



RAFFLES SINGAPORE

À LA CARTE

Yi, which means art in the Chinese language, seeks to leverage the art form of fine dining to awaken your appetite and senses. Presented by Master Chef Jerome Leung, experience and discover an extraordinary culinary journey with unique ingredients and artistic adaptation of provincial cuisine from different regions of China.



RAFFLES SINGAPORE • 1 BEACH ROAD • SINGAPORE

A KISMET MENU • RAFFLES SINGAPORE

DRINKING SNACKS & APPETISERS

CHEF LEUNG'S FAVOURITE DRINKING SNACKS

Pan-Fried Cuttlefish Cake with Lotus Root & Basil Mayonnaise	18
Crispy Fish Skin with Curry Leaves & Salted Egg Yolk	16
■ Deep-Fried Homemade Charcoal Tofu with Shichimi Togarashi	12
Deep-Fried Marinated Silver Bait Fish with Salt & Pepper	18
Deep-Fried Eggplant Coated with Butter Cereal	12
Sichuan Spicy Chicken & Luncheon Meat (A)(N)(P)	12

APPETISERS & COLD DISHES

Hundred-Ring Cucumber & Poached Sea Whelk with Soy Sauce Vinaigrette	38
Avocado & Crab Meat Tartare in Crispy Shell with Kristal Caviar	68
Chilled Tiger Prawns in Chinese Wine Brine with Sea Urchin (A)	68
Shanghai-Style Honey-Soy-Smoked Cod Fish with Pickled Turnip	28
Iceplant & Seasonal Fruit Salad with Italian Balsamic Vinegar & Parmesan Cheese	20
Sichuan-Style Sea Cucumber with Chilli Oil Dressing & Walnut (N)	68
Slow-Cooked 10-Head Abalone with Roasted Pepper Sauce (A)	88
■ Shanghai-Style Purple-Rice-Stuffed Lotus Root with Osmanthus Syrup (GF)	16
Australian Scallops on Cordyceps Flower & Spinach Rolls in Spicy Sesame Sauce (N)	28
■ Stem Lettuce & Cauliflower Fungus with Yunnan Rose Petal & Sichuan Pepper Dressing (N)	18
■ Beetroot & Tribute Vegetable Salad with Vinegar Caviar & Mixed Nuts (N)	18
■ Braised Eggplant with Aged Black Vinegar & Scallion Oil Dressing	16

■ VEGETARIAN ★ SIGNATURE

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

Spicy • Recommended • Sustainable marks appear beside a dish only when the house declares them.

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BARBECUE, SOUP & CLASSIC DELICACIES

BARBECUE CREATIONS

Golden Roasted Duck with Signature Yunnan Rose Petal Sauce & Fermented Bean Sauce & Pancakes (A) ✦ Half/Whole	68/128
Barbecued Combination Platter: Barbecued Black Pork & Iberico Pork Char Siew with Pickled Bentong Ginger (A)(N)(P) ✦	38
Crispy Pork Belly with Pickled Vegetable & Yellow Mustard (GF)(P) ✦	32
Roasted Crispy Chicken with Linseeds, Walnuts & Lemon Juice (A)(N) Half/Whole	38/70
Cumin Suckling Pig & Signature Yunnan Rose Petal Sauce with Steamed Perilla Leaf “Man Tou” (A)(P) Whole. Two-day advance order is required	588
Suckling Pig Stuffed with Glutinous Rice & Japanese Conpoy (P) Half/Whole. Two-day advance order is required	388/688
Whole Roasted Duck Stuffed with Braised South African 10-Head Abalone & Tangerine Peel (A)(P) One. Two-day advance order is required	188

SOUP AND CONSOMMÉ

PER PERSON UNLESS STATED

Double-Boiled Tibetan Cordyceps Soup with Sea Conch & Fish Maw	188
Double-Boiled Abalone Soup with Sarcodon Aspratus Dried Mushroom & Asian Moon Scallops	38
“Mini Buddha Jump Over The Wall” in Fish Cartilage Broth (P)	68
Hot & Sour Soup with Prawns, Quail Egg & “Wen Si” Beancurd	32
Double-Boiled Chicken Soup with Fish Maw, Bamboo Fungus & Matsutake Mushroom Served in Coconut	48



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BARBECUE, SOUP & CLASSIC DELICACIES

SOUP AND CONSOMMÉ • CONTINUED

Free-Range Chicken Soup with 5-Year Vintage Turnip “Lao Cai Pu” (A)	18
8-Hour Golden Broth with Abalone, Fish Maw, Sea Cucumber, Conpoy & Crab Leg (P)	68
☐ Double-Boiled Tiger Milk Mushroom Soup (GF)	18
Bird’s Nest Soup with Luffa Melon & Bamboo Fungus (P)	68
Luffa Melon, Pig’s Stomach & Fish Maw in Peppercorn Broth	38

