川香辣脆龙鳞皮 (G) 10
SICHUAN SPICED CRISPY FISH SKIN

七味虫草花金针菇 (G) 10
TORAGASHI SPICED CORDYCEPS FLOWER & ENOKI CRISPS

香油黑椒糟毛豆 (G) 10
WINE PICKLED EDAMAME WITH SESAME OIL & BLACK PEPPER DRESSING

焼椒酸姜溏心皮蛋 (G) 10
CENTURY EGGS WITH ROASTED PEPPERS & PICKLED GINGER

辣子鸡丁午餐肉 (G)(P) 10
SICHUAN SPICY CHICKEN & LUNCHEON MEAT

(A) ALCOHOL (G) GLUTEN (N) NUTS (P) PORK (V) VEGETARIAN ☑ SPICY

OUR COLLEAGUES WILL ASSIST YOU WITH ANY DIETARY REQUIREMENTS.

ALL ABOVE STATED PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING 7% GOODS AND SERVICES TAX.
新派夫妻肺片鸭胸
BRINED DUCK BREAST, BEEF TRIPE & OX TONGUE DRESSED WITH SICHUAN CHILLI DRESSING

(4) ALCOHOL (G) GLUTEN (N) NUTS (P) PORK (V) VEGETARIAN (S) SPICY

OUR COLLEAGUES WILL ASSIST YOU WITH ANY DIETARY REQUIREMENTS.

ALL ABOVE STATED PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING 7% GOODS AND SERVICES TAX.
<table>
<thead>
<tr>
<th>菜名</th>
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<tbody>
<tr>
<td>家烧兜底鲳鱼 (A)(G)(P)</td>
<td>98</td>
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<tr>
<td>TAIZHOU FARMSTYLE BRAISED WHITE POMFRET</td>
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<tr>
<td>回锅辣酥鹅 (A)(G)</td>
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<tr>
<td>SPICY TWICE-COOKED GOOSE IN CASSEROLE</td>
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<tr>
<td>自制双色剁椒蒸鳕鱼 (A)(G)</td>
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<tr>
<td>HUNAN STYLE STEAMED COD FILLET WITH HOUSE-MARINATED PEPPERS</td>
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<tr>
<td>啫啫虾酱芥兰煲 (A)(G)(P)</td>
<td>18</td>
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<tr>
<td>CRUNCHY KALE WITH SHRIMP PASTE IN SHAO-XING-SCENTED CLAYPOT</td>
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<tr>
<td>蚝茄双耳缤纷菜花 (G)(P)</td>
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<tr>
<td>RAINBOW CAULIFLOWERS &amp; BROCCOLI WITH BLACK &amp; WHITE FUNGUS IN TOMATO BROTH</td>
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<td>红烧肉酿小凉瓜 (A)(G)(P)</td>
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<tr>
<td>BRAISED BABY BITTER MELON STUFFED WITH PORK</td>
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<tr>
<td>酸豆角雪菜爆目魚花 (A)(G)</td>
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<tr>
<td>WOK-FRIED HOMEMADE PICKLED LONG BEANS &amp; SQUID</td>
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<tr>
<td>古早滋补三参鸡 (A)(G)(N)</td>
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<tr>
<td>CLASSIC OVEN-BAKED CHICKEN WITH TRIO OF GINSENG</td>
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<tr>
<td>五年陈老菜脯蒸肉饼 (A)(G)(P)</td>
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<tr>
<td>STEAMED PORK PATTY WITH 5-YEAR VINTAGE TURNIP “LAO CAI PU”</td>
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<tr>
<td>笋尖苦子小炒肉 (A)(G)(P)</td>
<td>24</td>
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<tr>
<td>PORK BELLY WITH AIR-DRIED BAMBOO SHOOT &amp; EGGPLANT</td>
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<tr>
<td>胡椒浓汤肚丝胜瓜 (A)(G)(P)</td>
<td>24</td>
</tr>
<tr>
<td>LUFFA MELON &amp; PIG’S STOMACH IN PEPPERCORN BROTH</td>
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</tr>
</tbody>
</table>

(A) ALCOHOL (G) GLUTEN (N) NUTS (P) PORK (V) VEGETARIAN SPF

OUR COLLEAGUES WILL ASSIST YOU WITH ANY DIETARY REQUIREMENTS.

