SHANG PALACE

SHANGRI-LA SINGAPORE

SET MENUS, À LA CARTE AND DIM SUM

Shang Palace has since inception, been an exemplar of sophisticated Cantonese gastronomy; renowned for the grace and dynamism it brings to the cuisine. While flavours here are redolent of tradition, they are crafted with today's palate in mind. In the ambience of an Imperial Chinese garden with floral motifs and an understated grandeur, its team of brilliant chefs led by Executive Chinese Chef Daniel Cheung presents the old and new in delicate balance and perfect harmony. On the floor, Asian grace and hospitality is nurtured as families by generations have feasted at these tables. At Shang Palace, legacies are preserved. And new ones made.

SET MENUS

WEST LAKE LONG JING — 168++ per person

Deep-fried fresh African abalone with salt and pepper *(A)(E)(G)(P)(S)(SE)(SH)*

Chilled red jellyfish with spring onion oil *(A)(E)(G)(P)(S)(SE)(SH)*

Traditional marinated sliced pork ear with five spicy and minced garlic *(A)(E)(G)(P)(S)(SE)(SH)*

Braised diced seafood broth with bean curd, crab meat and crab roe *(E)(G)(P)(S)(SE)(SH)*

Traditional stewed pomelo peel and sea cucumber with shrimp roe *(G)(P)(SE)(SH)*

Baked Australia pork rib with osmanthus honey and black pepper *(G)(P)(SH)*

Baked Atlantic cod fish accompanied with egg white and conpoy *(E)(G)(S)(SE)(SH)*

Braised Boston lobster with black bean sauce accompanied with crispy rice vermicelli *(G)(S)(SH)*

20-Year tangerine peel sweetened red bean soup accompanied with chilled red dates cake *(S)(V)*

Wine Pairing: 108++ per person

FENG HUANG DAN CONG — 198++ per person

Barbecued Ibérico pork loin glazed with honey sauce *(E)(G)(P)(S)(SH)*

Deep-fried prawn stuffed with shrimp paste and salted egg yolk *(E)(G)(P)(S)(SH)*

Sautéed fresh sliced sea conch *(E)(G)(P)(S)(SH)*

Smoked bean curd rolls with celtuce, black mushrooms and pickled radish in black truffle sauce *(E)(G)(P)(S)(SH)*

Double-boiled chicken broth with Himematsutake mushroom and fish maw *(SE)*

Braised South African 6-head abalone, goose web and mushroom with seasonal vegetables *(G)(P)(S)(SH)*

Poached garoupa fillet with fish soup and pickled sour vegetables *(G)(SE)*

✦ SIGNATURE

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

All prices are subject to 10% service charge and prevailing government taxes. Photos are for illustration purposes only.

SET MENUS

FENG HUANG DAN CONG · CONTINUED

Stir-fried diced Australian beef tenderloin with black pepper sauce *(G)(S)(SH)*

Braised lobster with superior broth accompanied with egg noodles *(E)(G)(P)(SH)*

Chilled pandan pudding topped with bird's nest *(D)(E)*

Mixed fresh fruit served in cup *(D)(E)*

Baked egg tart *(D)(E)*

Wine Pairing: 118++ per person

SNOW FLOATING ON GREEN LAKE

248++ per person

Deep-fried prawn toast topped with black caviar *(E)(G)(P)(S)(SE)(SH)*

Crispy frog legs with salt and pepper *(E)(G)(P)(S)(SE)(SH)*

Traditional marinated sliced pork ear with five spicy and minced garlic *(E)(G)(P)(S)(SE)(SH)*

Double-boiled chicken broth with dried velvet mushroom and sea conch *(SH)*

Braised South African 6-head abalone and fish maw in abalone sauce *(G)(P)(S)(SE)(SH)*

Baked assorted diced seafood, sea conch and chicken in cream sauce *(D)(G)(SE)(SH)*

Steamed garoupa fillets with black mushrooms, Yunnan ham and seasonal greens *(P)(SE)*

Braised lobster and Ee Fu noodle with spring onion and ginger *(G)(SH)*

Glutinous rice ball in black sesame paste accompanied with osmanthus jelly *(G)(V)*

Wine Pairing: 138++ per person

YUNAN PU ER

298++ per person

Pan-fried foie gras and roasted suckling pig *(D)(G)(P)(SE)(SH)*

✦ SIGNATURE

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

All prices are subject to 10% service charge and prevailing government taxes. Photos are for illustration purposes only.

