

单  
À LA CARTE  
点



## CHEF'S SIGNATURES

### 名厨介绍

鲜沙姜蒜葱焗清远鸡 (半只) <b>A</b> Yellow Chicken, Fresh Sand Ginger, Garlic, Shallots, Scallions, served in a Claypot (Half Chicken)	36 per portion
蒜香风味烤鳄鱼肉 <b>S</b> Roasted Crocodile, Crispy Garlic, Dried Chilli	78 per portion
香蜜菠萝芝士焗龙虾 <b>D, E, S</b> Oven-baked Rock Lobster, Honey Pineapple, Salted Egg Yolk Sauce, Cheese (Half Lobster)	52 per person
脆口黄玉海参汇豚肉芥头酱 <b>A, P, S</b> Crispy Sea Cucumber, Preserved Leek, Minced Pork Sauce, Hong Kong Vegetables	68 per portion
粤式避风塘炒岩石龙虾件 <b>E, S</b> Deep-fried Lobster, Garlic, Dried Chilli, Preserved Black Bean, Scallions (Half Lobster)	52 per person
新会陈皮豆豉凉瓜多宝鱼煲 <b>A, G</b> Turbot Fillet, Bitter Gourd in Preserved Black Bean Sauce, served in a Claypot	48 per portion
火焰安格拉斯巨牛骨, 蒙古酱 <b>F, A, B, D</b> Flambé Roasted Angus Beef Tomahawk with Mongolian Sauce and Spices <i>*需三天前预定 (不可享折扣)</i> <i>3 days advance reservation is required (Discounts not applicable)</i>	188 per portion (3 to 5 persons)
蟹肉蟹黄冻 <b>A, S</b> Chilled Crab Meat with Crab Roe, Scallions, Coriander, 15-year Aged Chinese Hua Tiao Wine	28 3 pieces
蚝的三步曲 <b>A, S</b> Oyster Story: Chilled Canadian Oyster, Dried Oyster, Oyster Sauce, Ikura, Superior Soya Sauce	32 3 pieces

C | SIGNATURE F | FLAMBÉ A | ALCOHOL B | BEEF D | DAIRY  
E | EGG G | GLUTEN N | NUTS P | PORK S | SHELLFISH V | VEGETARIAN

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES. ALL PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXE

# CHEF'S SIGNATURES

## 名厨介绍

奶白浓鱼汤之过桥红斑片 <b>A</b> Poached Red Grouper Fillet in Superior Fish Broth, Dang Gui, Goji Berries, 15-year Aged Hua Tiao Wine <i>*需一天前预定 (不可享折扣)</i> <i>1 day advance reservation is required (Discounts not applicable)</i>	22 per 100g (min 1kg to 1.2kg)
新加坡式白胡椒火虾煲 <b>A, S</b> Flambé Live Prawn with Ginger, Scallion, Singapore White Pepper Sauce	48 per portion
老菜脯, 药膳明炉烤伦敦鸭 <b>A, S, G</b> Roasted Irish Duck with Dang Gui, Chinese Herbs, Preserved Vegetables	68 Half 118 Whole
精美厨师拼 2.0 Chef's Signature Combination 2.0 蟹肉蟹黄冻 <b>A, S</b> ; 西班牙叉烧皇, 鱼子 <b>A, P</b> ; 避风塘加拿大生蚝 <b>S</b> ; 黑松露菠菜虾饺 <b>S</b> Chilled Crab Meat with Crab Roe; Classic Cantonese Roasted Iberico Pork Collar with Caviar; Deep-fried Fanny Bay Oyster with Crispy Garlic and Dried Chilli; Spinach Prawn Dumpling with Black Truffle	38 per person
红烧迷你佛跳墙 <b>A, P, S</b> Braised Mini Buddha Jumps Over the Wall South African 5-head Abalone, Premium Sea Cucumber, Fish Maw, Hokkaido Conpoy, Chinese Cured Meat, Chicken, Japanese Flower Mushroom, Deer Tendon, Bamboo Pith	158 per person
金箔, 寻龙鱼子酱, 鹅肝, 脆皮北京鸭 <b>g</b> Crispy Peking Duck, Foie Gras, Kaluga Caviar, Wild Berries Coulis, Gold Leaf	38 per portion
3.33 火焰雪花豚腩排 <b>F, G, P</b> 3.33 Honey-glazed Duroc Pork Ribs, Yuzu Soya Sauce, Grated Coconut	98 per portion

