A reflection of the best of Cantonese cuisine, this menu showcases the creativity and well-honed culinary prowess of the team.

With a fresh interpretation of classic dishes, diners can expect to be enthralled by a diversity of ingredients and innovative pairings in this menu.
颂苑午市套餐
SONG GARDEN EXECUTIVE SET LUNCH

颂苑点心三拼
笋尖虾饺、蜂巢蟹球、炭烧乌达烧卖
Dim Sum Trio Combination
Steamed Prawn Dumpling,
Deep-fried Yam Puff with Crab Meat in Pepper Sauce,
Pan-seared “Otak” Dumpling on Skewer

时日老火煲例汤
Chef’s Special – Double-boiled Soup of the Day

当归黑豚扒
Kurobuta Pork Cutlet with Pistachio Crumbs

海鲜猪油渣焖面卜
Stir-fried Mee Pok with Seafood and Lard Residue in Signature Chilli Sauce

芦荟酸柑香茅冻
Chilled Aloe Vera with Lemongrass Jelly in Sour Plum and Lime Juice

$43.00++ per person
(min. 2 persons)

We are pleased to accommodate your allergy & other dietary restrictions. Please approach our Service Associates for assistance
All prices are in Singapore Dollars. Subject to 10% service charge & prevailing government taxes
SONG GARDEN BUSINESS SET

Song Garden Treasure Platter
Pan-seared Foie Gras on Braised Pear Sauce, Crispy Fried Prawns with Kiwi Sauce and Pan-seared Scallop with Mango Salsa

Braised Lobster with Pumpkin Puree
Served in Young Coconut

Steamed Cod Fillet with Mixed Minced Garlic

BBQ Pork and Sunny Side Up on Rice

Chilled Mango Puree Sago and Pomelo served with Coconut Ice Cream

$83.00++ per person
(min. 2 persons)

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All prices are in Singapore Dollars. Subject to 10% service charge & prevailing government taxes.
Song Garden Famed Five

Song Garden Treasure Platter
Pan-seared Foie Gras on Braised Pear Sauce,
Crispy Fried Wasabi Mayonnaise Prawn Ball
and Pan-seared Scallop in Chef’s Signature Sauce

Braised Superior Shark’s Fin in Supreme Broth
Served in Hot Stone Pot with Bacon Scallion Pencil

Lamb Rack stuffed with Diced Fish in Feather Light Batter

Baked Cod Fillet with Miso Sauce

Braised Mee Pok with Whole 8-Head Abalone

Kaleidoscopic Dessert Platter
Combination of Fresh Fruit, Chilled Avocado Cream,
Chilled Aloe Vera, Chilled Mango Puree

$99.00++ per person
(min. 2 persons)

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SONG GARDEN DELUXE SET

Treasure Platter (Chilled)
Five Spiced Foie Gras, Abalone and Sake infused Crabmeat Salad

Double-boiled Superior Shark’s Fin Soup with Black Truffle

Baked Spare Ribs with Homemade Sauce

Pan-seared Angus Beef Fillet

Steamed Lobster with Fine Noodle

Double-boiled Supreme Bird’s Nest with Almond Cream
Served in Young Coconut

$188.00++ per person
(min. 2 persons)

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APPETIZER

Wok-fried Carrot Cake with Signature Chilli Sauce

Pictures are for illustration purposes only.
五香凍鵝肝  
Chilled Five Spices Foie Gras with Martini Sesame Biscuit  $26.80