SET MENUS

YUNAN PU ER · CONTINUED

Deep-fried scallop wrapped with shrimp paste with salted and pepper *(D)(G)(P)(SE)(SH)*

Chilled lobster with caviar and spring onion oil *(D)(G)(P)(SE)(SH)*

Braised imperial bird's nest with brown sauce *(P)*

Braised South African candy heart dried abalone with seasonal green *(G)(P)(S)(SH)*

Fish maw stuffed with shrimp paste wrapped with steamed Star Garoupa fillet and salted egg yolk in chicken broth *(E)(G)(SE)(SH)*

Sautéed king prawn with seasonal greens *(SH)*

Poached rice vermicelli with fresh crab claw in fish broth *(G)(SE)(SH)*

Double boiled peach gum with tangerine peel, saccades and pear *(V)*

Wine Pairing: 158++ per person

VEGETARIAN SET MENU

108++ per person

Smoked bean curd rolls with carrot, black mushrooms and pickled radish in black truffle sauce *(G)(S)(V)*

Deep-fried taro stuffed with fresh corn *(G)(S)(V)*

Crispy shimeji mushroom with honey sauce *(G)(S)(V)*

Braised bird's best spinach broth with bamboo shoot and brown fungus *(V)*

Sautéed assorted vegetables with black truffle sauce served in mini pumpkin *(G)(V)*

Steamed cabbage wrapped with vermicelli and pickled vegetables *(G)(V)*

Braised bean curd box stuffed with diced button mushroom, pumpkin and gingko nuts served with morel mushroom sauce *(G)(S)(V)*

Fried rice with raisin and cherry tomato wrapped in bean curd sheet *(S)(V)*

✦ SIGNATURE

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

All prices are subject to 10% service charge and prevailing government taxes. Photos are for illustration purposes only.

SET MENUS

VEGETARIAN SET MENU · CONTINUED

20-year tangerine peel sweetened red bean soup *(S)(V)*

✦ SIGNATURE

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

All prices are subject to 10% service charge and prevailing government taxes. Photos are for illustration purposes only.

À LA CARTE

CHEF DANIEL'S SIGNATURE MENU

Smoked bean curd rolls with celtuce, black mushrooms and pickled radish in black truffle sauce (6 pieces) *(G)(S)(V)*	20
Traditional stewed pomelo peel with shrimp roe (per person) *(G)(P)(S)(SE)(SH)*	20
Baked live prawns with garlic and Sarawak white peppercorn *(G)(S)(SH)*	48
Fish maw stuffed with shrimp paste wrapped with steamed Star Garoupa fillet and salted egg yolk in chicken broth (per person) *(E)(G)(SE)(SH)*	68
Deep-fried Ibérico pork wrapped in lychee with aged vinegar *(G)(P)(S)*	46
Deep-fried stuffed Sri Lankan mud crab meat in shell (per person) *(D)(E)(G)(SH)*	40
Braised Australia angus beef short rib with sarcodon asparagus mushroom *(G)(S)(SH)*	68
Cantonese-style crispy chicken served with spiced salt (half) *(E)(G)*	40
Baked Australia pork rib with osmanthus honey and black pepper sauce (6 pieces) *(G)(P)(SH)*	60
Baked assorted diced seafood, sea conch and chicken in cream sauce *(D)(G)(SE)(SH)*	38

Chef Daniel Cheung's signature creations are a heartfelt journey of flavours—where time-honoured Cantonese craft meets refined ingredients and modern artistry. Each dish carries the warmth of his memories and nostalgia, enriched by inspirations from his travels, and reimagined with a forward-looking spirit to honour tradition while creating new tastes for today.

