



BY JEREME LEUNG

## 母亲节套餐

### MOTHER'S DAY SET MENU

11 & 12 May 2024, Saturday & Sunday

#### 大江南北前菜精选

##### APPETISER

桂花蜜日本鲜百合

Fresh Japanese Lily Bulb with Honey Osmanthus Dressing <sup>GF V</sup>

青葱椒茸盐水晶鸡

Poached Crystal Chicken with Green Pepper Sauce <sup>GF</sup>

鲟龙鱼籽牛油果蟹肉空心球

Avocado & Crab Meat Tartare served in Crispy Shell with Kristal Caviar

#### 特色汤品

##### SOUP

松茸菌一品炖螺头汤

Double-boiled Sea Conch Soup with Abalone, Fish Maw,

Sea Cucumber & Matsutake Mushroom <sup>GF</sup>

#### 厨师主菜

##### MAIN DISH

金芙蓉蒸蟹钳

Steamed Crab Claw with Lobster Custard <sup>A</sup>

芥兰花玻璃虾球

Stir-fried Crystal Prawn with Shrimp Paste & Kailan

海胆西班牙伊比利叉烧葱油拌面

Shanghai-Style Soy Scallion Oil Noodles with Sea Urchin & Ibérico Pork Char Siew <sup>A N P</sup>

#### 甜品诱惑

##### DESSERT

万寿果雪莲子炖官燕

Double-boiled Highland Lotus Seeds with

Sarawak Niah Bird's Nest in a Hawaiian Papaya <sup>GF</sup>

每位 \$188 元 / 2 位起订

\$188 per Person\*

\*Minimum of 2 Persons

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.