

## Rotisserie Chicken Casserole

1 to 30 September 2025 12pm to 10.30pm

### \$49++ per Casserole (2 pax)

Choose Your Preferred Sauce

#### Imperial "Dang Gui" Herbal Sauce

A luxurious blend of succulent rotisserie chicken, infused with the rich, earthy aroma of Dang Gui (Angelica Sinensis) and a delicate harmony of traditional herbs

#### **Creamy Mala Cream Sauce**

A tantalising combination of creamy goodness and the kick of Mala, paired with golden garlic to create a symphony of flavours

#### **Shao Xing Butter Emulsion**

An elegant fusion of velvety butter and aged Shao Xing wine, delivering a luxurious depth of flavour with a whisper of refined Chinese heritage

Served with 2 sides

French Fries with Sweet Sauce Tropical Papaya Salad

#### Upgrade your side for just \$3++

Cheese Macaroni
Furikake Butter Sweet Corn
Roasted Potato with Olive Vegetable
Truffle Potato Mousseline

# Make it a perfect pairing!

Wine by the glass - \$14++

Bottega Prosseco NV Chapoutier Luberon La Ciboise Blanc, 2022 Chapoutier Luberon La Ciboise Rough, 2022

Beers - \$10++

Tiger, Heineken

Taxes (GST). Beverages are not eligible for Accor Plus discount.

Crafted Mocktails - \$10++

Jade Shore, Strawberry Shore

Prices are subject to 10% Service Charge and 9% Goods & Service