NOSTALGIA

Deep-fried Sri Lankan crab meat, coriander and pork fritter (6 pieces) *(A)(E)(G)(P)(SH)* ✦	38
Sautéed fresh milk, crab meat and egg white *(D)(E)(SH)(T)*	32
Sautéed boneless chicken wings skewered with abalone and mushrooms (8 pieces) *(G)(P)(S)(SH)*	78
Pork lard rolls wrapped with Yunnan Ham (8 pieces) *(A)(G)(P)(S)*	20

✦ SIGNATURE

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

All prices are subject to 10% service charge and prevailing government taxes. Photos are for illustration purposes only.

À LA CARTE

NOSTALGIA · CONTINUED

Braised boneless duck with eight treasures (half) *(A)(G)(P)(S)(SE)(SH)* 78

Deep-fried whole boneless chicken filled with fried glutinous rice (whole) *(A)(E)(G)(P)(S)(SH)* ✦ 118
One day advance order required

The Nostalgia dishes are more than recipes—they are memories of time past. Though their intricate preparation deters many today, Chef Daniel remains devoted to preserving them with care and craftsmanship, carrying forward the warmth of family tables and the heritage of flavours for generations to come.

APPETISERS

Crispy frog legs with salt and pepper, shredded ginger *(E)(G)(S)(SE)* ✦ 38

Chilled cucumber with minced garlic *(V)* 16

Deep-fried garoupa fillet toast (3 pieces) *(E)(G)(SE)* 18

Century egg with preserved young ginger *(E)* 14

Traditional marinated sliced pork ear with five spice and minced garlic sauce *(A)(G)(P)(S)(SH)* 16

Marinated red jellyfish with spring onion oil *(G)(S)(SE)* 30

Deep-fried whitebait with spicy garlic *(E)(G)(SE)* 20

Jiangnan-style deep-fried shrimp paste and shredded Chinese ham wrapped with waffle paper (6pieces) *(G)(P)(SH)* 18

SOUPS

Buddha jumps over the wall (Double-boiled assorted dried seafood soup) *(P)(SE)(SH)* 148

Double-boiled An Xin chicken broth with dried velvet mushroom and sea conch *(SH)* 45

Double-boiled An Xin chicken broth with fish maw, sea conch and honeydew *(SE)(SH)* ✦ 48

Double-boiled An Xin chicken and almond broth with fish maw and Chinese cabbage *(SE)(T)* ✦ 48

✦ SIGNATURE

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

All prices are subject to 10% service charge and prevailing government taxes. Photos are for illustration purposes only.

À LA CARTE

SOUPS · CONTINUED

Double-boiled black chicken soup with African 8-head abalone, Chinese yam and wolfberry *(SH)*	42
Hot and sour soup with assorted shredded seafood *(G)(S)(SE)(SH)*	22
Braised sweet corn broth with fresh peeled Sri Lankan crab meat *(E)(SH)* ✦	22
Braised spinach broth with assorted diced seafood and bean curd *(E)(S)(SE)(SH)*	22
Soup of the day	18 per person · 52 standard 4 persons

All soups are served in individual portions.

BARBECUED POULTRY AND MEAT

Barbecued Ibérico pork loin glazed with honey sauce *(A)(E)(G)(P)(S)(SH)* ✦	58
Traditional barbecued Australian pork belly glazed with honey sauce *(A)(E)(G)(P)(S)(SH)*	22
Roasted crispy Australian pork belly *(P)*	22
Homemade soy sauce An Xin chicken *(A)(G)(S)*	40 half
Barbecued poultry and meat combination platter (Barbecued pork belly, Crispy pork belly, Soy sauce chicken) *(A)(E)(G)(P)(S)(SH)*	58
Roasted Peking duck (served in two courses) *(G)(S)* ✦	78 half · 108 whole
Barbecued suckling pig (8 pieces) *(G)(P)(S)*	110
Roasted whole suckling pig (served in two courses) *(G)(P)(S)* ✦	228 half · 418 whole

ABALONE, DRIED SEAFOOD AND BIRD'S NEST

Braised 18-head whole dried South Africa candies abalone in abalone sauce (per piece) *(G)(P)(S)(SH)* ✦	280
Braised 2-head whole fresh Australian abalone in abalone sauce (per piece) *(G)(P)(S)(SH)*	198

✦ SIGNATURE

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

All prices are subject to 10% service charge and prevailing government taxes. Photos are for illustration purposes only.

