



BY JEREME LEUNG

藝 晚间套餐 I DINNER SET MENU I

大江南北前菜精选

APPETISER

芥末贡菜脆皮火腩

Crispy Pork Belly with Tribute Vegetables & Yellow Mustard^{GF P}

四川钵钵手撕乌鸡

Sichuan-Style "Bō Bō" Shredded Black Chicken & Jellyfish in Peanut & Sesame Chilli Dressing^N

麻酱北海道玉带鲜虫草花菠菜卷

Hokkaido Scallop on Cordycep Flower & Spinach Rolls in Spicy Sesame Sauce^N

特色汤品

SOUP

黑蒜日月鱼炖鲍鱼 (每位)

Doubled-boiled Black Garlic Soup with Abalone & Asian Moon Scallops^{GF P}

(Per Person)

厨师主菜

MAIN DISH

明太子百香果脆红米沙律虾球

Crispy Prawns with Passion Fruit Mayonnaise Dressing, Ebiko & Crispy Red Rice

脆皮紫菜伊比利猪柳伴开胃芒果

Iberico Pork Roll wrapped with Crispy Seaweed

served with Pickled Sliced Green Mango & Homemade Specialty Sauce^P

老菜脯虾米酱炒娃娃菜

Stir-fried Baby Chinese Cabbage with Dried Turnip & Dried Shrimp Sauce^A

五谷丰登

NOODLES

海鲜干炒面线

Wok-fried Mee Sua with Assorted Seafood^A

甜品诱惑

DESSERT

椰汁枣皇糕

Steamed Red Date & Coconut Cake

香芒杨枝甘露罗勒冰激凌(每位)

Basil Ice Cream with Fresh Mango, Sago Cream & Pomelo

(Per Person)

每位 138 元 / 2 位起订

\$138 per person* / *Minimum of 2 persons

(Dishes are served individually)

Our colleagues will assist you with any dietary requirements.

(A)Alcohol (GF) Gluten-free (N) Nuts (P) Pork (V) Vegetarian

All above stated prices are in Singapore Dollars & subject to 10% service charge & prevailing 9% goods & services tax.



BY JEREME LEUNG

藝 晚间套餐 II SET DINNER MENU II

大江南北前菜精选

APPETISER

- 文冬酸姜澳洲指橙西班牙黑豚叉烧
Barbecued Iberico Pork Char Siew with Pickled Bentong Ginger &
Australian Lime Caviar ^{NP}
意大利藤茄青苹果沙律
Italian Tomatoes stuffed with Green Apple & Honey Melon Salad ^{GF}
青花椒莴笋真假鲍片
Sliced South African Abalone & Vegetarian Abalone, Stem Lettuce
with Sichuan Green Pepper Dressing ^{GF}

特色汤品

SOUP

- 松茸竹笙花胶炖椰皇
Doubled-boiled Chicken Soup with Fish Maw
Bamboo Fungus & Matsutake Mushroom served in Coconut ^{GF}

厨师主菜

MAIN DISH

- 葛仙米金瓜蛋白樱花虾脆衣猪婆参
Crispy Sea Cucumber served with Stir-fried Egg White
Sakura Shrimp, Pumpkin & Nostoc Pearls ^A
野菌爆和牛粒
Stir-fried Wagyu Beef with Assorted Mushroom & Bell Pepper ^A
百合金汤时蔬玉环
Winter Melon with Seasonal Vegetables & Fresh Japanese Lily Bulbs
in Pumpkin Broth ^V

五谷丰登

RICE

- 特色腊味炒不是稻
Fried Organic Orzo with Preserved Meat ^P

甜品诱惑

DESSERT

- 生磨核桃露伴核桃酥
Walnut Paste with Walnut & Lotus Paste Pastry ^N

每位 168 元 / 2 位起订

\$168 per person* / *Minimum of 2 persons
(Dishes are served individually)

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