沃道咖喱蟹肉  
Curry Crabmeat with Waldorf salad  $16.80

锦绣玉鹭鸶  
Shredded Duck Meat with Fruit  $16.80

虾酱鸡中翼  
Deep-fried Mid Wing with Prawn Taste  $13.80

椒盐白饭鱼  
Crispy Silver Bait tossed with Salt and Pepper  $12.80

酥脆海龙皇  
Crispy Cuttlefish with Salt and Pepper  $12.80

脆皮炸大肠  
Crispy Pig Intestine  $12.80

醋香云耳拌海蜇头  
Jellyfish marinated in Garlic Vinagrette  $12.80

肉松脆茄子  
Deep-fried Egg Plant tossed with Pork Floss  $10.80

紫姜皮蛋  
Preserved Egg with Ginger  $9.80

鲍汁凤爪  
Braised Phoenix Claw  $9.80

话梅小番茄  
Chilled Organic Cherry Tomato in Plum Sauce  $9.80

老干爹酱炒萝卜糕  
Wok-fried Carrot Cake with Signature Chilli Sauce  $9.80

黄金炸鱼皮  
Crispy Fish Skin coated with Golden Egg Yolk  $9.80

金砖豆腐  
Deep-fried Tofu with Salt and Pepper  $9.80

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前菜精选
ST ARTERS

Treasure Platter (Hot)
Pan-seared Foie Gras in Braised Pear Sauce, Crispy Mentaiko Prawn Ball and Pan-seared Scallop on Orange Jus

Pictures are for illustration purposes only.
**STARTERS**

**Treasure Platter (Chilled)**
Foie Gras, Abalone and Sake infused Crabmeat Salad

- $32.00

**Chilled Lobster with Homemade Sesame Sauce**

- $30.00

**Treasure Platter (Hot)**
Pan-seared Foie Gras in Braised Pear Sauce, Crispy Mentaiko Prawn Ball and Pan-seared Scallop on Orange Jus

- $28.00

**Treasure Platter**
Pan-seared Scallop with Mango Salsa, Deep-fried Yam Puff with Crab Meat in Pepper Sauce and Pan-seared Quail Eggs stuffed with Prawn Paste

- $22.00

**Pan-seared Foie Gras with Braised Pear Sauce**

- $18.80

**Pan-seared Hokkaido Scallop on Orange Jus**

- $16.80

**Sake infused Chilled Crabmeat Salad**

- $16.80

**Prawn Duet**

- $9.80

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All prices are in Singapore Dollars. Subject to 10% service charge & prevailing government taxes.
Double-boiled Supreme Bird’s Nest with Almond Cream Served in Young Coconut
Double-boiled Supreme Bird’s Nest with Almond Cream Served in Young Coconut $68.00

Braised Supreme Bird’s Nest with Supreme Broth Served in Hot Stone Pot with Crispy Bacon Roll $68.00

Braised Supreme Bird’s Nest with Crabmeat and Crab Roe $68.00

Braised Bird’s Nest with Crab Pincer in Brown Sauce $68.00

Braised Supreme Bird’s Nest with Fresh Crabmeat $68.00

Double-boiled Bird’s Nest with American Ginseng in Supreme Consommé $68.00

Sautéed Bird’s Nest with Silken Egg White and Lily Bulbs $68.00

Braised Bird’s Nest with Shrimp and Scallop in Pumpkin Soup $68.00

Braised Bird’s Nest Soup with Fish Maw and Minced Chicken $68.00

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鲍鱼和海味

ABALONE & SEA TREASURES

蚝皇扣南非一头鲍鱼
Braised 1-Head South African Abalone with Abalone Sauce

Pictures are for illustration purposes only.
### ABALONE & SEA TREASURES

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised Signature 15-Head Japanese Yoshihama Abalone with Abalone Sauce</td>
<td>$288.00</td>
</tr>
<tr>
<td>Braised 1-Head South African Abalone with Abalone Sauce</td>
<td>$188.00</td>
</tr>
<tr>
<td>Braised 2-Head South African Abalone with Abalone Sauce</td>
<td>$78.00</td>
</tr>
<tr>
<td>Braised 3-Head South African Abalone with Abalone Sauce</td>
<td>$58.00</td>
</tr>
<tr>
<td>Braised Assorted Sea Treasures with Abalone Sauce</td>
<td>$98.00</td>
</tr>
<tr>
<td>Braised Fish Maw and Spiky Sea Cucumber with Abalone Sauce</td>
<td>$68.00</td>
</tr>
<tr>
<td>Braised Whole Fish Maw in Abalone Sauce (Pre-order required)</td>
<td>Seasonal Price</td>
</tr>
<tr>
<td>Braised 8-Head South African Abalone with Abalone Sauce</td>
<td>$88.00</td>
</tr>
<tr>
<td>Stewed Spiky Sea Cucumber with Dried Sakura Shrimps and Scallion</td>
<td>$88.00</td>
</tr>
<tr>
<td>Braised Goose Web with Mushroom Served in Claypot</td>
<td>$58.00</td>
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</tbody>
</table>