ALL ABOVE STATED PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING 7% GOODS AND SERVICES TAX.
黄金烤鸭,玫瑰花面酱,彩虹么么饼 (半只/每只) 48/88
GOLDEN ROASTED DUCK WITH ROSE & FERMENTED BEAN SAUCE & RAINBOW PANCAKES (HALF/WHOLE)

烤菠萝西班牙黑豚叉烧 (G)(P) 28
BARBECUED KUROBUTA PORK CHAR SIEW WITH ROASTED PINEAPPLE

冰烧火腩佐野山椒萝蔔 (A)(P) 29
CRISPY PORK BELLY WITH PICKLED RADISH & CARROTS

玫瑰豉油皇浸鸡 (A) 28
CANTONESE STYLE SOY-SAUCE CHICKEN

香烤 14 天小乳猪，菇菇萝卜干配 (限量)(每份)(每只) 68/398
SUCKLING PIG WITH MUSHROOM & PICKLED TURNIP STUFFING (PER PORTION/WHOLE PIECE)

(A) ALCOHOL (G) GLUTEN (N) NUTS (P) PORK (V) VEGETARIAN "SPICY"
OUR COLLEAGUES WILL ASSIST YOU WITH ANY DIETARY REQUIREMENTS.
ALL ABOVE STATED PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING 7% GOODS AND SERVICES TAX.
20  
GINGERED DUCK SOUP WITH GIANT BAMBOO CLAMS (PER PERSON)

28  
FISH CARTILAGE SOUP WITH ABALONE, FISH MAW & HOKKAIDO CRAB LEG (PER PERSON)

18  
HOT AND SOUR SOUP WITH TIGER PRAWNS & BEANCURD THREADS (PER PERSON)

18  
OLD CUCUMBER SOUP WITH NOSTOC PEARLS & SEA CONCH (PER PERSON)

14  
FREE-RANGE CHICKEN SOUP WITH 5-YEAR VINTAGE TURNIP "LAO CAI PU" (PER PERSON)

26  
8-HOUR GOLDEN BROTH WITH SCALLOP, PRAWN & HOKKAIDO CRAB LEG (PER PERSON)

38  
TEOCHEW STYLE CRISPY-CRUSTED BRAISED SEA CUCUMBER (PER PERSON)

42  
BEIJING STYLE SCALLION-BRAISED SEA CUCUMBER (PER PIECE)

188  
SOUTH AFRICAN 15-HEAD ABALONE & YUNNAN TERMITE FUNGUS WITH 8-HOUR GOLDEN BROTH (PER PIECE)

198  
BRAISED SOUTH AFRICAN ABALONE (PER PIECE)

268  
CLASSIC HONG KONG STYLE BRAISED PREMIUM AUSTRALIAN DRIED CANDY 10-HEAD ABALONE (PER PIECE)

48  
SLOW-COOKED FISH MAW STEAK WITH ABALONE SAUCE

45  
STEAMED EGG WHITE WITH BIRD’S NEST & CRAB MEAT (PER PERSON)

(A) ALCOHOL (G) GLUTEN (N) NUTS (P) PORK (V) VEGETARIAN  SPICY

OUR COLLEAGUES WILL ASSIST YOU WITH ANY DIETARY REQUIREMENTS

ALWAYS STATED PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING 7% GOODS AND SERVICES TAX.
古早滋补三参鸡 (A)(G)(N) 58
CLASSIC OVEN-BAKED CHICKEN WITH TRIO OF GINSENG
腊八豆炒鸡丁 (A)(G)(N) 22
SAUTÉED SPICY CHICKEN WITH HUNAN NATTO BEANS
回锅辣鹅 (A)(G) 38
SPICY TWICE-COOKED GOOSE IN CASSEROLE
五年陈老菜脯蒸肉饼 (A)(G)(P) 26
STEAMED PORK PATTY WITH 5-YEAR VINTAGE TURNIP “LAO CAI PU”
金蒜烧汁伊比利猪 (A)(G)(P) 28
IBERICO PORK WITH GOLDEN GARLIC & SAVOURY SAUCE
笋尖茄子小炒肉 (A)(G)(P) 24
PORK BELLY WITH AIR-DRIED BAMBOO SHOOT & EGGPLANT
鸳鸯菜脯安格斯牛粒 (A)(G) 58
ANGUS BEEF CUBES WITH 5-YEAR VINTAGE TURNIP “LAO CAI PU” & CRUNCHY PICKLED TURNIP
高粱酱焖牛魔王 (A)(G)(N) 42
BEEF CHEEKS, TENDON & OXTAIL WITH SORGHUM GRAINS & WINE
孜然嘴馋羊柳粒 (A)(G) 36
SAUTÉED XINJIANG STYLE LAMB TENDERLOIN WITH POTATOES & CUMIN

