JIANG-NAN CHUN

FOUR SEASONS HOTEL SINGAPORE

MENU

Lunch 11:30 am – 2:30 pm · Dinner 6:00 pm – 10:30 pm

DINNER

JIANG-NAN CHUN PRESTIGE SELECTION

SGD 338 per person Wine Pairing — three glasses (excluding dessert wine): + SGD 85 per person / four glasses: + SGD 105 per person

Jiang-Nan Platter
Pan-Fried Scallop Sphere with Prawn Paste and Truffle, Crispy Pork Belly with Mustard, Honey-Glazed Iberico Pork
— Taittinger Brut Réserve NV

Double-Boiled Sea Treasure Soup
Fish Maw, Conpoy, Sea Cucumber, Shiitake Mushroom, Sakura Chicken

Steamed Star Garoupa Fillet
with Superior Soy Sauce
— Louis Jadot Bourgogne Chardonnay

Braised South African 18-Head Dried Abalone
with Shiitake Mushrooms
— Domaine Muzard, Santenay 'Vieilles Vignes'

Fried Rice
with Minced Kagoshima A5 Wagyu Beef

Double-boiled Superior Bird's Nest
with Rock Sugar
— Bava Moscato d'Asti DOCG, Piedmont

CHEF'S SIGNATURE MENU

SGD 238 per person Wine Pairing — three glasses (excluding dessert wine): + SGD 85 per person / four glasses: + SGD 105 per person

Jiang-Nan Platter
Chilled Fresh Abalone with Sesame Sauce and Rice Wine, Red Jellyfish Head with Italian Vinegar and Scallion Oil, Honey-Glazed Iberico Pork
— Taittinger Brut Réserve NV

Double-boiled Chicken Soup
Fish Maw, Sea Whelk, Matsutake Mushrooms, Conpoy

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DINNER

CHEF'S SIGNATURE MENU · CONTINUED

Wok-fried A5 Wagyu Beef
Mushrooms, Black Pepper Sauce
— Domaine Muzard, Santenay 'Vieilles Vignes'

Sautéed Italian Spinach
Egg White, Crispy Conpoy
— Louis Jadot Bourgogne Chardonnay

Braised Inaniwa Noodles
Australian Lobster, Superior Stock

Chilled Pistachio Cream
Imperial Bird's Nest, Glutinous Rice Balls
— Bava Moscato d'Asti DOCG, Piedmont

TASTING MENU

SGD 198 per person (Minimum of Two Persons) Wine Pairing — three glasses (excluding dessert wine): + SGD 85 per person / four glasses: + SGD 105 per person

Starters
Chilled Fresh Abalone with Sesame Sauce and Rice Wine, Honey-Glazed Iberico Pork
— Taittinger Brut Réserve NV

Sea Treasure Broth
Fish Maw, Shredded Sea Cucumber, Conpoy

Steamed Pacific Spiny Lobster
Glass Noodles, Minced Garlic
— Louis Jadot Bourgogne Chardonnay

Signature Jiang-Nan Chun Peking Duck
— Domaine Muzard, Santenay 'Vieilles Vignes'

Choice of Entrée
Wok-Fried Hong Kong Noodles with Shredded Duck or Fried Rice with Minced Duck in X.O. Chilli Sauce

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DINNER

TASTING MENU · CONTINUED

Hot Almond Cream
with Egg White
— Bava Moscato d'Asti DOCG, Piedmont

HEALTHY VEGETARIAN

SGD 88 per person

Vegetarian Combination
— Deep-Fried Shimeiji Mushroom with Sesame Sauce
— Crystal Mushroom Dumpling with Bamboo Pith
— Sweet and Sour Vegetarian Prawn

