Chaoshan-style pickled vegetable and abalone 潮式咸菜拌鲍片	Ⓜ Ⓢ	68
Yunnan plum cured tomato 梅汁云南树番茄	Ⓜ	42
Chicken broth with fresh Hokkaido lily bulbs 清鸡汤炖鲜百合	Ⓜ	58
Spring vegetables in superior stock 盐蒜高汤煮时令蔬菜	Ⓜ	48
Steamed live snow crab meat and shrimp dumpling with basil and dried scallop 水晶金不换松叶蟹钳饺	Ⓜ Ⓢ	48
Strawberry sago and caremelised egg fritters 草莓甘露拼松化沙琪玛	Ⓜ 🥛	48

Per Person 每位

Chaoshan-style fried superior fish maw 风味堂炒花胶 (Minimum 4 persons 最少四位起)	Ⓜ Ⓢ	108
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 Signature Dish 招牌菜
  Vegetarian Selection 素食
  Shellfish 贝类
  Contains Gluten 含麸质

 Nuts 含坚果
  Contains Dairy 含乳制品
  Vegan 纯素
  Sustainably Sourced 永续采购

Available from 4 March to 31 May 2026.

仅限2026年3月4日至5月31日。

Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

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APPETISER

Per Portion 每份

Golden crispy fish skin with salted egg yolk 金沙脆鱼皮	  	18
Deep-fried five-spice silver cod 五香银鳕鱼	  	28
Chaoshan-style shrimp ball 潮州炸虾枣	 	32
Marinated jellyfish head with caviar 鱼子酱琥珀珊瑚花冻	 	52
Poached squid with chilli oil and pepper 红油鲜鱿鱼		42
Chaoshan-style smoked and chilled threadfin fish 潮式烟熏午笋鱼		38
Braised beef shank with Sichuan peppercorn 红油汁酱香卤牛	 	28
Marinated celtuce with pickled chilli 冰爽泡椒脆玉笋		18
Chilled fennel bulb with spicy sauce 椒麻茴香根	 	18
Marinated cherry radish with vinegar and soy sauce 椒麻樱桃小萝卜	 	18

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SOUP

Per Person 每位

Buddha Jumps Over The Wall 高汤佛跳墙	Fish maw, conpoy, abalone, sea cucumber, morel mushroom 花胶, 干贝, 鲍鱼, 海参, 羊肚菌	158
Double-boiled fish maw with scallop and matsutake mushroom	松茸干贝炖花胶	68
Basil broth with dried scallop and abalone	金不换干贝炖鲜鲍鱼	48
Hot and sour seafood soup	海参海皇酸辣羹	22
Double-boiled matsutake broth with bamboo pith	松茸素菌汤	38

Per Portion 每份

Double-boiled pork tripe soup with fish maw and white pepper	An advanced order of one day is required 白胡椒猪肚花胶汤	360
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需提前一天预订

CANTONESE BBQ

Half 半只 Whole 只

Crispy fried chicken with flaxseed	亚麻籽脆皮烧鸡	34	68
Roasted duck	岭南烧米鸭	48	88
Roasted suckling pig	An advanced order of one day is required 鸿运乳猪全体		420

需提前一天预订

Per Portion 每份

Crispy roasted pork belly	岭南脆皮烧肉	48
Cantonese-style barbecued pork char siew	明炉玫瑰黑豚叉烧/份	36

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ABALONE, SEA CUCUMBER, BIRD'S NEST, FISH MAW

Per Person 每位

Braised premium 10-head South African dried abalone 珍藏10头南非干鲍   	388
Braised bird's nest with crab meat in superior broth 高汤红烧蟹肉官燕  	98
Braised sea cucumber with abalone sauce and scallion 葱烧海参85头     	88
Braised fish maw with abalone sauce 头手鲍汁扣花胶   	98
Braised fish maw in chicken broth 鸡汁焖花胶 	98

SIGNATURE DISH

Wok-fried mud crab with black pepper sauce 黑胡椒肉蟹皇	26 Per 100g / 每100克
Seared Xisha Island lobster with creamy garlic sauce 风范西沙小青龙	24 Per 100g / 每100克
Stir-fried Xisha Island lobster with garlic and superior soy sauce 拍蒜头抽焗西沙小青龙	24 Per 100g / 每100克
Sichuan-style poached tiger grouper with pickled cabbage 川式酸菜煮老虎斑	22 Per 100g / 每100克
Steamed marble goby with Hainan yellow chilli sauce 黄椒酱蒸沙巴笋壳鱼	24 Per 100g / 每100克