(A) ALCOHOL (G) GLUTEN (N) NUTS (P) PORK (V) VEGETARIAN

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ALL ABOVE STATED PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING 7% GOODS AND SERVICES TAX.
农家烧兜底鲳鱼 (A)(G)(P) 98
Taizhou Farmstyle Braised White Pomfret

自制双色剁椒蒸鳕鱼 (每位) (A)(G) 28
Hunan Style Steamed Cod Fillet with House-Marinated Peppers (Per Person)

灌木蜂蜜烤鳕鱼 (每位) (G) 32
Baked Cod with Wild Honey & Soy Sauce Reduction (Per Person)

椒粉汁烧老虎虾 (A)(G)(P) 38
Claypot Tiger Prawns with Fiery Chilli Pickled Pickled Sauce

红香缤纷果律虾球 (G) 38
Crispy Prawns with Passion Fruit Mayonnaise Dressing

油鸡枞芦笋炒带子 (A)(G) 48
Stir-fried Scallops with Asparagus & Yunnan Termite Mushroom

酸豆角雪菜爆目魚花 (A)(G) 32
Wok-fried Homemade Pickled Long Beans & Squid

指年糕一锅鲜 (A)(G) 68
Rice Cakes with Spicy Crab, Shrimp & Squid

陈年花雕烤乌鱼子蒸膏蟹 (A)(G) 68
Steamed Roe Crab with Mullet Roe Shavings & Shao-Xing Ginger Custard

(A) Alcohol (G) Gluten (N) Nuts (P) Pork (V) Vegetarian (Sp) Spicy

Our colleagues will assist you with any dietary requirements.

All above stated prices are in Singapore Dollars and subject to 10% Service Charge and prevailing 7% Goods and Services Tax.
鲜

上海

LIVE SEAFOOD

龙虾

LOBSTER

波士顿龙虾

BOSTON LOBSTER

烹方法可选 / COOKING STYLE:

甘香辣椒 / STIR-FRIED WITH SPICY BLACK BEAN SAUCE (A)(G)

上汤芝士焗 / WOK-BAKED CONSMOME WITH PARMESAN CHEESE (A)(G)

黑蒜茸蒸 / STEAMED WITH BLACK GARLIC (A)(G)

海胆酱焗 / WITH BLACK GARLIC / WOK-BAKED CONSOMMÉ WITH PARMESAN CHEESE /STIR-FRIED WITH SALTED EGG YOLK / STEAMED WITH HUNAN PICKLED PEPPERS

本地龙虾

GREEN BAMBOO ASIAN LOBSTER

烹方法可选 / COOKING STYLE:

海胆酱油 / WOK-BAKED WITH SEA URCHIN SAUCE (G)

甘香辣椒 / STIR-FRIED WITH SPICY BLACK BEAN SAUCE (A)(G)

上汤芝士焗 / WOK-BAKED CONSMOME WITH PARMESAN CHEESE (A)(G)

黑蒜茸蒸 / STEAMED WITH BLACK GARLIC (A)(G)

象拔蚌

GEODUCK

两吃 / SERVED TWO WAYS:

刺身配芥末酱油 / GEODUCK SASHIMI

虾汤泡饭 / SOY SAUCE AND WASABI BOILED RICE WITH LOBSTER BROTH (G)

其他烹方法 / OTHER COOKING STYLES:

白灼 / POACHED WITH SOY CONDIMENTS (A)(G)

樱花虾酱芦笋炒 / STIR-FRIED ASPARAGUS WITH SAKURA SHRIMP PASTE (A)(G)

(每 100 克 / PRICED PER 100G)

膏蟹

ROE CRAB

烹方法可选 / COOKING STYLE:

避风塘蒜香炒 / STIR-FRIED GARLIC & ShallOT CRISPS (A)(G)

姜葱烧汁干焗 / DEEP-FRIED WITH PREMIUM SOY SAUCE

黑蒜茸蒸 / STEAMED WITH BLACK GARLIC (A)(G)

碳烧虎皮青椒蒸 / STEAMED WITH HUNAN PICKLED PEPPERS (A)(G)

酸辣金汤 / GOLDEN BROTH & CHINESE PICKLES (A)(G)

罗壳鱼

MARBLED SOBYS

烹方法可选 / COOKING STYLE:

清蒸 / STEAMED WITH PREMIUM SOY SAUCE (A)(G)

金露树子蒸 / STEAMED WITH MANJACK SEEDS (A)(G)