Pumpkin Broth
Bamboo Pith, Morel Mushrooms

Braised Vegetarian Fish Beancurd
with Assorted Mushrooms

Vegetarian Abalone
Mushrooms, Seasonal Greens

Fried Rice
Assorted Vegetables, Chinese Preserved Olives

Double-Boiled Almond Cream
with Snow Swallow

APPETISERS

PRICED PER SERVING

À LA CARTE

Chilled Fresh Abalone — 38
Sesame Sauce, Rice Wine

Crispy Softshell Crab — 28
with Salt and Pepper

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DINNER

APPETISERS · CONTINUED

Chilled Red Jellyfish Head 24
Cucumber, Italian Vinegar

Poached Chicken 22
Dong Qu Shao Xing Wine, Jellyfish

Deep-fried Prawns 18
Sliced Almonds, Crispy Rice

Crispy Fish Skin 18
with Salted Egg Yolk or Salt and Pepper

Crispy Beancurd 16
with Salt and Pepper

FROM OUR MESQUITE WOOD-FIRED OVEN

Signature Jiang-Nan Chun Cherry Valley Peking Duck 148
Classic and Spring Onion Pancakes, Traditional Sweet and Savoury Sauce, Cucumber and Leek, Oscietra Caviar
- ADDITIONAL COOKING METHODS (+ SGD 20):
- Wok-fried Sliced Duck with Spring Onion and Ginger
- Wok-fried Sliced Duck with Dried Chilli and Cashews
- Deep-fried Duck with Salt and Pepper
- Wok-fried Minced Duck with Lettuce Wrap
- ADDITIONAL COOKING METHODS (+ SGD 30):
- Braised E-fu Noodles with Shredded Duck and Conpoy
- Fried Rice with Minced Duck in X.O. Chilli Sauce

Barbecued Suckling Pig
- WHOLE – SGD 488
- HALF – SGD 328
- 24-HOUR PRE-ORDER REQUIRED

Barbecued Combination
Crispy Pork Belly with Mustard, Honey-Glazed Iberico Pork, Poached Chicken with Dong Qu Shao Xing Wine and Jellyfish
- SGD 36 per person

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DINNER

FROM OUR MESQUITE WOOD-FIRED OVEN · CONTINUED

Honey-Glazed Iberico Pork
— SGD 38 Per Serving

Crispy Pork Belly
with Mustard
— SGD 32 PER SERVING

Roasted Duck
— Half – SGD 52
— Whole – SGD 102

BIRD'S NESTS AND DOUBLE-BOILED SOUPS

PRICED PER PERSON

Supreme Cordyceps Sea Whelk, Chicken	288
Double-boiled Sea Treasure Soup Fish Maw, Conpoy, Sea Cucumber, Shiitake Mushroom, Sakura Chicken	108
Braised Thick Broth with Imperial Bird's Nest	98
Double-boiled Sakura Chicken Soup Fish Maw, Sea Whelk, Conpoy, Matsutake Mushrooms	68
Double-Boiled Fresh Abalone Soup Premium Morels, Bamboo Pith, Conpoy	68
Superior Chicken Broth Fish Maw, Conpoy, Shimeji Mushrooms	58
Double-boiled Pork Rib Soup Conpoy, Monkey Head Mushroom, Barley, Dried Tangerine Peel	38
Sea Treasure Broth Fish Maw, Sea Cucumber, Conpoy	32

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DINNER

BIRD'S NESTS AND DOUBLE-BOILED SOUPS · CONTINUED

Hot and Sour Soup 32
Spiny Lobster, Assorted Seafood

Sweet Corn Soup 32
with Crab Meat

DRIED SEAFOOD AND ABALONE — PRICED PER PERSON

Braised 18-Head Yoshihama Dried Abalone 798

Braised 12-Head Australian Dried Abalone 438

Braised 15-Head South African Dried Abalone 268

Braised 18-Head South African Abalone 148

Braised Australian Green Edge Abalone
— 90g — SGD 188
— 100g — SGD 208
— 110g — SGD 228

Braised Sea Cucumber 88
Fish Maw, Conpoy, Black Mushrooms, Oyster Sauce

Braised 4-Head South African Abalone 62
in Oyster Sauce

Braised 6-Head South African Abalone 58
with Foie Gras

LIVE SEAFOOD — PRICED PER 100 G

Empurau Fish 168
Steamed with Superior Soy Sauce
— 24-hour Pre-order Required

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DINNER

LIVE SEAFOOD · CONTINUED

Pacific Garoupa 58
Steamed with Superior Soy Sauce

Star Garoupa 28
Steamed with Soy Sauce, Teochew-Style or Wok-Fried with Superior Soy Sauce

Soon Hock 18
Steamed with Superior Soy Sauce, Steamed with Minced Ginger or Deep-Fried

Pacific Geoduck 48
with X.O. Chilli Sauce or Flash-Fried

Alaskan King Crab 42
Steamed with Chinese Wine and Egg White, Braised in Superior Stock or Served with Singapore-Style Chilli Sauce
— 24-hour Pre-order Required

Australian Lobster 48
Braised in Superior Stock, Wok-Fried with Spring Onion and Ginger, Steamed with Minced Garlic, Baked with Cheese or Wok-Fried with Salted Egg Yolk

Pacific Spiny Lobster
Braised with Superior Stock, Steamed with Minced Garlic, Served with Singapore-Style Chilli Sauce or Wok-Fried with Trio Onions
— Whole – SGD 108
— Half – SGD 58