À LA CARTE

ABALONE, DRIED SEAFOOD AND BIRD'S NEST · CONTINUED

Braised South African whole 6-head abalone with fish maw and goose web in abalone sauce (per person) *(G)(P)(S)(SE)(SH)*	88
Braised South African 4-head abalone in abalone sauce (per person) *(G)(P)(S)(SE)(SH)*	70
Braised sea cucumber and fish maw in abalone sauce (per person) *(G)(P)(S)(SE)(SH)*	68
Braised imperial bird's nest broth with crab meat and crab roe 50g (per person) *(E)(P)(SH)*	78
Braised imperial bird's nest with brown sauce (per person) *(G)(P)(S)* ✦	128
Fried bird's nest with crab meat served with supreme broth *(P)(SH)* ✦	128

LIVE SEAFOOD FROM OUR TANK

Empurau (per 100g) *()*	120
Pacific garoupa (per 100g)	48
Saddle garoupa (per 100g)	35
Red melon seed garoupa (per 100g)	35
Coral trout (per 100g)	30
Red garoupa (per 100g)	22
Soon hock (per 100g)	14
Geoduck clam (per 100g)	28

Live Lobster

1. Australian lobster (per 100g)	45
2. Local lobster (per 100g)	22

✦ SIGNATURE

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

All prices are subject to 10% service charge and prevailing government taxes. Photos are for illustration purposes only.

À LA CARTE

LIVE SEAFOOD FROM OUR TANK · CONTINUED

3. Boston lobster (per 100g)	20
Bamboo clam (per piece)	20
Sri Lankan mud crab (per 100g)	16
Live tiger prawn (per 100g)	12
Live frog (per piece)	18

SEAFOOD

Deep-fried snow crab claw with shrimp paste and almond piece (per person) *(G)(SH)(T)*	32
Deep-fried Atlantic cod fillet with sweet and sour sauce *(E)(G)(SE)*	58
Sichuan style boiled garoupa fillet *(G)(S)(SE)(SH)(T)*	80
Traditional stewed garoupa belly served in a clay pot *(G)(P)(S)(SE)(SH)*	58
Deep-fried prawn with wasabi mayonnaise and salty egg yolk *(D)(E)(G)(SH)* ✦	45
Shang Palace special stir-fried dried shrimp, pacific clam, barbecued honey pork and chives *(G)(P)(S)(SE)(SH)* ✦	78
Deep-fried king prawns with tomato sauce *(G)(SH)*	58
Sautéed fresh South Africa abalone, pacific clam and asparagus with X.O. sauce *(G)(P)(S)(SH)*	88
Poached garoupa fillet with fish soup and pickled sour vegetables *(G)(SE)*	80
Braised seafood with bean curd in clay pot *(G)(S)(SE)(SH)*	50
Sautéed garoupa fillet with yellow chives *(G)(S)(SE)* ✦	80

✦ SIGNATURE

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

All prices are subject to 10% service charge and prevailing government taxes. Photos are for illustration purposes only.

À LA CARTE

MEAT

Stir-fried Kagoshima Wagyu beef with sliced garlic served in golden basket *(G)(S)(SH)*	158
Sautéed sliced Australia beef tenderloin and shishito pepper with garlic in black bean sauce *(G)(S)(SH)*	58
Chinese style pan-fried Australia beef tenderloin with chef's special sauce *(E)(G)(S)*	58
Sweet and sour Iberico pork *(E)(G)(P)* ✦	40
Pan-fried Iberico minced pork patties and diced lotus root with conpoy *(G)(P)(S)(SH)*	38
Stir-fried shredded pork with assorted shredded vegetables and bean sprouts *(G)(P)(S)(SH)*	32

POULTRY

Baked An Xin chicken with Chinese Hua Diao Wine and Himematsutake Mushroom *(A)(G)(S)(SH)* ✦	40 half
Steamed AnXin chicken fillets with flower mushroom, Yunnan ham and seasonal green *(G)(P)* ✦	48 half
Stewed An Xin chicken fillets with black bean and spring onion served in clay pot *(A)(G)(S)(SH)*	38
Deep-fried mashed taro filled with duck roll *(G)(S)(SH)*	48