C | SIGNATURE F | FLAMBÉ A | ALCOHOL B | BEEF D | DAIRY  
E | EGG G | GLUTEN N | NUTS P | PORK S | SHELLFISH V | VEGETARIAN

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES. ALL PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

## CHEF'S SIGNATURES

### 名厨介绍

稻草绳札牛肋骨 <b>F, A, B, G</b> 6-hour Slow-braised Straw-rope Beef Ribs, Preserved Vegetables	128 per portion
经典珍菌海鲜脆皮冬瓜盅 <b>D, G, S</b> Double-boiled Superior Seafood Soup, Mushrooms, served in a Melon Husk	118 per portion (3 to 5 persons)
岩石龙虾豚肉担担面 <b>G, P, S</b> Rock Lobster, Pork, Savoury Spicy 'Dandan' Noodles (Half Lobster)	52 per person
辣子脆口翡翠鲈鱼 <b>N</b> Crispy Jade Perch Fillet with Dried Chilli, Sichuan Spices, Sesame Seeds, Peanuts, Scallions	46 per portion
古法原盅刺参五头鲍佛跳墙 <b>P, S</b> Buddha Jumps Over The Wall	158 per person
*佛跳墙二度煮法 Choice of cooking method for second serving	768 per portion (5 persons)*
South African 5-head Abalone, Premium Sea Cucumber, Fish Maw, Hokkaido Conpoy, Chinese Cured Meat, Chicken, Japanese Flower Mushrooms, Deer Tendon, Bamboo Pith	1488 per portion (8-10 persons)*
<i>需三天前预定 (不可享折扣) 3 days advance reservation is required (Discounts not applicable)</i>	

C | SIGNATURE F | FLAMBÉ A | ALCOHOL B | BEEF D | DAIRY  
E | EGG G | GLUTEN N | NUTS P | PORK S | SHELLFISH V | VEGETARIAN

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES. ALL PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

## APPETISERS

### 开胃菜

<b>C</b> 精美厨师拼 2.0 Chef's Signature Combination 2.0 蟹肉蟹黄冻 <b>A, S</b> ; 西班牙叉烧皇, 鱼子 <b>A, P</b> ; 避风塘加拿大生蚝 <b>S</b> ; 黑松露菠菜虾饺 <b>S</b> Chilled Crab Meat with Crab Roe; Classic Cantonese Roasted Iberico Pork Collar with Caviar; Deep-fried Fanny Bay Oyster with Crispy Garlic and Dried Chilli; Spinach Prawn Dumpling with Black Truffle	38 per portion
蟹肉蟹黄冻 <b>A, S</b> Chilled Crab Meat with Crab Roe, Scallions, Coriander, 15-year Aged Hua Tiao Wine	28 3 pieces
<b>C</b> 蚝的三步曲 <b>A, S</b> Oyster Story: Chilled Canadian Oyster, Dried Oyster, Oyster Sauce, Ikura, Superior Soya Sauce	32 3 pieces
田园酸辣脆萝卜 <b>V</b> Marinated Pickled Radish, Sweet Spicy Soy Dressing	18 per portion
粉红椒咸蛋鱼皮 Salted Egg Crispy Fish Skin, Pink Peppercorns	25 per portion
柚子番茄蟹肉木耳汇 <b>S</b> Chilled Crab Meat with Vine Tomatoes, Black Fungus, Yuzu Dressing	18 3 pieces

**C** | SIGNATURE **F** | FLAMBÉ **A** | ALCOHOL **B** | BEEF **D** | DAIRY  
**E** | EGG **G** | GLUTEN **N** | NUTS **P** | PORK **S** | SHELLFISH **V** | VEGETARIAN

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.  
ALL PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