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汤 - 羹
SOUP & BROTH

石锅金汤龙虾羹
Braised Lobster with Pumpkin Puree
Served in Hot Stone Pot with Crispy Bacon Roll

Pictures are for illustration purposes only.
## 汤 - 羹

**SOUP & BROTH**

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>香港金汤龙虾羹</td>
<td>$30.00</td>
</tr>
<tr>
<td><strong>Braised Lobster with Pumpkin Puree</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Served in Hot Stone Pot with Crispy Bacon Roll</strong></td>
<td></td>
</tr>
<tr>
<td>香港花胶翅骨汤</td>
<td>$28.00</td>
</tr>
<tr>
<td><strong>Braised Shark’s Cartilage Soup with Fish Maw</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Served in Hot Stone Pot with Crispy Bacon Roll</strong></td>
<td></td>
</tr>
<tr>
<td>响螺花胶炖鸡汤</td>
<td>$28.00</td>
</tr>
<tr>
<td><strong>Double-boiled Chicken Soup with Fish Maw and Sea Whelk</strong></td>
<td></td>
</tr>
<tr>
<td>羊肚菌花胶炖鸡汤</td>
<td>$28.00</td>
</tr>
<tr>
<td><strong>Double-boiled Silkie Soup with Fish Maw and Morel Mushroom</strong></td>
<td></td>
</tr>
<tr>
<td>玛咖炖龙骨汤</td>
<td>$28.00</td>
</tr>
<tr>
<td><strong>Double-boiled Pork Ribs Herb Soup with Maka</strong></td>
<td></td>
</tr>
<tr>
<td>海皇炖金盅</td>
<td>$19.80</td>
</tr>
<tr>
<td><strong>Double-boiled Assorted Seafood Soup served in Whole Yellow Melon</strong></td>
<td></td>
</tr>
<tr>
<td>非同寻常蘑菇汤</td>
<td>$28.00</td>
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<tr>
<td><strong>Six Senses Mushroom Soup served in Mini Pumpkin</strong></td>
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<tr>
<td>八宝酸辣汤</td>
<td>$9.80</td>
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<tr>
<td><strong>Imperial Hot and Sour Seafood Soup</strong></td>
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</tr>
<tr>
<td>蟹肉粟米鱼肚羹</td>
<td>$9.80</td>
</tr>
<tr>
<td><strong>Sweet Corn Soup with Fish Maw and Crab Meat</strong></td>
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</tr>
<tr>
<td>时日老火煲例汤</td>
<td>$9.80</td>
</tr>
<tr>
<td><strong>Chef’s special - Double-boiled Soup of the Day</strong></td>
<td></td>
</tr>
</tbody>
</table>

**PER PAX**

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明炉烧烤
CANTONESE BBQ DELIGHTS

化皮乳猪
Classic Suckling Pig

Pictures are for illustration purposes only.
<table>
<thead>
<tr>
<th>Item</th>
<th>Whole</th>
<th>Half</th>
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</thead>
<tbody>
<tr>
<td>Classic Suckling Pig (Pre-order required)</td>
<td>$238.00</td>
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</tr>
<tr>
<td>Roasted Suckling Pig with Fermented Beancurd (Pre-order required)</td>
<td>$238.00</td>
<td></td>
</tr>
<tr>
<td>Roasted Peking Duck</td>
<td>$82.00</td>
<td>$44.00</td>
</tr>
<tr>
<td>Song Garden Signature Roasted Duck</td>
<td>$82.00</td>
<td>$44.00</td>
</tr>
<tr>
<td>Signature Roasted Chicken on Bed of Beancurd Skin</td>
<td>$50.00</td>
<td>$25.00</td>
</tr>
<tr>
<td>Crispy Roasted Chicken</td>
<td>$40.00</td>
<td>$20.00</td>
</tr>
<tr>
<td>BBQ Pork with Honey Sauce</td>
<td>$18.00</td>
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<tr>
<td>Crackling Pork Belly</td>
<td>$12.80</td>
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</tr>
<tr>
<td>BBQ Combination Platter (2 Varieties)</td>
<td>$26.00</td>
<td></td>
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</tbody>
</table>