油泡 / DEEP-FRIED WITH PREMIUM SOY SAUCE

自制红红火火剁椒酱蒸 / STEAMED WITH HUNAN PICKLED PEPPERS (A)(G)

碳烧虎皮青椒蒸 / STEAMED WITH GRILLED PEPPERS (A)(G)

酸辣金汤 / GOLDEN BROTH & CHINESE PICKLES (A)(G)

(每 100 克 / PRICED PER 100G)

罗壳鱼

MARBLED SOBYS

烹方法可选 / COOKING STYLE:

清蒸 / STEAMED WITH PREMIUM SOY SAUCE (A)(G)

金露树子蒸 / STEAMED WITH MANJACK SEEDS (A)(G)

油泡 / DEEP-FRIED WITH PREMIUM SOY SAUCE

自制红红火火剁椒酱蒸 / STEAMED WITH HUNAN PICKLED PEPPERS (A)(G)

碳烧虎皮青椒蒸 / STEAMED WITH GRILLED PEPPERS (A)(G)

酸辣金汤 / GOLDEN BROTH & CHINESE PICKLES (A)(G)

(每 100 克 / PRICED PER 100G)

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LIVE SEAFOOD IS PRICED AT THE DAILY MARKET RATE AND CHARGED PER 100G.

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CRUNCHY KALE WITH SHRIMP PASTE IN SHAO-XING-SCENTED CLAYPOT

RAINBOW CAULIFLOWERS & BROCCOLI WITH BLACK & WHITE FUNGUS IN TOMATO BROTH

RED BROSSE BOLVEAU MELON STUFFED WITH PORK

SLOW-COOKED HEART OF CARROTS IN CHICKEN CONSOMMÉ

YUNNAN BACILLUS FUNGUS WITH CHIVES & SUN-DRIED CAULIFLOWERS

LUFFA MELON & PIG’S STOMACH IN PEPPERCORN BROTH

CRISPY PUMPKIN WITH SALTED EGG YOLK & FIVE-SPICED SALT

DAILY SEASONAL GREENS

CLEAR / PLAIN STIR-FRIED (G)(V)

SAKURA SHRIMP SAUCE (A)(G)

STIR-FRIED WITH SUN-DRIED SHRIMPS (A)(G)

PORK BELLY & PICKLED LONG BEANS

ASSORTED SEAFOOD IN SAKURA SHRIMP BROTH

MIXED KUROBUTA PORK (PER PERSON)

CRISPY EGG NOODLES WITH SHRIMP, CRAB MEAT & SCRAMBLED EGGS

TAIWANESE STYLE BEEF BRISKET & TENDON NOODLES IN SOUP (PER PERSON)

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ALL ABOVE STATED PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING 7% GOODS AND SERVICES TAX.
## Dim Sum Selection