SEAFOOD

Steamed Star Garoupa Fillet
with Superior Soy Sauce
— SGD 78 PER PERSON (minimum of two people)

Braised Pacific Spiny Lobster
with Superior Stock
— SGD 58 PER PERSON

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DINNER

SEAFOOD · CONTINUED

Sea Perch
Seasonal Vegetables, Teriyaki Sauce or Singapore-Style Chilli Sauce
— SGD 32 PER PERSON

Deep-fried Crab Shell
Stuffed with Crab Meat
— SGD 28 PER PERSON

Saute□ed Prawns
Shallots, Dried Chilli
— SGD 18 PER PERSON

Clay Pot Braised Soon Hock Fillet
Pork Belly, Beancurd, Seasonal Vegetables
— SGD 118 PER SERVING

Clay Pot Braised Sea Perch Fillet
Australian Scallops, Prawns, Beancurd, Abalone Sauce
— SGD 58 PER SERVING

Stir-fried Australian Scallops
Broccoli, X.O. Chilli Sauce
— SGD 58 PER SERVING

Clay Pot Wok-Fried America Oyster
X.O. Chilli Sauce, Spring Onion
— SGD 48 per serving

Wok-Fried Giant River Prawns
with Trio Onions
— SGD 42 per serving

MEAT

Wok-fried A5 Wagyu Beef
Mushrooms, Black Pepper Sauce
— SGD 68 PER PERSON

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DINNER

MEAT · CONTINUED

Wok-fried Australian Beef Tenderloin
with Fresh Black Mushrooms
— SGD 48 PER PERSON

Braised Pork Belly
with Chef's House-Made Sauce
— SGD 24 PER PERSON

Traditional Braised Australian Wagyu Beef Oxtails
— SGD 48 PER SERVING

Clay Pot Braised Chicken
Abalone, Chinese Herbs, Rice Wine
— Please allow 30 minutes for preparation
— -
— SGD 48 PER SERVING

Clay Pot Braised Beef Brisket
Beef Tendon, Beef Tripe, Curry Sauce
— SGD 48 per serving

Sautéed Sliced Snow Beef
Spring Onion, Ginger Sauce
— SGD 46 PER SERVING

Cantonese-style Wok-fried Sliced Kurobuta Pork
— SGD 38 PER SERVING

Wok-fried Chicken
Dried Chilli, Cashews
— SGD 32 PER SERVING

VEGETABLES

PRICED PER SERVING

Braised Seasonal Vegetables — 42
Crab Meat, Conpoy

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DINNER

VEGETABLES · CONTINUED

Clay Pot Braised Assorted Vegetables 42
Shredded Abalone, Conpoy

Poached Seasonal Vegetables 32
Conpoy, Black Fungus, Fresh Tomato Broth

Clay Pot Braised Aubergine 32
Minced Pork, Salted Fish

Wok-Fried French Beans 32
Minced Pork, Garlic, Dried Chilli, Dried Prawn Paste

Wok-Fried Organic Cauliflower 30
Pork, Crispy Prawn Chilli Sauce

Clay Pot Braised Beancurd 30
Black Mushrooms, Bamboo Pith, Seasonal Vegetables

Wok-fried Seasonal Vegetables 30
Egg White, Crispy Conpoy

Seasonal Hong Kong Vegetables
Kai Lan, Choy Sum, Baby Bok Choy, Spinach, Asparagus, Broccoli or Chinese Lettuce
— Cooking Methods: Garlic, X.O. Chilli Sauce, Oyster Sauce, Ginger Sauce, Poached with Superior Stock
— -
— SGD 28

RICE

PRICED PER PERSON

Poached Rice 68
Pacific Spiny Lobster, Superior Stock

Braised Rice 68
with 4-Head South African Abalone

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DINNER

RICE · CONTINUED

Cantonese Clay pot Rice
Chicken, Preserved Sausages, Shiitake Mushrooms
- — Minimum order for two people
- — Please allow 45 minutes for preparation
- — -
- — SGD 30

Fried Rice
- — Prawn, Crab Meat and Conpoy in Abalone Sauce – SGD 22
- — Minced Kagoshima A5 Wagyu Beef – SGD 18
- — Crab Meat, Egg White and Conpoy – SGD 18