## APPETISERS

### 开胃菜

鹅颈桥底脆口软壳蟹 <b>G, S</b>	28
'Bowrington Bridge' Crispy Soft-shell Crab, Garlic, Chilli, Scallions	per portion
麻辣馋嘴口水鸡 <b>N</b>	20
Chilled Mala Chicken, Garlic, Scallions, Sesame Seeds	per portion
<b>C</b> 话梅小番茄 <b>V</b>	18
Chilled Cherry Vine Tomatoes Marinated in Preserved Plum Sauce	per portion
藤椒冻鲜鲍鱼 <b>A, S</b>	32
Chilled Braised Fresh Abalone, Green Sichuan Peppercorn Stock	per portion

**C** | SIGNATURE **F** | FLAMBÉ **A** | ALCOHOL **B** | BEEF **D** | DAIRY  
**E** | EGG **G** | GLUTEN **N** | NUTS **P** | PORK **S** | SHELLFISH **V** | VEGETARIAN

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES. ALL PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

## ROASTS

### 烧腊

全体腊味五谷糯米乳猪(预定) <b>F, A, P</b> Roasted Whole Suckling Pig with Chinese Sausage, Five-grain Glutinous Rice <i>*需三天前预定 (不可享折扣)</i> <i>3 days advance reservation is required (Discounts not applicable)</i>	488
火焰大红脆皮全体乳猪(预定) <b>F, A, P</b> Flambé-roasted Whole Suckling Pig <i>*需三天前预定 (不可享折扣)</i> <i>3 days advance reservation is required (Discounts not applicable)</i>	458
古法蜜汁西班牙叉烧皇 <b>P</b> Honey-glazed Barbecued Iberico Pork Collar	40 per portion
十三香脆皮西班牙方块肉 <b>P</b> 13-spice Roasted Iberico Pork Belly, Mustard	38 per portion
苹果木熏烤伦敦皇鸭 <b>G, S</b> Signature Applewood-smoked Irish Duck	68 Half 118 Whole
<b>C</b> 老菜脯, 药膳明炉烤伦敦鸭 <b>A, G, S</b> Roasted Irish Duck with Dang Gui, Chinese Herbs, Preserved Vegetables	68 Half 118 Whole
玫瑰酒香樱花鸡 <b>A, G, S</b> Braised Sakura Chicken, Soy Sauce, Rose Dew Wine	36 Half 68 Whole
<b>C</b> 金箔, 寻龙鱼子酱, 鹅肝, 脆皮北京鸭 <b>G</b> Crispy Peking Duck, Foie Gras, Wild Berries Coulis, Kaluga Caviar, Gold Leaf	38 per person

C | SIGNATURE F | FLAMBÉ A | ALCOHOL B | BEEF D | DAIRY  
E | EGG G | GLUTEN N | NUTS P | PORK S | SHELLFISH V | VEGETARIAN

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES. ALL PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

## ROASTS

### 烧腊

京式片皮鸭 <b>G, N</b>	118
Peking Duck with Homemade Sauce, Leek, Crepes, Condiments	<i>Whole duck</i>
二度, <i>Second serving. Choice of one:</i>	24
姜葱式	
Ginger and Scallion	
鸭粒松子式	
Diced Duck with Pine Nuts, served with Lettuce Cups	
鸭粒炒饭	
Wok-fried Rice with Diced Duck	
鸭肉伊面 <b>G, S</b>	
Ee-fu Noodles with Shredded Duck	
烧味双拼	52
Duo Platter	per portion
十三香脆皮西班牙方块肉 <b>P</b> ; 玫瑰酒香樱花鸡 <b>A, G, S</b>	
13-spice Roasted Iberico Pork Belly with Mustard; Braised Sakura Chicken with Soy Sauce and Rose Dew Wine	
烧味三拼	62
Trio Platter	per portion
十三香脆皮西班牙方块肉 <b>P</b> ; 玫瑰酒香樱花鸡 <b>A, G, S</b> ; 古法蜜汁叉烧皇 <b>A, P</b>	
13-spice Roasted Iberico Pork Belly with Mustard; Braised Sakura Chicken with Soy Sauce and Rose Dew Wine; Honey-glazed Barbecued Iberico Pork Collar	

C | SIGNATURE F | FLAMBÉ A | ALCOHOL B | BEEF D | DAIRY  
E | EGG G | GLUTEN N | NUTS P | PORK S | SHELLFISH V | VEGETARIAN

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.  
ALL PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