Per Portion 每份

Crispy prawns with mayonnaise sauce 贵妃明虾球	38
Wok-fried sliced live abalone with Japanese cucumber and XO sauce XO脆瓜炒鲜鲍片	98
Braised crab meat with asparagus 珊瑚蟹肉扒芦笋	28
Steamed crab and minced pork 油醋汁蟹蒸手工肉饼	68
Sautéed diced Wagyu beef with Sichuan peppercorn and chilli 煎烹椒麻雪花和牛粒	108
Claypot braised beef tendon and short rib 古法萝卜牛筋牛腩煲	48
Crispy pork with sweet and sour sauce 糖醋香酥肉	36
Classic braised eggplant with salted fish and pork 怀旧咸鱼茄子煲	26
Wok-fried silver sprout with salted fish and chilli 拍蒜泰椒咸鱼粒炒银芽	18

Per Person 每位

Chaoshan-style poached threadfin fish with plum sauce 潮式梅汁煮午笋鱼	24
Seared A5 Miyazaki Wagyu with black pepper sauce 100g 香煎雪花牛肉 100克	98

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LIVE SEAFOOD

- Boston Lobster 波士顿龙虾**  24 Per 100g / 每100克
- Wok-fried with basil and Sichuan peppercorn 金不换头抽焗 
 - Chaoshan-style with pickled vegetable 潮式咸菜煮
 - Wok-baked with garlic and soy sauce 拍蒜头抽豆豉椒圈焗 
 - Poached with white radish 萝卜丝煮
- Baby Lobster 小青龙**  24 Per 100g / 每100克
- Creamy garlic sauce 风范汁焗  
 - Wok-fried with basil and shacha sauce 金不换沙茶酱炒  
 - Steamed with egg and Shaoxing wine 芙蓉花雕蛋蒸 
 - Wok-baked with garlic and soy sauce 拍蒜头抽豆豉椒圈焗 
- Australian Lobster 澳洲龙虾**  88 Per 100g / 每100克
- An advanced order of one day is required 需提前一天预订
- Wok-fried with basil and Sichuan peppercorn 金不换头抽焗 
 - Chaoshan-style with pickled vegetable 潮式咸菜煮 
 - Steamed with egg and Shaoxing wine 芙蓉花雕蛋蒸 
 - Wok-fried with basil and shacha sauce 金不换沙茶酱炒  
 - Poached with white radish 萝卜丝煮 
- Mud Crab 大青蟹** 26 Per 100g / 每100克
- Stir-fried with black pepper sauce 黑胡椒炒  
 - Wok-fried with basil, garlic and yellow bean paste 蒜头金不换豆酱焗 
 - Wok-fried with chilli and garlic, Hong Kong-style 避风塘炒 
 - Steamed with soy sauce 清蒸大青蟹 
- Tiger Prawn 虎虾** 15 Per 100g / 每100克
- Wok-baked with garlic and soy sauce 拍蒜头抽豆豉椒圈焗 
 - Steamed with vermicelli and garlic 蒜蓉粉丝蒸 
- Leopard Grouper 红东星斑**  36 Per 100g / 每100克
- Steamed, Hong Kong-style 港式清蒸 
 - Stewed with preserved radish, Chaoshan-style 潮州菜脯焗 
 - Braised with pickled vegetable and plum sauce, Chaoshan-style 潮州梅汁咸菜煮 
 - Steamed with aged tangerine peel and fermented soybean 陈皮豉蒜酱蒸 
 - Steamed with Hainan yellow chilli sauce 黄椒酱蒸 
 - Braised pickled cabbage, Sichuan-style 四川式酸菜煮 