VEGETARIAN

Sautéed assorted vegetables with truffle oil served in a pumpkin *(G)(T)(V)* ✦	38
Stir-fried French bean and bean curd with preserved vegetables *(G)(S)(V)* ✦	28
Sautéed Chinese leaf lettuce with preserved bean curd sauce served in a claypot *(G)(S)(V)*	28
Braised assorted vegetables with preserved bean curd in clay pot *(G)(S)(V)* ✦	30
Coddled seasonal vegetables, lily bulbs, Chinese yam and cloud fungus *(G)(V)*	32
Steamed eggplant with preserved mustard vegetable topped with crispy enoki mushrooms *(G)(S)(V)*	32

✦ SIGNATURE

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

All prices are subject to 10% service charge and prevailing government taxes. Photos are for illustration purposes only.

À LA CARTE

VEGETARIAN · CONTINUED

Sautéed garden greens with water chestnuts and crispy fritters with black truffle sauce served in golden nest *(G)(V)*	32
Braised homemade bean curd with brown fungus and ginkgo nuts in pumpkin sauce *(E)(S)(T)(V)* ✦	32
Sautéed shredded potato with Sichuan chilli and vinegar *(S)(V)*	26

NOODLES

Braised lobster with black bean sauce accompanied with pan-fried rice vermicelli *(G)(S)(SH)* ✦	60 per person
Stir-fried rice noodles with sliced Australia beef tenderloin in egg gravy *(E)(G)*	40
Braised rice vermicelli and vermicelli with shredded roasted duck and pickled vegetables *(G)(S)* ✦	38
Pan-fried crispy egg noodle with shredded Iberico pork *(E)(G)(P)(S)(SH)*	38
Braised Ee Fu noodles and wild mushrooms with black truffle oil *(E)(G)(S)(SH)*	36
Poached inaniwa noodles with sliced abalone in fish broth *(G)(SE)(SH)* ✦	32 per person
Singapore-style wok-fried rice vermicelli with prawn and shredded barbecued pork *(E)(G)(P)(S)(SH)*	40

RICE

Shang Palace fried rice with assorted seafood, diced barbecued pork and fish roe *(E)(G)(P)(S)(SE)(SH)* ✦	52
Braised fried rice with prawn and diced chicken in Fujian style *(E)(G)(SH)*	38
Steamed rice with assorted seafood and crispy rice in lobster broth *(D)(G)(S)(SE)(SH)* ✦	45
Seasonal clay pot rice (4 persons) *(A)(G)(P)(S)*	78
Golden mantou (portion) *(G)(V)*	8

✦ SIGNATURE

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

All prices are subject to 10% service charge and prevailing government taxes. Photos are for illustration purposes only.

À LA CARTE

DESSERT

Double-boiled bird's nest with rock sugar *(V)*	80
Double-boiled peach gum with tangerine peel, saccades and pear *(V)*	25
Chilled mango sago cream with pomelo *(D)*	16
20-year tangerine peel sweetened red bean soup *(S)(V)* ✦	15
Red bean shaved ice with Hokkaido milk and gula Melaka *(D)(S)*	18
Chilled pandan pudding topped with bird's nest *(D)* ✦	18
Traditional almond cream with egg white *(E)(T)* ✦	15
Chilled herbal jelly	13
Chilled coconut Ai-yu jelly and mango sago cream *(D)* ✦	16
Ice-cream (1 scoop) - Vanilla / Chocolate / Coconut *(D)*	6
Longevity peach bun (per piece) *(V)*	2.8
Shang Palace fresh fruit platter *(V)*	12
Chilled red date cake (3 pieces) *(V)*	12

✦ SIGNATURE

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

All prices are subject to 10% service charge and prevailing government taxes. Photos are for illustration purposes only.