NOODLES

PRICED PER PERSON

Braised E-fu Noodles Pacific Spiny Lobster, Superior Stock	68
Crispy Egg Noodles Slow-Braised Australian Beef Cheek, Sweet and Sour Sauce	32
Braised Flat Noodles Assorted Seafood, X.O. Chilli Sauce	24
Braised Hong Kong Noodles Iberico Pork, Spring Onion and Ginger Sauce	24
Hong Kong-Style Wok-Fried Hor Fun Assorted Seafood, Silky Scrambled Eggs	22
Braised E-fu Noodles with Straw Mushrooms	14
Hong Kong-Style Wok-fried Egg Noodles in Superior Soy Sauce	14

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DINNER

DESSERT

PRICED PER PERSON

Double-boiled Imperial Bird's Nest 108
with Rock Sugar

Double-boiled Superior Bird's Nest
with Rock Sugar
— with Almond Cream or Coconut Cream
— SGD 68

Traditional Hong Kong Fried Doughnut 22

Chilled Dried Apricots 18
Peach Gum, Papaya

House-made Hot Almond Cream 18
with Glutinous Rice Dumplings

Chilled Mango and Sago Cream 16
with Pomelo

Chilled Aloe Vera 16
with Lemongrass Jelly

Crispy Water Chestnut Roll 16
with Crushed Pistachio

Chrysanthemum Mousse 22
with Black Sesame "Xiao Long Bao"

Five-Spice Churros 22
with Soy Caramel Sauce

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LUNCH

BUSINESS LUNCH

SGD 88 per person Available Monday to Friday Sparkling Tea Pairing (three glasses): + SGD 48 per person

Jiang-Nan Platter
Pan-Fried A5 Wagyu Beef Bun with Black Pepper Sauce, Deep-Fried Beancurd Skin Roll with Prawn, Steamed Vegetable Dumpling with Morel Mushrooms, Steamed Prawn Dumpling

— Copenhagen Organic Sparkling Tea, BLÅ (Jasmine, White Tea, Darjeeling)

Daily Special Cantonese Soup

Choice of First Entrée
Sweet and Sour Pork with Pineapple or Steamed Star Garoupa Fillet with Superior Soy Sauce (+ SGD 48 per person)

— Copenhagen Organic Sparkling Tea, LYSERØD (Silver Needle, Oolong, Hibiscus)

Choice of Second Entrée
Wok-Fried Hong Kong Noodles with Iberico Pork in Spring Onion and Ginger Sauce or Braised Ee-Fu Noodles with Pacific Spiny Lobster in Superior Stock (+ SGD 38 per person)

— Copenhagen Organic Sparkling Tea, LYSERØD (Silver Needle, Oolong, Hibiscus)

Chilled Mango
Sago Cream, Pomelo

EXPRESS LUNCH

SGD 68 per person Available Monday to Friday Sparkling Tea Pairing (three glasses): + SGD 48 per person

Dim Sum Platter
Steamed Vegetable Dumpling with Morel Mushrooms, Steamed Pork and Prawn Dumpling with Fish Roe, Crystal Mushroom Dumpling with Bamboo Pith

— Copenhagen Organic Sparkling Tea, BLÅ (Jasmine, White Tea, Darjeeling)

Daily Special Cantonese Soup

Choice of Entrée
Sweet and Sour Pork with Pineapple or Pan-Fried Cod with Superior Soy Sauce

— Copenhagen Organic Sparkling Tea, LYSERØD (Silver Needle, Oolong, Hibiscus)

Braised Hong Kong Noodles
Assorted Seafood, Superior Broth

— Copenhagen Organic Sparkling Tea, GRØN (5% ABV) (Green Tea, Lemongrass, White Tea)

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LUNCH

EXPRESS LUNCH · CONTINUED

Chilled Dried Apricots
Peach Gum, Papaya
— + SGD 14 per person

JIANG-NAN CHUN PRESTIGE SELECTION

SGD 338 per person Wine Pairing — three glasses (excluding dessert wine): + SGD 85 per person / four glasses: + SGD 105 per person

Jiang-Nan Platter
Pan-Fried Scallop Sphere with Prawn Paste and Truffle, Crispy Pork Belly with Mustard, Honey-Glazed Iberico Pork
— Taittinger Brut Réserve NV

Double-Boiled Sea Treasure Soup
Fish Maw, Conpoy, Sea Cucumber, Shiitake Mushroom, Sakura Chicken

Steamed Star Garoupa Fillet
with Superior Soy Sauce
— Louis Jadot Bourgogne Chardonnay

Braised South African 18-Head Dried Abalone
with Shiitake Mushrooms
— Domaine Muzard, Santenay 'Vieilles Vignes'

Fried Rice
with Minced Kagoshima A5 Wagyu Beef

Double-boiled Superior Bird's Nest
with Rock Sugar
— Bava Moscato d'Asti DOCG, Piedmont