## SOUP

### 汤 · 羹

酸菜澳洲翡翠鲈鱼片汤 Jade Perch Fillet Soup, Sichuan Peppercorn, Dried Chilli, Preserved Vegetables	28 per person
虫草花炖深海鱼骨菜胆花胶汤 <b>A</b> Cod Fish Bone Collagen Soup, Fish Maw, Cordyceps Flower, Baby Cabbage	58 per person
<b>C</b> 锦上添花功夫汤 <b>A</b> Kung Fu Soup – Double-boiled Sakura Chicken, Abalone, Maca, Morel Mushrooms, served in a Chinese Teapot	38 per person
椰皇喇叭菌桃胶炖樱花鸡汤 <b>A</b> Double-boiled Sakura Chicken, Black Trumpet Mushroom, Peach Collagen, served in a Coconut Husk	32 per person
珍菌海鲜脆皮冬瓜盅 <b>A, D, S</b> Double-boiled Superior Seafood Soup, Mushrooms, served in a Winter Melon Husk	118 per portion (3 to 5 persons)
翠绿黄焖瑶柱花胶海皇羹 <b>A, S</b> Seafood Treasure Bisque with Fish Maw, Dried Scallops	78 per person
松茸菌虫草花螺肉炖鸡汤 <b>A, S</b> Double-boiled Sakura Chicken Soup, Matsutake Mushroom, Cordyceps Flower, Bamboo Pith, Conch Meat	20 per person
<b>C</b> 奶白浓鱼汤之过桥红斑片 <b>A</b> Poached Red Grouper Fillet in Superior Fish Broth, Dang Gui, Goji Berries, 15-year Aged Hua Tiao Wine <i>*需一天前预定 (不可享折扣)</i> <i>1 day advance reservation is required (Discounts not applicable)</i>	22 per 100g (min 1kg to 1.2kg)

**C** | SIGNATURE **F** | FLAMBÉ **A** | ALCOHOL **B** | BEEF **D** | DAIRY  
**E** | EGG **G** | GLUTEN **N** | NUTS **P** | PORK **S** | SHELLFISH **V** | VEGETARIAN

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES. ALL PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

## SOUP 汤·羹

麻辣海鲜酸辣羹 Hot and Sour Seafood Soup	20 per person
名厨足料老火汤 <b>P</b> Chef's Soup of the Day	16 per person
<b>C</b> 古法原盅刺参五头鲍佛跳墙 <b>P, S</b> Buddha Jumps Over The Wall	158 per person
*佛跳墙二度煮法 Choice of cooking method for second serving	768 per portion (5 persons)*
South African 5-head Abalone, Premium Sea Cucumber, Fish Maw, Hokkaido Conpoy, Chinese Cured Meat, Chicken, Japanese Flower Mushrooms, Deer Tendon, Bamboo Pith	1488 per portion (8-10 persons)*
<i>需三天前预定 (不可享折扣) 3 days advance reservation is required (Discounts not applicable)</i>	

C | SIGNATURE F | FLAMBÉ A | ALCOHOL B | BEEF D | DAIRY  
E | EGG G | GLUTEN N | NUTS P | PORK S | SHELLFISH V | VEGETARIAN

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.  
ALL PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

## SUPERIOR SEAFOOD

### 燕窝 · 干鲍鱼 · 汤鲍鱼 · 花胶

红烧原只澳洲许榕十头干鲍鱼伴西兰花苗 <b>A, P</b> Braised Australian 'Xu Rong' 10-head Abalone, Broccolini	388 per person
红烧半只澳洲许榕十头干鲍伴南非花胶 <b>A, P, S</b> Braised Australian 10-head Half Abalone, South African Fish Maw	288 per person
红烧原只南非吉品十八头干鲍伴关东辽参 <b>A, P</b> Braised South African 18-head Premium Abalone, 'Guan Dong' Sea Cucumber	238 per person
红烧原只南非十五头吉品干鲍伴花胶 <b>A, P</b> Braised South African 15-head Premium Abalone, Fish Maw	188 per person
红烧鲍汁扒五头鲍鱼伴花胶 <b>A, P, S</b> Braised 5-head Abalone, Superior Abalone Sauce, Fish Maw	128 per person
蟹皇红烧银牙燕窝羹 (燕窝 1 两) <b>A, P, S</b> Braised Indonesian Cave Bird's Nest, Crabmeat, Crab Roe, Silver Sprouts, Chinese Cured Meat (bird's nest, 37.5g)	88 per person
红烧燕窝伴蟹肉银芽菜 (燕窝 1 两) <b>A, P, S</b> Braised Bird's Nest, Crab Meat, Silver Sprouts (Bird's Nest, 50g)	88 per person
<b>C</b> 红烧迷你佛跳墙 <b>A, P, S</b> Braised Mini Buddha Jumps Over the Wall South African 5-head Abalone, Premium Sea Cucumber, Fish Maw, Hokkaido Conpoy, Chinese Cured Meat, Chicken, Japanese Flower Mushroom, Deer Tendon, Bamboo Pith	158 per person