DIM SUM

STEAMED

Steamed dumpling with assorted seafood, fish maw and abalone in supreme broth (per person) *(E)(G)(P)(SE)(SH)*	20
Shang Palace steamed shrimp dumplings (3 pieces) *(G)(P)(SH)* ✦	15
Steamed siew mai with black caviar (3 pieces) *(E)(G)(P)(SE)(SH)*	15
Steamed Hokkaido scallop dumpling with Chinese chives (3 pieces) *(E)(G)(SH)* ✦	16
Steamed chicken roll with yam, black mushroom and fried fish maw (2 pieces) *(G)(S)(SE)*	12
Steamed Australia beef balls with fried bean curd sheet (3 pieces) *(G)(S)*	12
Steamed chicken feet with superior chilli *(A)(G)(S)(SH)*	10
Steamed pork ribs with black bean sauce *(G)(P)(S)*	10
Braised chicken feet and flower bean with abalone sauce *(G)(S)(SH)(T)*	15
Steamed crystal dumplings with black truffle, assorted mushroom and preserved olive (3 piece) *(G)(V)*	10
Traditional steamed glutinous rice with chicken, mushroom and shrimp wrapped in lotus leaf (1 piece) *(A)(E)(G)(P)(S)(SE)(SH)*	10
Steamed salted egg custard buns (3 pieces) *(D)(E)(G)* ✦	9
Steamed barbecued Ibérico pork buns (3 pieces) *(A)(E)(G)(S)(SH)*	10

RICE FLOUR ROLLS

Steamed rice flour rolls with shrimp *(E)(G)(S)(SH)*	15
Steamed rice flour rolls with barbecued Ibérico pork *(A)(E)(G)(P)(S)* ✦	13
Steamed spinach rice flour wrapped with crispy rolls and seafood *(D)(G)(SE)(SH)*	16

✦ SIGNATURE

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

All prices are subject to 10% service charge and prevailing government taxes. Photos are for illustration purposes only.

DIM SUM

DEEP-FRIED & PAN-FRIED

Deep-fried chicken and shrimp pastry in carrot shape (3 pieces) *(A)(G)(S)(SH)*	12
Traditional deep-fried Hokkaido scallop dumplings served with supreme broth (3 pieces) *(E)(G)(P)(SH)*	15
Pan-fried bean curd rolls with shrimp (3 pieces) *(G)(S)(SH)*	12
Deep-fried spring rolls with shredded chicken and yellow chives (3 pieces) *(D)(G)(SH)*	10
Crispy-fried barbecued pork wanton, served with sweet and sour sauce (3 pieces) *(E)(G)(P)(SE)(SH)*	15
Crispy-fried taro pastry with minced meat and Chinese chives (3 pieces) *(A)(G)(P)(S)*	12
Pan-fried eggplant, capsicum and bean curd stuffed with shrimp paste in black bean sauce (3 pieces) *(G)(S)(SH)*	15
Thousand-layer radish puff (3 pieces) *(G)(P)(SH)* ✦	12

WOK-FRIED / BRAISED

Fried turnip cake with spicy X.O. chilli sauce *(E)(G)(P)(S)(SH)*	18
Wok-fried egg noodles with shredded chicken, barbecued pork and roasted duck in superior soy sauce *(E)(G)(P)(S)*	12
Wok-fried sliver needle noodles with prawns *(G)(S)(SH)*	13
Braised pig trotters and egg with ginger and sweetened vinegar *(E)(G)(P)(S)*	16

BAKED

Baked barbecued Ibérico pork pastry (3 pieces) *(A)(E)(G)(P)(S)(SH)* ✦	12
Baked mini egg tarts (3 pieces) *(E)(G)* ✦	10
Baked curry Anxin chicken pastry (3 pieces) *(E)(G)(SH)*	12

✦ SIGNATURE

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

All prices are subject to 10% service charge and prevailing government taxes. Photos are for illustration purposes only.

DIM SUM

PORRIDGE

Porridge choice of fish, seafood, century egg and shredded pork, shredded chicken, sliced beef, fresh prawn or fresh scallop *(E)(P)(SE)(SH)*	13

✦ SIGNATURE

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

All prices are subject to 10% service charge and prevailing government taxes. Photos are for illustration purposes only.