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LUNCH

CHEF'S SIGNATURE MENU

SGD 238 per person Wine Pairing — three glasses (excluding dessert wine): + SGD 85 per person / four glasses: + SGD 105 per person

Jiang-Nan Platter
Chilled Fresh Abalone with Sesame Sauce and Rice Wine, Red Jellyfish Head with Italian Vinegar and Scallion Oil, Honey-Glazed Iberico Pork

— Taittinger Brut Réserve NV

Double-boiled Chicken Soup
Fish Maw, Sea Whelk, Matsutake Mushrooms, Conpoy

Wok-fried A5 Wagyu Beef
Mushrooms, Black Pepper Sauce

— Domaine Muzard, Santenay 'Vieilles Vignes'

Sautéed Italian Spinach
Egg White, Crispy Conpoy

— Louis Jadot Bourgogne Chardonnay

Braised Inaniwa Noodles
Australian Lobster, Superior Stock

Chilled Pistachio Cream
Imperial Bird's Nest, Glutinous Rice Balls

— Bava Moscato d'Asti DOCG, Piedmont

TASTING MENU

SGD 198 per person (Minimum of Two Persons) Wine Pairing — three glasses (excluding dessert wine): + SGD 85 per person / four glasses: + SGD 105 per person

Starters
Chilled Fresh Abalone with Sesame Sauce and Rice Wine, Honey-Glazed Iberico Pork

— Taittinger Brut Réserve NV

Sea Treasure Broth
Fish Maw, Shredded Sea Cucumber, Conpoy

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LUNCH

TASTING MENU · CONTINUED

Steamed Pacific Spiny Lobster
Glass Noodles, Minced Garlic
— Louis Jadot Bourgogne Chardonnay

Signature Jiang-Nan Chun Peking Duck
— Domaine Muzard, Santenay 'Vieilles Vignes'

Choice of Entrée
Wok-Fried Hong Kong Noodles with Shredded Duck or Fried Rice with Minced Duck in X.O. Chilli Sauce

Hot Almond Cream
with Egg White
— Bava Moscato d'Asti DOCG, Piedmont

HEALTHY VEGETARIAN

SGD 88 per person

Vegetarian Combination
— Deep-Fried Shimeiji Mushroom with Sesame Sauce
— Crystal Mushroom Dumpling with Bamboo Pith
— Sweet and Sour Vegetarian Prawn

Pumpkin Broth
Bamboo Pith, Morel Mushrooms

Braised Vegetarian Fish Beancurd
with Assorted Mushrooms

Vegetarian Abalone
Mushrooms, Seasonal Greens

Fried Rice
Assorted Vegetables, Chinese Preserved Olives

Double-Boiled Almond Cream
with Snow Swallow

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LUNCH

APPETISERS

PRICED PER SERVING

À LA CARTE

Chilled Fresh Abalone Sesame Sauce, Rice Wine	38
Crispy Softshell Crab with Salt and Pepper	28
Chilled Red Jellyfish Head Cucumber, Italian Vinegar	24
Poached Chicken Dong Qu Shao Xing Wine, Jellyfish	22
Deep-fried Prawns Sliced Almonds, Crispy Rice	18
Crispy Fish Skin with Salted Egg Yolk or Salt and Pepper	18
Crispy Beancurd with Salt and Pepper	16

DIM SUM

PRICED PER TWO PIECES

Steamed Pork and Prawn Dumpling with Baby Abalone	18
Crispy Abalone Pastry with Assorted Mushrooms	18
Pan-fried A5 Wagyu Beef Bun with Black Pepper Sauce	18
Baked Flaky Pastry with Barbecued Iberico Pork Puff	16

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LUNCH

DIM SUM · CONTINUED

Steamed Xiao Long Bao 12

Steamed Vegetable Dumpling 12
with Morel Mushrooms

Deep-Fried Prawn Dumpling 12
with Fish Roe

Steamed Pork and Prawn Dumpling 12
Sakura Prawn, Chilli Oil, Black Vinegar

Steamed Prawn Dumpling 10

Steamed Barbecued Iberico Pork Bun 10

Crystal Mushroom Dumpling 8
with Bamboo Pith

Crispy Silky Turnip Pastry 8
Dried Prawns, Ham

Deep-Fried Beancurd Skin Roll 8
with Prawns

DIM SUM

PRICED PER SERVING

Wok-Fried Turnip Cake 16
with X.O. Chilli Sauce

Steamed Rice Rolls
- Australian Scallop and Asparagus – SGD 26
- Barbecued Iberico Pork – SGD 22
- Prawn – SGD 22