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精美海鲜
SEAFOOD

明太子焗鳕鱼
Mentaiko Cod Fillet

Pictures are for illustration purposes only.
明太子焗鳕鱼
Mentaiko Cod Fillet $19.80

西京焗鳕鱼
Baked Cod Fillet with Miso Sauce $19.80

黑松露焗鳕鱼
Pan-fried Cod Fillet with Black Truffle Sauce $19.80

蜜汁焗鳕鱼
Baked Cod Fillet with Teriyaki Honey Sauce $19.80

金银蒜蒸鳕鱼
Steamed Cod Fillet with Mixed Minced Garlic $19.80

金针云耳蒸鳕鱼
Steamed Cod Fillet with Mushrooms and Black Fungus $19.80

珊瑚百花带子
Pan-seared Scallops stuffed with Prawn Paste Topped with Crab Roe $48.00

雪花松露带子
Sautéed Scallops with Scrambled Egg White in Truffle Oil $38.00

.ShouldBe
Sautéed Scallops with Black Garlic $38.00

老干爹芦笋百合炒带子
Sautéed Scallops with Lily Bulbs and Asparagus in Signature Chilli Sauce $38.00

油泡带子
Shallow-fried Scallops with Yellow Chives $38.00

We are pleased to accommodate your allergy & other dietary restrictions. Please approach our Service Associates for assistance. All prices are in Singapore Dollars. Subject to 10% service charge & prevailing government taxes.
Steamed Coral Trout with Superior Soya Sauce

Pictures are for illustration purposes only.
## Recommended Cooking Styles

<table>
<thead>
<tr>
<th>Style</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steamed with Superior Soya Sauce</td>
<td>清蒸</td>
</tr>
<tr>
<td>Oil immersion with Superior Soya Sauce</td>
<td>油浸</td>
</tr>
<tr>
<td>Poached with Shark’s Cartilage Soup</td>
<td>鮭鱼骨汤浸</td>
</tr>
<tr>
<td>Steamed with “Hometown” Style</td>
<td>家乡蒸</td>
</tr>
<tr>
<td>Steamed with “Teochew” Style</td>
<td>潮州蒸</td>
</tr>
<tr>
<td>Stewed with Casserole</td>
<td>沙煲生焗</td>
</tr>
<tr>
<td>Pan-seared with Black Truffle Sauce</td>
<td>黑松露干烧</td>
</tr>
<tr>
<td>Crisp-fried Head and Belly Stir-fried Fillet with Garden Greens</td>
<td>冻香</td>
</tr>
<tr>
<td>Stewed with Garlic and Roasted Pork Belly</td>
<td>蒜子火腩焖</td>
</tr>
<tr>
<td>Stewed with Bitter Melon in Black Bean Sauce</td>
<td>鼓汁凉瓜焖</td>
</tr>
<tr>
<td>Sweet and Sour Sauce</td>
<td>酸甜</td>
</tr>
</tbody>
</table>

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特选螃蟹
LIVE CRAB
特选螃蟹
LIVE CRAB

阿拉斯卡蟹
Alaskan King Crab

澳洲白雪蟹
Australian Snow Crab

斯里兰卡蟹
Sri Lankan Crab

烹 调 法
RECOMMENDED COOKING STYLES

- Served Chilled
- Steamed with Chinese Rice Wine
- Singapore Style Chilli Sauce
- Sautéed with Black Pepper
- Sautéed with White Pepper
- Signature Creamy Butter Topped with Coconut Crumbs
- Sautéed with Ginger and Spring Onion
- Typhoon Shelter Speciality
- Crisp-fried and Tossed with Salted Egg Yolk
龙腾四海澳洲龙虾
Australian Live Lobster
Steamed with Egg White and Crisp-fried Salt & Pepper (Two-style)

Pictures are for illustration purposes only.
生猛龙虾
LIVE LOBSTER

澳洲龙虾
Australian Live Lobster

RECOMMENDED COOKING STYLES

- 刺身
  Sashimi
- 鹅肝酱焖
  Baked with Foie Gras Sauce
- 上汤焗
  Baked with Superior Broth
- 金银黑蒜蒸
  Steamed with Minced Garlic
- 龙腾四海
  Steamed with Egg White and Crisp-fried with Salt & Pepper (Two-style)
- 鸡油花雕蒸
  Steamed with Chinese Rice Wine
- 黄金
  Crisp-fried and tossed with Salted Egg Yolk