C | SIGNATURE F | FLAMBÉ A | ALCOHOL B | BEEF D | DAIRY  
E | EGG G | GLUTEN N | NUTS P | PORK S | SHELLFISH V | VEGETARIAN

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES. ALL PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

## SEAFOOD

### 海鲜

谭公海参煲 <b>A, P, S</b> Braised Sea Cucumber, Minced Pork and Leeks, served in a Claypot	58 per portion
XO 芦笋松菇鲜带子 <b>P, S</b> Wok-fried Hokkaido Scallops, Asparagus, Shimeji Mushrooms, XO Sauce	52 per portion
金丝岩石龙虾件 <b>E, S</b> Deep-fried Rock Lobster, Golden Egg Floss, Asparagus, Asian Cream Sauce (Half Lobster)	52 per person
<b>C</b> 粤式避风塘炒岩石龙虾件 <b>E, S</b> Deep-fried Lobster, Garlic, Dried Chilli, Preserved Black Bean, Scallions (Half Lobster)	52 per person
<b>C</b> 香蜜菠萝芝士焗龙虾 <b>D, E, S</b> Oven-baked Rock Lobster, Honey Pineapple, Salted Egg Yolk Sauce, Cheese (Half Lobster)	52 per person
火腩蒜子冬菇凉瓜焖多宝鱼煲 <b>E, P, S</b> Wok-fried Turbot Fillet, Pork Belly, Garlic Confit, Bitter Gourd, Mushrooms, served in a Claypot	48 per portion
脆口黄玉海参汇豚肉芥头酱 <b>A, P</b> Crispy Sea Cucumber, Minced Pork, Preserved Leek Sauce	68 per portion
京葱干烧虾碌 <b>A, S</b> Wok-fried Prawns, Leeks, Garlic, Preserved Sweet Sauce	46 per portion
贝利芥末酱伴虎虾球,鱼子 <b>D, S</b> Crispy Tiger Prawns, Wasabi Aioli, Strawberries, Tobiko	42 per portion

**C** | SIGNATURE **F** | FLAMBÉ **A** | ALCOHOL **B** | BEEF **D** | DAIRY  
**E** | EGG **G** | GLUTEN **N** | NUTS **P** | PORK **S** | SHELLFISH **V** | VEGETARIAN

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES. ALL PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