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LUNCH

FROM OUR MESQUITE WOOD-FIRED OVEN

Signature Jiang-Nan Chun Cherry Valley Peking Duck 148
Classic and Spring Onion Pancakes, Traditional Sweet and Savoury Sauce, Cucumber and Leek, Oscietra Caviar
- ADDITIONAL COOKING METHODS (+ SGD 20):
- Wok-fried Sliced Duck with Spring Onion and Ginger
- Wok-fried Sliced Duck with Dried Chilli and Cashews
- Deep-fried Duck with Salt and Pepper
- Wok-fried Minced Duck with Lettuce Wrap
- ADDITIONAL COOKING METHODS (+ SGD 30):
- Braised E-fu Noodles with Shredded Duck and Conpoy
- Fried Rice with Minced Duck in X.O. Chilli Sauce

Barbecued Suckling Pig
- WHOLE – SGD 488
- HALF – SGD 328
- 24-HOUR PRE-ORDER REQUIRED

Barbecued Combination
Crispy Pork Belly with Mustard, Honey-Glazed Iberico Pork, Poached Chicken with Dong Qu Shao Xing Wine and Jellyfish
- SGD 36 per person

Honey-Glazed Iberico Pork
- SGD 38 Per Serving

Crispy Pork Belly
with Mustard
- SGD 32 PER SERVING

Roasted Duck
- Half – SGD 52
- Whole – SGD 102

BIRD'S NESTS AND DOUBLE-BOILED SOUPS

PRICED PER PERSON

Supreme Cordyceps 288
Sea Whelk, Chicken

Double-boiled Sea Treasure Soup 108
Fish Maw, Conpoy, Sea Cucumber, Shiitake Mushroom, Sakura Chicken

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LUNCH

BIRD'S NESTS AND DOUBLE-BOILED SOUPS · CONTINUED

Braised Thick Broth with Imperial Bird's Nest	98
Double-boiled Sakura Chicken Soup Fish Maw, Sea Whelk, Conpoy, Matsutake Mushrooms	68
Double-Boiled Fresh Abalone Soup Premium Morels, Bamboo Pith, Conpoy	68
Superior Chicken Broth Fish Maw, Conpoy, Shimeji Mushrooms	58
Double-boiled Pork Rib Soup Conpoy, Monkey Head Mushroom, Barley, Dried Tangerine Peel	38
Sea Treasure Broth Fish Maw, Sea Cucumber, Conpoy	32
Hot and Sour Soup Spiny Lobster, Assorted Seafood	32
Sweet Corn Soup with Crab Meat	32

DRIED SEAFOOD AND ABALONE

PRICED PER PERSON

Braised 18-Head Yoshihama Dried Abalone	798
Braised 12-Head Australian Dried Abalone	438
Braised 15-Head South African Dried Abalone	268
Braised 18-Head South African Abalone	148

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LUNCH

DRIED SEAFOOD AND ABALONE · CONTINUED

Braised Australian Green Edge Abalone
— 90g — SGD 188
— 100g — SGD 208
— 110g — SGD 228

Braised Sea Cucumber 88
Fish Maw, Conpoy, Black Mushrooms, Oyster Sauce

Braised 4-Head South African Abalone 62
in Oyster Sauce

Braised 6-Head South African Abalone 58
with Foie Gras

LIVE SEAFOOD PRICED PER 100 G

Empurau Fish 168
Steamed with Superior Soy Sauce
— 24-hour Pre-order Required

Pacific Garoupa 58
Steamed with Superior Soy Sauce

Star Garoupa 28
Steamed with Soy Sauce, Teochew-Style or Wok-Fried with Superior Soy Sauce

Soon Hock 18
Steamed with Superior Soy Sauce, Steamed with Minced Ginger or Deep-Fried

Pacific Geoduck 48
with X.O. Chilli Sauce or Flash-Fried

Alaskan King Crab 42
Steamed with Chinese Wine and Egg White, Braised in Superior Stock or Served with Singapore-Style Chilli Sauce
— 24-hour Pre-order Required

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LUNCH

LIVE SEAFOOD · CONTINUED

Australian Lobster 48
Braised in Superior Stock, Wok-Fried with Spring Onion and Ginger, Steamed with Minced Garlic, Baked with Cheese or Wok-Fried with Salted Egg Yolk

Pacific Spiny Lobster
Braised with Superior Stock, Steamed with Minced Garlic, Served with Singapore-Style Chilli Sauce or Wok-Fried with Trio Onions