波斯顿龙虾
Boston Lobster

珍珠龙虾
Live Yamato Lobster

RECOMMENDED COOKING STYLES

- 上汤焗
  Baked with Superior Broth
- 金银黑蒜蒸
  Steamed with Minced Garlic
- 姜葱
  Sautéed with Ginger and Spring Onion
- 避风塘
  Typhoon Shelter Speciality
- 黄金
  Crisp-fried and tossed with Salted Egg Yolk

每100克
PER 100G

时价
Seasonal Price

波斯顿龙虾
Boston Lobster

时价
Seasonal Price

珍珠龙虾
Live Yamato Lobster

时价
Seasonal Price

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活蚌类
LIVE CLAM

加拿大象拔蚌
Canadian Geoduck Clam

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活蚌类
LIVE CLAM

加拿大象拔蚌
Canadian Geoduck Clam

RECOMMENDED COOKING STYLES
• 刺身
  Sashimi
• 油泡
  Shallow-fried with Yellow Chives
• 老干爹酱炒
  Wok-fried with Signature Chilli Sauce

生猛响螺 (预订)
Sea Whelk (Pre-order required)

RECOMMENDED COOKING STYLES
• 堂灼金华上汤
  Poached with Supreme Broth
• 油泡
  Shallow-fried with Yellow Chives

南非活鲍鱼
South Africa Life Abalone

苏格兰竹蚌
Scotland Bamboo Clam

贵妃蚌
Venus Clam

RECOMMENDED COOKING STYLES
• 水晶粉丝金银蒜蒸
  Steamed with Vermicelli and Minced Garlic
• 老干爹酱炒
  Wok-fried with Signature Chilli Sauce

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精选虾类
LIVE PRAWNS

游水生中虾
Live Prawns

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游水生中虾
Live Prawns

RECOMMENDED COOKING STYLES

- 紹兴酒醉翁
  Poached with “Shao Xing” Wine
  $9.00
- 白灼
  Poached with Superior Soya Sauce
  $8.00
- 金银蒜蒸
  Steamed with Minced Garlic
  $8.00
- 跳油皇煎
  Wok-fried with Superior Soya Sauce
  $8.00
- 避风塘
  Typhoon Shelter Speciality
  $8.00
- 原笼蒸生虾
  Steamed with Minced Garlic Served in Glutinous Rice
  $12.00

酥香虾球
Deep-fried Prawns with Laksa Sauce
$28.00

奇异果虾球
Kiwi Mayonnaise Prawn Balls
$28.00

黄金虾球
Crisp-fried Prawns tossed with Salted Egg Yolk
$28.00

宫保虾球
Sauteed Prawns with Dried Chilli and Cashew Nut
$28.00

油泡虾球
Shallow-fried Prawns with Yellow Chives
$28.00

青芥末虾球
Deep-fried Prawns in Wasabi Mayonnaise
$28.00

沙汁虾球
Deep-fried Prawns tossed in Mayonnaise
$28.00

麦片虾球
Deep-fried Prawns with Oat
$28.00

We are pleased to accommodate your allergy & other dietary restrictions. Please approach our Service Associates for assistance.
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Lamb Rack stuffed with Diced Fish in Feather Light Batter
### Poultry & Meat

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan-seared Premium Wagyu Beef with Himalayan Salt</td>
<td>$78.00</td>
</tr>
<tr>
<td>Pan-seared Angus Beef Fillet</td>
<td>$28.00</td>
</tr>
<tr>
<td>Stewed Beef Tendon with Whole Garlic</td>
<td>$22.00</td>
</tr>
<tr>
<td>Lamb Rack stuffed with Diced Fish in Feather Light Batter</td>
<td>$22.00</td>
</tr>
<tr>
<td>Char Siew Lamb Rack</td>
<td>$22.00</td>
</tr>
<tr>
<td>Baked Spare Ribs with Homemade Sauce</td>
<td>$18.00</td>
</tr>
<tr>
<td>Kurobuta Pork Cutlet with Pistachio Crumbs</td>
<td>$18.00</td>
</tr>
<tr>
<td>Kurobuta Pork Cutlet with ‘Dang Gui’ Sauce</td>
<td>$18.00</td>
</tr>
<tr>
<td>Pan-fried Chicken Thigh with Mushroom Sauce</td>
<td>$13.00</td>
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</table>

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Wok-fried Beef with Ginger and Chinese Rice Wine