## MEATS

### 肉

<b>C</b> 火焰安格拉斯巨牛骨, 蒙古酱 <b>F, A, B, D</b> Flambé Roasted Angus Beef Tomahawk with Mongolian Sauce and Spices <i>*需三天前预定 (不可享折扣)</i> <i>3 days advance reservation is required (Discounts not applicable)</i>	188 per portion (3 to 5 persons)
<b>C</b> 鲜沙姜蒜葱焗清远鸡 (半只) <b>A</b> Yellow Chicken, Fresh Sand Ginger, Garlic, Shallots, Scallions, served in a Claypot (Half Chicken)	36 per portion
黑椒蒜香安格斯牛柳粒 <b>A, B, G</b> Wok-seared Angus Beef Cubes, Red Onion, Black Pepper Sauce, Garlic Crisps	52 per portion
豆豉川酱爆鸡柳 <b>A</b> Wok-fried Sakura Chicken, Leeks, Chilli, Onion, Preserved Black Beans, Sichuan Sauce	36 per portion
洛神花菠萝荔枝咕佬肉 <b>E, P</b> Stir-fried Pork, Sweet and Sour Roselle Sauce, Lychee, Pineapple, Capsicum	36 per portion
经典啫啫滋味骨伴蒸馒头 <b>A, P</b> Slow-braised Pork Ribs in Red Glutinous Rice Sauce, served with Steamed Buns	42 per portion
九层塔爆凤翼鲍鱼龙穿凤 <b>A, S</b> Stir-fried Chicken Wings stuffed with Prawn Paste, Mini Abalone, Basil Leaves	48 per portion
龚氏贵州辣子鸡 <b>N</b> Crispy U.S. Chicken, Dried Chilli, Sichuan Spices	36 per portion
荷香松露八宝鸭 <b>N, P, S</b> Braised Boneless Whole Duck, Ginkgo Nuts, Dried Oysters, Roasted Pork, Water Chestnuts, Lotus Seeds, Mushrooms, Chestnuts, Dried Shrimps <i>*需三天前预定 (不可享折扣)</i> <i>3 days advance reservation is required (Discounts not applicable)</i>	128 per serving (8 to 10 persons)

C | SIGNATURE F | FLAMBÉ A | ALCOHOL B | BEEF D | DAIRY  
E | EGG G | GLUTEN N | NUTS P | PORK S | SHELLFISH V | VEGETARIAN

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES. ALL PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

## VEGETABLES · BEANCURD

### 时蔬 · 豆腐

黄酒烩蟹黄蟹粉豆腐 <b>A, S</b> Braised Silken Tofu, Flower Crab Meat, Crab Roe, Hua Tiao Wine	42 per portion
川味豚肉虾仁麻婆豆腐 <b>P, S</b> Mapo Tofu, Minced Iberico Pork, Diced Prawns, Mushrooms, Scallions	32 per portion
大石腐乳炒芥兰云耳,姜丝 <b>D, G</b> Stir-fried Kailan, Fermented Tofu, Black Fungus, Ginger	28 per portion
蟹肉蟹黄虾粒扒菜苗 <b>S</b> Braised Crab Meat, Crab Roe, Prawns, Hong Kong Choy Sum	46 per portion
<b>C</b> 金针菇鲍汁菠菜扒自制黑炭豆腐 <b>A, G, S</b> Braised Charcoal Tofu, Spinach, Mushrooms, Abalone Sauce	33 per portion
虾干肉松四季豆 <b>A, S</b> Wok-fried Haricot Beans, Dried Shrimps, Chicken Floss, Chilli	33 per portion
渔香豚肉茄子烩 <b>A, P</b> Braised Eggplant, Salted Fish, Minced Pork, Mushrooms, Sichuan Chilli Sauce, served in a Claypot	36 per portion
金蒜虾干上汤烩娃娃菜 <b>A, P, S</b> Braised Baby Cabbage, Giant Dried Shrimps, Superior Master Stock	33 per portion
瑶柱蛋白蟹肉扒西兰花,鱼子 <b>E, S</b> Braised Broccoli, Crab Meat, Dried Scallops, Tobiko, Egg White Sauce	38 per portion
每日时蔬 Seasonal Vegetables 清炒,蚝油,蒜茸炒,姜汁炒,腐乳炒 Wok-fried with choice of Oyster Sauce, Garlic, Ginger Sauce or Fermented Beancurd	25 per portion
奶白菜,菠菜,芦笋,香港芥兰,香港菜心,罗马生菜,西兰花 Choice of Nai Bai, Spinach, Asparagus, Hong Kong Kailan, Chye Sim, Romaine Lettuce, Broccoli	

**C** | SIGNATURE **F** | FLAMBÉ **A** | ALCOHOL **B** | BEEF **D** | DAIRY  
**E** | EGG **G** | GLUTEN **N** | NUTS **P** | PORK **S** | SHELLFISH **V** | VEGETARIAN

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.  
ALL PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