CLASSIC DELICACIES

Crispy Kanto Spiky Sea Cucumber Stuffed with Beef Tendon & Foie Gras in Golden Broth (A)(P) ✦	58
Braised 50-Head Kanto Spiky Sea Cucumber with Scallions & Black Garlic (A)(P) Per piece	68
Braised Yoshihama 22-Head Abalone with 8-Hour Abalone Sauce (A)(P) Per piece	588
Braised South African 10-Head Abalone with Shiitake & Morel Mushroom (A)(P) ✦ 60g per piece	288
Braised South African 10-Head Abalone & Goose Web with Black Truffle Sauce (A)(P) 60g per piece	338
Braised South African Dried Candy 10-Head Abalone & Pan-Fried Foie Gras with Golden Broth (A)(P) 60g per piece	338
Braised Pork Knuckle & Fish Maw with Premium Abalone Sauce (A)(P)	48

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POULTRY, MEAT & LIVE SEAFOOD

POULTRY AND MEAT

Steamed Free-Range Chicken with Ginseng & Chinese Herbs (A) Half/Whole	38/70
Flambéed Taiwanese-Style Basil Chicken with “Guojiao 1573” Chinese Wine in Claypot (A) ★	48
Crispy Duck Stuffed with Yam & Black Pepper Orange Sauce (P)	28
Stir-Fried Iberico Pork with Tribute Vegetables (A)(P) ★	28
Steamed Pork Patty with Dried Cuttlefish & Shaved Black Truffles (A)(P)	58
Wok-Fried Iberico Pork with Fermented Soy Bean Cake ‘Tempeh’ (A)(P)	48
Pan-Seared Rack of Lamb with Sesame Seeds & Cumin (N)	68
Jiangnan-Style Beef Stew with Penang Nutmeg (A)(P)	58
Beef Cheeks, Tendon & Oxtail with Sorghum Grains & Wine (A)	55
Wok-Fried Japanese Miyazaki A5 Wagyu Beef with Black Garlic & Asparagus (A) 250g per portion	388

LIVE SEAFOOD PRICES APPLY — PRICED AT THE DAILY MARKET RATE AND CHARGED PER 100G

Boston Lobster	Market rate
— Wok-Baked Consommé with Parmesan Cheese	
— Steamed with Black Garlic	
— Fried with Garlic & Shallot Crisps	
— Wok-Fried with Ginger & Spring Onion	
— Stir-Fried with Butter, Crispy Quinoa & Curry Leaves	
Australian Lobster	Market rate
Two-day advance order is required	



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POULTRY, MEAT & LIVE SEAFOOD

LIVE SEAFOOD • CONTINUED

Green Bamboo Asian Lobster

Market rate

- Wok-Baked Consommé with Parmesan Cheese
- Steamed with Black Garlic
- Steamed with Scallion Oil
- Wok-Fried with Ginger & Spring Onion
- Stir-Fried with Butter, Crispy Quinoa & Curry Leaves

Geoduck

Market rate

Two-day advance order is required. Served two ways: Geoduck Sashimi with Soy Sauce & Wasabi, Stir-Fried with Salt & Pepper

- Poached with Superior Stock
- Stir-Fried with Sakura Shrimp Paste

Alaskan King Crab

Market rate

Two-day advance order is required

Crab

Market rate

- Stir-Fried Garlic & Shallot Crisps
- Stir-Fried with Ginger & Onion
- Steamed with Egg White & Shao-Xing Wine
- Wok-Baked with Black Pepper
- Stir-Fried with Butter, Crispy Quinoa & Curry Leaves

Live Prawn

Market rate

Two-day advance order is required

- Poached with Soy Condiments
- Stir-Fried with Garlic & Shallot Crisps
- Steamed with Black Garlic
- Stir-Fried with Butter, Crispy Quinoa & Curry Leaves
- Poached with Chinese Herbs, Goji Berries in Chinese Wine Brine

Spotted Red Garoupa / Tiger Garoupa / Marbled Goby

Market rate

- Deep-Fried with Premium Soy Sauce
- Oven-Baked with Garlic, Ginger & Onion
- Steamed with Premium Soy Sauce
- Steamed with Hunan Pickled Peppers
- Steamed with Dried Tangerine Peel
- Steamed with Dried Aged Turnip & Dried Shrimp Sauce
- Steamed with Sichuan Pepper
- Steamed with Crispy Pork Lard & Shallot