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<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Stewed Lamb Belly in Claypot</td>
<td>$38.00</td>
</tr>
<tr>
<td>Wok-fried Beef Cubes with Sliced Garlic French Style</td>
<td>$38.00</td>
</tr>
<tr>
<td>Wok-fried Beef with Ginger and Chinese Rice Wine</td>
<td>$30.00</td>
</tr>
<tr>
<td>Slow-braised Beef Brisket with Radish</td>
<td>$24.00</td>
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<tr>
<td>Deep-fried Spare Ribs with Fermented Beancurd</td>
<td>$22.00</td>
</tr>
<tr>
<td>Deep-fried Spare Ribs with Plum and Honey Sauce</td>
<td>$22.00</td>
</tr>
<tr>
<td>Stewed Spare Ribs with Bitter Gourd in Black Bean Sauce</td>
<td>$22.00</td>
</tr>
<tr>
<td>Wok-fried Pork Collar with Zucchini and Wild Mushroom</td>
<td>$22.00</td>
</tr>
<tr>
<td>Sweet and Sour Pork with Lychee</td>
<td>$20.00</td>
</tr>
<tr>
<td>Steamed Minced Pork with Salted Fish</td>
<td>$20.00</td>
</tr>
<tr>
<td>Stewed Chicken with Bamboo Shoots and Gluten</td>
<td>$24.00</td>
</tr>
<tr>
<td>Stir-fried Chicken with Asparagus and Mushroom</td>
<td>$22.00</td>
</tr>
<tr>
<td>Sautéed Diced Chicken with Dried Chilli and Cashew Nuts</td>
<td>$22.00</td>
</tr>
</tbody>
</table>

We are pleased to accommodate your allergy & other dietary restrictions. Please approach our Service Associates for assistance.
All prices are in Singapore Dollars. Subject to 10% service charge & prevailing government taxes.
Deep-fried Homemade Charcoal Tofu with Crab Meat and Hokkaido Scallop

Pictures are for illustration purposes only.
田園青菜
SEASONAL VEGETABLES AND BEANCURD

每位
PER PAX

澳洲帶子竹炭豆腐
Deep-fried Homemade Charcoal Tofu with Crab Meat and Australia Scallop

珊瑚扒勝瓜
Braised Angel Luffa with Crabmeat and Crab Roe

金湯魚富浸菜苗
Poached Baby Cabbage with Minced Fish in Pumpkin Puree

白松露油珍菌炒芦笋
Sautéd Asparagus with Wild Mushroom in White Truffle Oil

金华鲍汁焖娃娃菜
Braised Cabbage with Chinois Ham in Abalone Sauce

嗜嗜香港芥兰
Stir-fried Hong Kong Kai Lan with Dried Shrimps Served in Casserole

金银黑蒜炒罗马生菜
Fried Romaine Lettuce with Garlic

宫廷豆腐煲
Braised Tofu with Assorted Seafood

肉碎过桥蒸豆腐
Steamed Tofu with Silken Egg and Minced Pork

鲜芦笋，西兰花， 芥兰， 白菜苗， 枸杞，苋菜
Asparagus, Broccoli, Kai Lan, Baby Cabbage, Medlar, Chinese Spinach

R E C O M M E N D E D C O O K I N G S T Y L E S

- 清炒
  Stir-fry
- 蚝油
  Oyster Sauce
- 金银蒜茸
  Garlic-fried
- 金银蛋浸
  Trio Eggs in Supreme Stock
- 老干爹酱炒
  Fried with Signature Chilli Sauce
- 金银蒜子高汤
  Whole Garlic with Chinese Wolfberries in Supreme Stock

季节价格
Seasonal Price

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莲子红柿
Steamed Tomato with Lotus Seed

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健康新鮮

VEGETARIAN DELIGHTS

每位
PER PAX

$18.00

竹笙珍貴炖金盅
Double-boiled Wild Mushroom Soup with Bamboo Pith Served in Whole Yellow Melon

$10.00

文思豆腐羹
Vegetarian Broth with Beancurd and Enoki Mushroom

$10.00

蓮子紅柿
Chef’s Special - Steamed Tomato with Lotus Seed

$18.00

如意喜吉祥
Sautéed Garden Greens with Fungus and Gingko Nuts

$18.00

杞子豆根浸白菜苗
Poached Baby Cabbage with Dried Beancurd Stick and Wolfberries in Superior Stock

