

SPRING

Appetiser Platter 前菜经典

Roasted goose with Oscietra caviar and truffle 鱼子酱松露烧鹅卷

Chaoshan-style pickled vegetable and abalone 潮式咸菜拌鲍片

Yunnan plum cured tomato 梅汁云南树番茄

Chicken broth with fresh Hokkaido lily bulbs

清鸡汤炖鲜百合

Chaoshan-style fried superior fish maw

风味堂炒花胶

Spring vegetables in superior stock

盐蒜高汤煮时令蔬菜

Steamed live snow crab meat and shrimp dumpling with basil and dried scallop

水晶金不换松叶蟹钳饺

Sweet Harmony 双甜珍馐

Strawberry sago 草莓甘露

Caramelised egg fritters 松化沙琪玛

368 PER PERSON (MINIMUM 4 PERSONS)

每位 368 新元 (最少四位起)

Available from 4 March to 31 May 2026.

仅限2026年3月4日至5月31日。

Price is in Singapore dollars and subject to 10% service charge and prevailing government taxes.

价格均以新加坡元报价并需附加10%的服务费与现行消费税。

BAMBOO

Dim Sum Trilogy 点心荟萃

Shrimp dumpling 岭南虾饺皇

Vegetable dumpling with black truffle 珍菌贡菜饺

Siew mai with baby abalone 翡翠鲍鱼烧卖

Double-boiled fish maw with scallop, matsutake mushroom and Chinese cabbage
松茸干贝菜胆炖花胶

Sautéed diced Wagyu beef with Sichuan peppercorn
煎烹椒麻雪花和牛粒

Yang Chun noodle with shrimp roe in chicken broth
一碗阳春面

Sweet Harmony 双甜珍馐

Steamed egg white with almond cream 西施蛋白杏仁茶

Salted egg puff 溏心酥

138 PER PERSON
每位 138 新元

Available for lunch only.
仅限午餐。

Price is in Singapore dollars and subject to 10% service charge and prevailing government taxes.
价格均以新加坡元报价并需附加10%的服务费与现行消费税。

JASMINE

Appetiser Trilogy 前菜荟萃

Chaoshan-style smoked and chilled threadfin fish 潮式烟熏午笋鱼

Wok-fried crispy cuttlefish with caviar 鱼子酱香酥鱿鱼

Marinated fennel bulb and Japanese cucumber salad 茴香番茄小青瓜沙拉

Basil broth with dried scallop and abalone

金不换干贝炖鲜鲍鱼

Seared Xisha Island lobster with creamy garlic sauce

风范西沙小青龙

Steamed marble goby with turnip, fermented soybean and orange peel

陈皮豉蒜菜脯酱蒸沙巴笋壳鱼

Seafood fried rice with sakura shrimp and spring onion

樱花虾香葱海鲜炒饭

Sweet Harmony 双甜珍馐

Mango sago with pomelo 杨枝甘露

Steamed Shanxi red jujube cake 山西枣皇糕

218 PER PERSON

每位 218 新元

Available for lunch only.

仅限午餐。

Price is in Singapore dollars and subject to 10% service charge and prevailing government taxes.

价格均以新加坡元报价并需附加10%的服务费与现行消费税。

LOTUS

Appetiser Trilogy 前菜荟萃

Crispy cuttlefish with Sichuan pepper sauce 藤椒酱蜂巢鱿鱼

Marinated celtuce with pickled chilli 冰爽刨椒脆玉笋

Crispy pork with sweet and sour sauce 香酥糖醋肉

Double-boiled geoduck soup with seaweed

头水紫菜冲浪象拔蚌

Sautéed diced Wagyu beef with Sichuan peppercorn

煎烹椒麻雪花和牛粒

Chaoshan-style poached threadfin fish with plum sauce

潮式梅汁煮午笋鱼

Seafood fried rice with black truffle and foie gras

黑松露鹅肝海鲜炒饭

Sweet Harmony 双甜珍馐

Lemongrass jelly with peach gum and aloe vera 芦荟桃胶爱玉香茅冻

Salted egg puff 溏心酥

198 PER PERSON

每位 198 新元

Available for dinner only.

仅限晚餐。

Price is in Singapore dollars and subject to 10% service charge and prevailing government taxes.

价格均以新加坡元报价并需附加10%的服务费与现行消费税。

PEONY

Appetiser Platter 前菜经典

Poached squid with chilli oil and pepper 红油鲜鱿鱼

Marinated jellyfish head with caviar 鱼子酱珊瑚花

Cantonese-style barbecued pork with honey 明炉玫瑰黑豚叉烧

Marinated celtuce with pickled chilli 冰爽刨椒脆玉笋

Marinated radish with vinegar and soy sauce 胭脂樱桃萝卜

Double-boiled sea whelk soup with conpoy and basil

金不换干贝炖海螺汤

Seared Xisha Island lobster with creamy garlic sauce

风范西沙小青龙

Chaoshan-style poached threadfin fish with plum sauce

潮式梅汁煮午笋鱼

Sautéed diced Wagyu beef with Sichuan peppercorn

煎烹椒麻雪花和牛粒

Poached baby spinach with garlic

盐蒜高汤煮菠菜

Boneless crucian carp congee

挑战刀工极限无骨鲫鱼粥

Sweet Harmony 双甜珍馐

Tremella soup with water chestnut and lime 柠香冰花马蹄银耳羹

Black truffle and cucumber puff 黑松露青瓜酥

268 PER PERSON

每位 268 新元

Available for dinner only.

仅限晚餐。

Price is in Singapore dollars and subject to 10% service charge and prevailing government taxes.

价格均以新加坡元报价并需附加10%的服务费与现行消费税。