## RICE · NOODLES

### 饭 · 面

<b>C</b> 3 分钟 - 黑豚双腊味生炒糯米饭 (现场烹饪) <b>P, S</b> 3 Minutes – Wok-fried Crispy Glutinous Rice, Kurobuta Pork Duo Sausage, Shredded Scallops, Fried Garlic, Mushrooms (Live Station)	88 per portion
蟹肉瑶柱蛋白炒饭 <b>E, S</b> Wok-fried Egg White Fried Rice, Crab Meat, Scallops	32 per portion
月光石锅黑豚肉腊味饭, 鱼子 <b>E, G, P</b> Stone Bowl Rice, Cured Kurobuta Sausage, Egg Yolk, Tobiko	46 per person
豚肉叉烧桂花炒面线 <b>E, G, P</b> Wok-fried Vermicelli, Iberico Pork Char Siew, Bell Peppers, Onions	32 per portion
银牙韭黄干炒脆米牛肉河 <b>B</b> Wok-fried Cantonese Beef Hor Fun, Crispy Rice, Yellow Chives, Beansprouts	38 per portion
滑蛋海鲜鸳鸯河粉, 香港菜心 <b>E, S</b> Braised Seafood, Crispy, Flat Noodles, Hong Kong Choy Sum, Superior Master Egg Sauce	46 per portion
韭黄银牙蟹肉瑶柱干烧伊面 <b>G, S</b> Braised Ee-fu Noodles, Crab Meat, Dried Scallops, Yellow Chives, Silver Sprouts	32 per portion
翠绿蛋白蟹肉扒紫麦面, 鱼子 <b>E, G, S</b> Braised Purple Wheat Noodles, Crab Meat, Egg White, Tobiko	36 per portion
虾酱渔乡鸡粒猪油渣炒饭 <b>G, P</b> Wok-fried Rice, Chicken, Shrimp Paste, Salted Fish, Silver Sprouts, Crispy Lard, Scallions	36 per portion
甘香海鲜墨鱼面 <b>G, S</b> Stir-fried Squid Ink Noodles, Seafood, Lemongrass Sauce	36 per portion

C | SIGNATURE F | FLAMBÉ A | ALCOHOL B | BEEF D | DAIRY  
E | EGG G | GLUTEN N | NUTS P | PORK S | SHELLFISH V | VEGETARIAN

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.  
ALL PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

## DESSERT

### 甜品

椰皇白玉冻金丝燕窝 <b>G</b> Chilled Coconut Jelly with Golden Bird's Nest	78 per person
热杏汁蛋白金丝燕窝 (热/冷) <b>D, G</b> Almond Cream with Egg White and Golden Bird's Nest (Served warm or chilled)	78 per person
杏汁蛋白炖雪蛤 (热/冷) <b>D, G</b> Almond Cream with Egg White and Hashima (Served warm or chilled)	38 per person
芦荟野蜜龟灵糕 <b>G, V</b> Chilled Herbal Jelly with Honey and Aloe Vera	15 per person
香菊果仁莲子,桃胶,八宝花茶 (热/冷) <b>V</b> Eight Treasures Tea with Ginkgo Nuts, Lotus Seeds, Peach Collagen (Served warm or chilled)	15 per person
椰皇桃胶白玉冻 <b>G</b> Chilled Coconut Jelly, Peach Collagen, served in a Coconut Husk	18 per person
甜菜根香芒冻甘露,桃胶 <b>D, V</b> Chilled Beetroot, Mango Purée, Pomelo, Peach Collagen	15 per person
鸳鸯粤式黑白配 (龟苓膏伴杏仁露,桃胶) <b>G</b> Chilled Herbal Jelly, Almond Cream, Peach Collagen	15 per person
紫薯流沙球 <b>D, E, G, V</b> Deep-fried Purple Sweet Potato Custard Balls	18 per portion 6 pieces
黑白椰香芝麻卷 <b>G</b> Coconut and Black Sesame Rolls	18 per portion 6 pieces

C | SIGNATURE F | FLAMBÉ A | ALCOHOL B | BEEF D | DAIRY  
E | EGG G | GLUTEN N | NUTS P | PORK S | SHELLFISH V | VEGETARIAN

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES. ALL PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

MAN FU YUAN, LEVEL TWO

FRASERS HOUSE,  
A LUXURY COLLECTION HOTEL, SINGAPORE  
80 MIDDLE ROAD, SINGAPORE 188966

T +65 6825 1008  
MANFUYUANS.G.COM