$18.00

三菇竹笙扒豆腐
Braised Tofu with Mushroom Trio and Bamboo Pith

$18.00

鲜黄梨咕噜面筋
Sweet and Sour Gluten with Fresh Pineapple

$18.00

夏果黑椒雀素丁
Wok-fried Diced Vegetables with Macadamia Nuts in Black Pepper Sauce

$18.00

宫保猴头菇
Deep-fried Lion’s Mane Mushroom

$18.00

南乳豆根斋煲
Stewed Garden Greens and Gluten with Fermented Bean curd

$16.00

罗汉斋脆面
Crispy Egg Noodle Served with Vegetables and Vegetarian Broth

$16.00

素粒炒饭
Fried Rice with Assorted Diced Vegetables

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粉 / 面 / 饭 类
RICE & NOODLE

老干爹酱龙虾鱼茸面
Stir-fried Mashed Fish Noodle with Lobster in Signature Chilli Sauce

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粉/面/饭类

RICE & NOODLE

Stir-fried Mashed Fish Noodle with Lobster in Signature Chilli Sauce
$30.00

Braised Ramen with Whole 8-Head Abalone in Abalone Sauce
$28.00

Steamed Fine Noodle with Pan-seared Hokkaido Scallop in Superior Pumpkin Sauce
$18.00

BBQ Pork and Sunny Side Up on Rice
$12.80

Stir-fried “Mee Pok” with Seafood and Lard in Signature Chilli Sauce
$9.80

Claypot Rice with Chinese Sausages
$38.00

Boss’s Signature Fried Rice
$28.00

Wok-fried Rice with Egg White and Dried Conpoy
$28.00

Braised Pre-seared Vermicelli with Shredded Fish in Silken Egg White
$24.00

Poached Crispy Noodle with Seafood in Superior Stock
$26.00

Stir-fried Udon with Seafood in Black Pepper Sauce
$26.00

Wok-fried Rice Noodle with Sliced Beef in Black Bean Sauce
$24.00

Braised Ee-fu Noodle with Dried Shrimp in Abalone Sauce
$20.00

Braised Rice Noodle with Prawn and Scrambled Egg
$24.00

Wok-fried Fine Noodle with Diced Prawn and BBQ Pulled Pork
$22.00

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Sweet Temptations

Kaleidoscopic Fruits Platter
Fresh Fruit, Chilled Avocado Cream, Chilled Aloe Vera, Chilled Mango Puree

Pictures are for illustration purposes only.
甜品
SWEET TEMPTATIONS

 verbally
PER PAX

冰花炖官燕
Double-boiled Supreme Bird’s Nest with Rock Sugar

$68.00

彩色缤纷
鲜果飘香, 牛油果, 芦荟冻, 杨枝甘露
Kaleidoscopic Fruits Platter
*Fresh Fruit, Chilled Avocado Cream, Chilled Aloe Vera, Chilled Mango Puree*

$13.80

枣皇雪蛤雪莲子
Double-boiled Hashima with Snow Lotus Seed and Red Dates

$12.80

榴莲忘返
Deep-fried Durian Ice Cream with Mango Puree

$12.80

椰皇黑糯米雪糕
Chilled Black Glutinous Rice with Ice Cream
Served in Young Coconut

$12.80

椰皇金瓜芋泥
Steamed Mashed Taro with Pumpkin Puree Served in Young Coconut

$8.00

蛋白杏仁露
Silky Almond Cream with Egg White

$6.50

杨枝甘露椰子雪糕
Chilled Mango Puree Sago and Pomelo topped with Coconut Ice Cream

$6.50

牛油果咖啡雪糕
Chilled Avocado Cream topped with Coffee Ice Cream

$6.50

芦荟酸柑香茅冻
Chilled Aloe Vera and Lemongrass Jelly in Sour Plum and Lime Juice

$6.00

香芒布丁
Mango Pudding

$6.00

桂花糕 (3件)
Plum and Osmanthus Jelly (3 pcs)

$6.00

环球鲜果盘
Fresh Fruit Platter

$8.00

猫山王榴莲流沙包 (3粒)
Mao Shan Wang Durian Custard Bun (3 pcs)

$9.00

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