— Whole – SGD 108
— Half – SGD 58

SEAFOOD

Steamed Star Garoupa Fillet
with Superior Soy Sauce

— SGD 78 PER PERSON (minimum of two people)

Braised Pacific Spiny Lobster
with Superior Stock

— SGD 58 PER PERSON

Sea Perch
Seasonal Vegetables, Teriyaki Sauce or Singapore-Style Chilli Sauce

— SGD 32 PER PERSON

Deep-fried Crab Shell
Stuffed with Crab Meat

— SGD 28 PER PERSON

Saute□ed Prawns
Shallots, Dried Chilli

— SGD 18 PER PERSON

Clay Pot Braised Soon Hock Fillet
Pork Belly, Beancurd, Seasonal Vegetables

— SGD 118 PER SERVING

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LUNCH

SEAFOOD · CONTINUED

Clay Pot Braised Sea Perch Fillet
Australian Scallops, Prawns, Beancurd, Abalone Sauce
— SGD 58 PER SERVING

Stir-fried Australian Scallops
Broccoli, X.O. Chilli Sauce
— SGD 58 PER SERVING

Clay Pot Wok-Fried America Oyster
X.O. Chilli Sauce, Spring Onion
— SGD 48 per serving

Wok-Fried Giant River Prawns
with Trio Onions
— SGD 42 per serving

MEAT

Wok-fried A5 Wagyu Beef
Mushrooms, Black Pepper Sauce
— SGD 68 PER PERSON

Wok-fried Australian Beef Tenderloin
with Fresh Black Mushrooms
— SGD 48 PER PERSON

Braised Pork Belly
with Chef's House-Made Sauce
— SGD 24 PER PERSON

Traditional Braised Australian Wagyu Beef Oxtails
— SGD 48 PER SERVING

Clay Pot Braised Chicken
Abalone, Chinese Herbs, Rice Wine
— Please allow 30 minutes for preparation
— -
— SGD 48 PER SERVING

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LUNCH

MEAT · CONTINUED

Clay Pot Braised Beef Brisket
Beef Tendon, Beef Tripe, Curry Sauce
— SGD 48 per serving

Sautéed Sliced Snow Beef
Spring Onion, Ginger Sauce
— SGD 46 PER SERVING

Cantonese-style Wok-fried Sliced Kurobuta Pork
— SGD 38 PER SERVING

Wok-fried Chicken
Dried Chilli, Cashews
— SGD 32 PER SERVING

VEGETABLES

PRICED PER SERVING

Braised Seasonal Vegetables — 42
Crab Meat, Conpoy

Clay Pot Braised Assorted Vegetables — 42
Shredded Abalone, Conpoy

Poached Seasonal Vegetables — 32
Conpoy, Black Fungus, Fresh Tomato Broth

Clay Pot Braised Aubergine — 32
Minced Pork, Salted Fish

Wok-Fried French Beans — 32
Minced Pork, Garlic, Dried Chilli, Dried Prawn Paste

Wok-Fried Organic Cauliflower — 30
Pork, Crispy Prawn Chilli Sauce

Clay Pot Braised Beancurd — 30
Black Mushrooms, Bamboo Pith, Seasonal Vegetables

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LUNCH

VEGETABLES · CONTINUED

Wok-fried Seasonal Vegetables — 30
Egg White, Crispy Conpoy

Seasonal Hong Kong Vegetables
Kai Lan, Choy Sum, Baby Bok Choy, Spinach, Asparagus, Broccoli or Chinese Lettuce
- — Cooking Methods: Garlic, X.O. Chilli Sauce, Oyster Sauce, Ginger Sauce, Poached with Superior Stock
- — -
- — SGD 28

RICE — PRICED PER PERSON

Poached Rice — 68
Pacific Spiny Lobster, Superior Stock

Braised Rice — 68
with 4-Head South African Abalone

Cantonese Clay pot Rice
Chicken, Preserved Sausages, Shiitake Mushrooms
- — Minimum order for two people
- — Please allow 45 minutes for preparation
- — -
- — SGD 30

Fried Rice
- — Prawn, Crab Meat and Conpoy in Abalone Sauce – SGD 22
- — Minced Kagoshima A5 Wagyu Beef – SGD 18
- — Crab Meat, Egg White and Conpoy – SGD 18