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SEAFOOD, VEGETABLES & TOFU

SEAFOOD

Teochew-Style Steamed Whole Pomfret with Basil, White Clams, Pork Belly, Preserved Vegetables & Tofu (A)(P)	168
Steamed Cod Fish with Crab Roe, Cauliflower Fungus & Crispy Brown Rice (A)(P) Per person	48
Baked Cod with Wild Honey & Soy Sauce Reduction ✦ Per person	36
Crystal Prawn & Kai Lan with Melacca 'Cincalok' Mayonnaise ✦ Per piece	38
Crispy Prawns with Passion Fruit Dressing & Crispy Quinoa ✦	42
Pan-Fried Giant Squid with Hot & Spicy Golden Sauce (A)	48
Wok-Fried Australian Scallops with X.O Sauce, Sweet Beans & "Yang Du Er" Fungus (A)(P)	58
Spicy Assorted Seafood Pot with Prawns, Australian Scallops, Sea Cucumber, Cod Fish, Bean Sprout & Beancurd Skin (A) ✦	98

VEGETABLES & TOFU

Crunchy Kale & Sakura Dried Shrimp with "Shacha" Sauce in Shao-Xing-Scented Claypot (A)(N)(P)	38
Lotus Flower Baby Cabbage with Tomato & Seasonal Vegetables in Premium Chicken Broth (GF)(P) ✦	28
Bitter Melon with Braised Giant Garoupa 'Long Dun' & Pork Belly in Stone Pot (A)(P)	68
■ Braised Homemade Corn Tofu with Morel Mushroom in Golden Pumpkin Broth ✦	28
Braised Prawn Beancurd 'Bear Paw' with Black Moss in Golden Broth (P) ✦	38
■ Stir-Fried Organic Cauliflower Trio with Olive Oil & Yunnan Termite Fungus in Stone Pot	38

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SEAFOOD, VEGETABLES & TOFU

VEGETABLES & TOFU · CONTINUED

Australian Baby Spinach with Fish Tofu & Straw Mushroom in Fish Broth ✦	38
Daily Seasonal Greens	20
Choose a style: Plain Stir-Fried, Stir-Fried with Sakura Shrimp Sauce, Wok-Fried with Garlic, Poached with Soy Sauce, Poached in Superior Stock, Stir-Fried with Dried Aged Turnip & Dried Shrimp Sauce	



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RICE, NOODLES & DESSERT

RICE & NOODLES

Fried Beetroot Rice with Crab Meat, Conpoy, Asparagus & Egg White ★	28
Poached Rice with Boston Lobster in Shrimp Broth Served with Crispy Brown Rice	118
Chef Leung's Yangzhou Fried Rice (P) ★	28
Crispy Rice Vermicelli with Stir-Fried Ginger & Onion, Iberico Pork Jowl in Egg Broth (A)(P)	38
Rice Noodles with Giant Garoupa 'Long Dun' & White Clam in Fish Broth (A) Per person	38
Taiwanese Style Beef Brisket Noodle Soup with Beef Tendon (A) Per person	28
Wok-Fried Mee Sua with Assorted Seafood Wrapped in Egg Skin (A)	32
Cold Angel Hair Pasta with Abalone, Wild Mushroom & Sichuan Peppercorn Sauce (A)(N) Per person	38
■ Five Grains Fried Rice with Corn, Salted Lemon & Ginger	24

DESSERT

■ Double-Boiled Sweet Soup with Highland Lotus Seeds & Nostoc Pearls in Hawaiian Papaya (GF)(N) Hot/Cold, per person	28
■ Kumquat & Sour Plum Sorbet with Peach Gum & Lemon Grass Jelly (GF) Per person	15
Swan-Shaped Durian Pastries 3 pieces	15
Fresh Mango Cream with Chia Seeds, Pomelo & Mango Pudding Per person	13

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RICE, NOODLES & DESSERT

DESSERT • CONTINUED

Housemade 'Shao Xing' Wine Ice Cream with Wild Honey, Walnut & Tangerine Peel <i>(A)(N)</i>	13
Per person	
 Seasonal Fruit Platter <i>(GF)</i>	16
Per person	
Double-Boiled Sweet Soup with Superior Bird's Nest & Yunnan Rose Petal <i>(GF)</i>	68
Hot/Cold, per person	
Double-Boiled Superior Bird's Nest with Almond Cream & Egg White <i>(N)</i>	68
Hot/Cold, per person	
Double-Boiled Hokkaido Milk Pudding with Pistachio <i>(GF)(N)</i>	13
Hot/Cold, per person	
Baked "Gula Melaka" Honeycomb Cake	10
3 pieces	
Steamed Hawthorn Cake	10
3 pieces	
Longevity Buns Stuffed with Salted Egg Yolk & Lotus Paste	10
3 pieces	



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