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Quantity/Price</th>
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<tbody>
<tr>
<td>黑金碳香流沙包 (3件) (G)(P)</td>
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<tr>
<td>HOUSE SPECIALTY BLACK GOLD EGG CUSTARD BUNS (3 PIECES)</td>
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<tr>
<td>辣椒螃蟹小笼包 (1件) (G)(P)</td>
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<tr>
<td>CHILLI CRAB XIAO LONG BAO DUMPLING (1 PIECE)</td>
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<tr>
<td>汁汁香芋蒸凤爪 (A)(G)</td>
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<tr>
<td>CHICKEN FEET WITH TARO &amp; BLACK BEAN SAUCE</td>
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<tr>
<td>蜜汁蚝皇叉烧包 (3件) (G)(N)(P)</td>
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<tr>
<td>STEAMED PORK CHAR SIW BUNS (3 PIECES)</td>
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<tr>
<td>樱花虾蒸烧卖皇 (3件) (G)(N)(P)</td>
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<tr>
<td>SI EW MAI DUMPLINGS WITH CRAB ROE, PORK &amp; SEAFOOD (3 PIECES)</td>
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<tr>
<td>新洲咖啡鸡脚包 (3件) (G)(P)</td>
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<tr>
<td>FLUFFY CURRY PUDDS STUFFED WITH CHICKEN POTATOES &amp; ONIONS (3 PIECES)</td>
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<tr>
<td>黄牛肝菌烤菜饺 (3件) (G)</td>
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<tr>
<td>STEAMED DUMPLINGS STUFFED WITH PORCINI MUSHROOMS &amp; BRAISED BOK CHOY DUMPLINGS (3 PIECES)</td>
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<tr>
<td>黑蒜水晶虾饺皇 (3件) (G)(N)(P)</td>
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<tr>
<td>HAR KAU SHRIMP DUMPLING WITH BLACK GARLIC (3 PIECES)</td>
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<tr>
<td>糖醋芝麻虾多士 (4件) (G)(P)</td>
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<tr>
<td>SESAME SHRIMP TOAST WITH SWEET &amp; SOUR DIP (4 PIECES)</td>
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<td>珍柱鲜虾韭菜饼 (G)(P)</td>
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<tr>
<td>DRIED SCALLOPS, SHRIMPS &amp; CHIVES PANCAKE</td>
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<tr>
<td>黄贝饭沙原堆仔 (3件) (G)(V)</td>
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<tr>
<td>SESAME RICE DUMPLINGS STUFFED WITH SALTED EGG YOLK (3 PIECES)</td>
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<tr>
<td>像生田蘑菇花包 (3件) (G)(N)(P)</td>
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<tr>
<td>HOUSE SPECIALTY STEAMED MUSHROOM BUNS (3 PIECES)</td>
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<tr>
<td>咸蛋紫薯地瓜角 (3件) (G)(P)</td>
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<tr>
<td>PURPLE SWEET POTATOES STUFFED WITH SALTED EGG YOLK (3 PIECES)</td>
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<tr>
<td>麻酱口水鸡拉肠粉 (G)(N)</td>
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<tr>
<td>FRESHLY-MADE RICE ROLLS SERVED WITH POACHED CHICKEN &amp; SPICY SICHUAN SESAME DRESSING</td>
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<tr>
<td>现剥活草虾韭黄现拉肠粉 (G)</td>
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<tr>
<td>FRESHLY-MADE RICE ROLLS STUFFED WITH TIGER PRAWNS &amp; YELLOW CHIVES</td>
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<tr>
<td>现切黑叉烧现拉肠粉 (G)(P)</td>
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<tr>
<td>FRESHLY-MADE RICE ROLLS STUFFED WITH BARBECUE PORK CHAR SIW</td>
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*点心每多增加一件，按点心单件价格计算。

DIM-SUM QUANTITIES MAY BE ADDED BASED ON NUMBER OF GUESTS.

(A) ALCOHOL (G) GLUTEN (N) NUTS (P) PORK (V) VEGETARIAN (SPICY)

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ALL ABOVE STATED PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING 7% GOODS AND SERVICES TAX.
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<th>描述</th>
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<tr>
<td>甜蜜自制云南冰稀饭 (每位) (A)(G)(N)(V)</td>
<td>12</td>
<td>YUNNAN STYLE FERMENTED RICE KACANG (PER PERSON)</td>
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<tr>
<td>香辣沙嗲金沙冰淇淋 (每位) (G)(N)(V)</td>
<td>8</td>
<td>SATAY-SPICED ICE-CREAM WITH PEANUT DUST, FRUITS &amp; NUTS (PER PERSON)</td>
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<tr>
<td>枣皇雪莲子炖香梨 (每位) (N)(V)</td>
<td>10</td>
<td>SWEET SOUP WITH DOUBLE-BOILED PEAR, DATES &amp; HIGHLAND LOTUS SEEDS (PER PERSON)</td>
</tr>
<tr>
<td>红毛荔枝冰霜桃胶香茅冻 (每位) (G)(V)</td>
<td>10</td>
<td>SOURSOP SORBET WITH PEACH GUM &amp; LEMON GRASS JELLY (PER PERSON)</td>
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<tr>
<td>椰皇天鹅酥 (3件) (G)(P)</td>
<td>12</td>
<td>SWAN-SHAPED DURIAN PASTRIES (3 PIECES)</td>
</tr>
<tr>
<td>古早伦教白糖糕 (3件) (G)(V)</td>
<td>6</td>
<td>CANTONESE STYLE FERMENTED RICE CAKES (3 PIECES)</td>
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<tr>
<td>香芒杨枝甘露冰激凌 (每位) (G)(V)</td>
<td>10</td>
<td>FRESH MANGO &amp; SAGO CREAM WITH POMELO &amp; ICE CREAM (PER PERSON)</td>
</tr>
<tr>
<td>大理玫瑰冰淇淋 (每位) (G)(N)(V)</td>
<td>12</td>
<td>DA LI ROSE PETAL ICE CREAM (PER PERSON)</td>
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<tr>
<td>时令鲜果盘 (V)</td>
<td>16</td>
<td>SEASONAL FRUIT PLATTER</td>
</tr>
</tbody>
</table>

(A) ALCOHOL (G) GLUTEN (N) NUTS (P) PORK (V) VEGETARIAN ☀️ SPICY

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