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LIVE SEAFOOD

- Tiger Grouper 老虎斑**  22 Per 100g / 每100克
- Steamed, Hong Kong-style 港式清蒸 
 - Stewed with preserved radish, Chaoshan-style 潮州菜脯焖 
 - Braised with pickled vegetable and plum sauce, Chaoshan style 潮州梅汁咸菜煮 
 - Steamed with aged tangerine peel and fermented soybean 陈皮豉蒜酱蒸 
 - Steamed with Hainan yellow chilli sauce 黄椒酱蒸 
 - Braised pickled cabbage, Sichuan-style 四川式酸菜煮 
- Marble Goby 沙巴笋壳鱼**  24 Per 100g / 每100克
- Steamed, Hong Kong-style 港式清蒸 
 - Deep-fried with superior soy sauce 古法油浸 
 - Steamed with Hainan yellow chilli sauce 黄椒酱蒸 
- Yellow Croaker 黄花鱼** 
- Braised, Chaoshan-style 潮式豉油水煮  22
 - Poached with yellow bean paste, Chaoshan-style 潮式豆酱煮  22
 - Steamed with aged tangerine peel and fermented soybean 陈皮豉蒜酱蒸  24
- Korean Five-head Abalone 5头韩国鲜鲍鱼**  32 Per Piece / 每件
- Steamed with aged tangerine peel 果皮蒸 
 - Steamed with vermicelli and garlic 蒜蓉粉丝蒸 
- Sea Whelk 大响螺**  An advanced order of one day is required 需提前一天预订 **Seasonal Price / 时价**
- Charcoal roasted 炭烧 
 - Blanched with basil and chilli in chicken broth 潮式金不换煮 
- Geoduck 象拔蚌**   An advanced order of one day is required 需提前一天预订 **Seasonal Price / 时价**
- Blanched in chicken broth 鸡汤秒灼厚切 
 - Blanched with basil and chilli in chicken broth 潮式金不换煮 
 - Geoduck clam soup, Chaoshan-style 头水紫菜冲浪 

VEGETABLE AND BEANCURD

Per Portion 每份

Poached baby spinach with garlic 盐蒜高汤煮菠菜	Ⓜ	18
Wok-fried baby kailan in XO sauce XO虾酱炒芥兰仔	🌿 Ⓜ 🍄	22
Blanched baby cabbage with pork lard and tomato 油渣番茄煮包心白菜	Ⓜ	18
Wok-fried lily bulb with sweet peas 素炒兰州百合甜豆仁	Ⓜ 🍄	18
Braised homemade beancurd with shimeji mushroom and abalone sauce 鲍汁蟹味菇烧自制豆腐	🌿 Ⓜ 🍄	22

RICE AND NOODLE

Per Portion 每份

Seafood fried rice with foie gras, black truffle and Sakura shrimp 黑松露鹅肝樱花虾海鲜炒饭	Ⓜ 🍄	38
Braised ee-fu noodle with seafood and oyster sauce 蚝汁海皇焖伊面/份	Ⓜ 🍄	26
Wok-fried rice noodle with beef, preserved radish and shacha sauce 潮式沙茶菜脯炒牛肉河粉	Ⓜ 🍄 🌿	32
Boneless crucian carp congee 挑战刀工极限无骨鲫鱼粥	Ⓜ	138

Per Person 每位

Yang Chun noodle with shrimp roe in chicken broth 一碗阳春面	🌿 Ⓜ 🍄	22
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DIM SUM AND DESSERT

Black and white sesame pastry 黑白芝麻酥	10
	3 pieces / 3件
Black truffle radish puff 黑松露香芹萝卜丝酥	12
	3 pieces / 3件
Wagyu beef tartlet with onion and black pepper 黑椒洋葱和牛挞	16
	3 pieces / 3件
Baked mini cheese egg tart 迷你芝士乳酪蛋挞	14
	3 pieces / 3件
Glutinous black sesame rice dumpling 怀旧擂沙汤丸	10
	3 pieces / 3件
	Per Person 每位
Cantonese-style sweet red bean soup with aged tangerine peel 远年陈皮红豆沙	12
Chaoshan-style yam paste with ginkgo nut 潮州福果甜芋泥	12
Double-boiled bird's nest with yuzu honey 柚子风味炖官燕	58
Braised bird's nest with ginger and Hetian jujube 和田枣官燕姜汁奶冻	58
Tremella soup with water chestnut and lime 柠香冰花马蹄银耳羹 (冷)	12