NOODLES — PRICED PER PERSON

Braised E-fu Noodles — 68
Pacific Spiny Lobster, Superior Stock

Crispy Egg Noodles — 32
Slow-Braised Australian Beef Cheek, Sweet and Sour Sauce

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LUNCH

NOODLES · CONTINUED

Braised Flat Noodles — 24
Assorted Seafood, X.O. Chilli Sauce

Braised Hong Kong Noodles — 24
Iberico Pork, Spring Onion and Ginger Sauce

Hong Kong-Style Wok-Fried Hor Fun — 22
Assorted Seafood, Silky Scrambled Eggs

Braised E-fu Noodles — 14
with Straw Mushrooms

Hong Kong-Style Wok-fried Egg Noodles — 14
in Superior Soy Sauce

DESSERT

PRICED PER PERSON

Double-boiled Imperial Bird's Nest — 108
with Rock Sugar

Double-boiled Superior Bird's Nest
with Rock Sugar
— with Almond Cream or Coconut Cream
— SGD 68

Traditional Hong Kong Fried Doughnut — 22

Chilled Dried Apricots — 18
Peach Gum, Papaya

House-made Hot Almond Cream — 18
with Glutinous Rice Dumplings

Chilled Mango and Sago Cream — 16
with Pomelo

Chilled Aloe Vera — 16
with Lemongrass Jelly

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LUNCH

DESSERT · CONTINUED

Crispy Water Chestnut Roll — 16
with Crushed Pistachio

Chrysanthemum Mousse — 22
with Black Sesame "Xiao Long Bao"

Five-Spice Churros — 22
with Soy Caramel Sauce

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TASTE OF HONG KONG

From classic dim sum and comforting noodles to signature delicacies, Executive Chinese Chef Alan Chan invites you to indulge in the traditional flavours of his hometown, reimagined with refined artistry.

DIM SUM

Priced Per Two Pieces

Steamed Pork and Prawn Dumpling with Lava Quail Egg	12
Steamed Beancurd Roll Pork, Prawns, Oyster Sauce	10
Pan-Fried Turnip Cake	10
Deep-Fried Lava Black Sesame Glutinous Rice Ball	10
Steamed Pork Dumpling with Laksa Broth	10
Deep-Fried Taro Dumpling	10
Steamed Bun with Salted Egg Yolk	9
Deep-Fried Glutinous Rice Dumpling with Minced Pork	8

DIM SUM

PRICED PER SERVING

Steamed Rice Roll with Crispy Prawns	22
Steamed Chicken Feet with Black Bean Sauce	12
Cantonese Sponge Cake	5

TASTE OF TRADITION

PRICED PER SERVING

Braised Pork Trotters Quail Eggs, Ginger, Sweet Black Vinegar Sauce	28

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TASTE OF HONG KONG

TASTE OF TRADITION · CONTINUED

Deep-Fried Squid — 22
with Salt and Pepper

Pan-Fried Stuffed Three Treasures — 22
Fish Paste, Aubergine, Green Capsicum, Beancurd

Deep-Fried Silver Fish — 20
with Salted Egg Yolk

RICE & NOODLES

PRICED PER PERSON

Hong Kong Noodles Soup — 28
Beef Rib Fingers, Tendon

Braised E-Fu Noodles — 25
Beef, Satay Sauce

Wok-Fried Hong Kong Noodles — 24
Spring Onion, Ginger, Honey-Glazed Iberico Pork

Wok-Fried Hor Fun — 24
with Sliced Snow Beef

Hong Kong-Style Steamed Rice — 20
with Preserved Sausages

CONGEE

PRICED PER PERSON

Sliced Beef Congee — 18
with Preserved Vegetables

Century Egg Congee — 16
Conpoy, Minced Pork

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BEVERAGES

BEVERAGES

WHITE TEA
— White Royal Peony

GREEN TEA
— First Flush Dragon Well
— Bi Luo Chun

FLORAL TEA
— Jasmine Pearl
— Chrysanthemum Bulb

OOLONG TEA
— Anxi Royal Tie Guan Yin
— Osmanthus Oolong
— Ginseng Oolong

RED TEA
— Tribute Red

BLACK TEA
— Imperial Pu Er
— Mandarin Pu Er

HERBAL TEA
— Eight Treasure

MINERAL WATER
— Sanpellegrino
— Acqua Panna

SOFT DRINKS
— Coke
— Coke Light
— Coke Zero
— Sprite
— Sprite Zero
— Ginger Ale
— Tonic
— Soda

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BEVERAGES

CHILLED JUICES

— Orange
— Mango
— Apple

Freshly Squeezed Juice

— Orange
— Apple
— Watermelon

LAVAZZA COFFEE

— Espresso
— Double Espresso
— Coffee (Hot or Iced)
— Americano
— Macchiato
— Cappuccino
— Latte

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