

Chinese Menu HC1

**Using healthier cooking oil for all cooking and food preparations.*

**Complimentary Ice/Warm water.*

Four Varieties of Cold & Hot Platter

(Spring Roll (DF), Top shell salad, BBQ char siew, egg omelet)

四宝拼盘 (酥炸春卷, 生捞螺肉, 蜜汁叉烧, 桂花炒蛋)

Double Boiled superior soup with wild yam, mushroom and fungus

野菌山药炖高汤

Stir- Fried Assortment in Tapioca Ring (DF)

木薯钵飘香炒鸡丁

Steamed Red Tilapia in Nyonya Style

娘惹酱蒸尼罗红

Poached Live Prawn

浓酱白灼虾

Braised Long Cabbage with Mushroom & Carrot

甜豆金笋冬菇素津白

Vegetarian Grain Rice

菜香五谷饭

Fresh fruits plate

or

Chilled Ice Jelly with Longan

水果拼盘或龙眼爱玉冰

Chinese Tea/ Plain Water

中国茶/清水

\$230Nett/Table

(Including 7%GST)

Chinese Menu HC2

*Using healthier cooking oil for all cooking and food preparations.

*Complimentary Ice/Warm water.

Four Fortune of Cold & Hot Platter

(Jelly Fish salad, stir fried chicken with black pepper, fried silver fish (DF), crab stick stuffed youtiao (DF))
四喜拼盘(蟹柳墨鱼胶油条, 椒盐银鱼, 生捞海蜇, 黑椒炒鸡丁)

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Double boiled superior soup with bamboo pith and mix mushroom

姬松茸竹笙鲜菌炖高汤

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Signature Whole Free Range Chicken

金牌山芭鸡

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Stir Fried Prawn with Celery & Capsicum

西芹彩椒明虾球

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Steamed Sea Bass with Ginger sauce

葱花姜茸西曹鱼

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Braised Chinese Mushroom & wolf berry with Seasonal Green

枸杞北菇扒时蔬

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Braised Grain Noodle with shredded Chicken & dried shrimp

鸡丝虾米全谷面

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Fresh fruits plate

or

Chilled Aloe Vera with Sea Coconut

水果拼盘或芦荟海底椰

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Chinese Tea/ Plain Water

中国茶/清水

\$250Nett/Table

(Including 7%GST)

Chinese Menu HC3

*Using healthier cooking oil for all cooking and food preparations.

*Complimentary Ice/Warm water.

Five Senses of Cold & Hot Platter

(Fried Silver Fish (DF), Spring Roll (DF), Top shell salad, BBQ char siew, egg omelet)
五味大拼盘(椒盐银鱼,酥炸春卷,生捞螺肉,桂花炒蛋,蜜汁叉烧)

Braised Fish Maw with Sea Treasure Soup

鱼鳔海味羹

Stir-fried prawn with celery & capsicum in Sze Chuan paste

川式干烧明虾球

Steamed seabass with Black Fungus Red date in Superior Soya sauce

金针云耳红枣清蒸金目鲈

Poach chicken with ginger superior sauce

姜茸白切走地鸡

Braised Chinese Mushroom & wolf berry with Seasonal Green

枸杞北菇扒时蔬

Grain Rice with Preserved Meat & Vegetable

菜香腊味五谷饭

Fresh fruits plate

or

Chilled Coconut Sago with Four Treasure

水果拼盘或椰香四宝露

Chinese Tea/ Plain Water

中国茶/清水

\$270Nett/Table

(Including 7%GST)

Chinese Menu HC4

**Using healthier cooking oil for all cooking and food preparations.*

**Complimentary Ice/Warm water.*

Five Varieties of Cold & Hot Platter

(Fried Silver Fish (DF), egg omelet, sesame with top shell, stir fried chicken with black pepper, baby octopus)

五彩大拼盘(椒盐银鱼,桂花炒蛋,芝麻玉鮑片,八爪鱼,黑椒炒鸡丁)

Double Boiled Treasure Pot

滋补一品锅

Stir Fried Prawn with Yellow Chives & Bean sprouts

韭皇银牙炒虾球

Roasted Chicken with Garlic (DF)

蒜香风沙烧鸡

Steamed Grouper in Hong Kong Style

港式蒸海斑

Braised Fish Maw & Chinese mushroom with Seasonal Green

红烧花菇风车胶扒时蔬

Braised Grain Noodle in Abalone Sauce

鲍汁三丝全谷面

Fresh fruits plate

or

Double Boiled White Fungus in Soy Bean

水果拼盘或豆浆炖云耳

Chinese Tea/ Plain Water

中国茶/清水

\$300Nett/Table

(Including 7%GST)

Chinese Menu HC5

**Using healthier cooking oil for all cooking and food preparations.*

**Complimentary Ice/Warm water.*

Five Fortune of Cold & Hot Platter

(crab stick stuffed youtiao (DF), otao Roll (DF), top shell salad, stir fried chicken with black pepper, baby octopus)

五福大拼盘(蟹柳墨鱼胶油条, 窝打卷, 八爪鱼, 生捞螺肉, 黑椒炒鸡丁)

Double Boiled Black Chicken & "Ling Zhi" Herbal Soup

养生灵芝乌鸡汤

Stir Fried Fresh Scallop with celery & capsicum

彩椒西芹鲜带子

Signature Roasted Duck

金牌烤鸭

Steamed Grouper in caterpillar flower with red date in Superior Soya sauce

虫草花云耳红枣清蒸海斑

Braised Sea cucumber & Chinese mushroom with Seasonal Green

蠔皇花菇海参扒时蔬

Grain Rice with Vegetable wrapping in lotus leaves

荷叶八宝五谷饭

Fresh fruits plate

or

Chilled Lotus seeds & Longan with White fungus sweet soup

水果拼盘或桂圆莲子银耳清汤

Chinese Tea/ Plain Water

中国茶/清水

\$320Nett/Table

(Including 7%GST)

Chinese Menu HC6

**Using healthier cooking oil for all cooking and food preparations.*

**Complimentary Ice/Warm water.*

Five Star Varieties of Cold & Hot Platter

(crab stick stuffed youtiao (DF), deshell Prawn with mayonnaise (DF), jelly fish salad, kampong chicken, sesame with top shell)

五星大拼盘(沙律炸虾球, 蟹柳墨鱼胶油条, 驰名山芭鸡, 芝麻玉鲍片, 生捞海蜇)

Pin Si Double Boiled Treasure Pot

品食一品锅

Crispy Roasted 'Dang Gui' Duck

脆皮当归鸭

Stir Fried Fresh Scallop with celery & capsicum in Sze Chuan sauce

干烧彩椒鲜带子

Steamed Pomfret in "Teo Chew" Style

潮式蒸斗鲷

Braised Abalone & Chinese mushroom with Seasonal Green

红烧金钱鲍花菇时蔬

Braised Grain Noodle in Abalone Sauce

鲍汁三丝全谷面

Fresh fruits plate

or

Chilled Mango Sago with Sago Cream

水果拼盘或杨枝甘露

Chinese Tea/Plain Water

中国茶/清水

\$350Nett/Table
(Including 7%GST)

Vegetarian Menu HC1

**Using healthier cooking oil for all cooking and food preparations.*

**Complimentary Ice/Warm water.*

Four Fortune Vegetarian Combinations

(green papaya salad, steamed mock siew mai, Spring roll (DF), Mock char siew)

四喜素菜聚宝盘(凉拌木耳青瓜, 蒸素烧卖, 素春卷, 素叉烧)

Double Boiled Wild Yam with Mushroom & Fungus

山药炖鲜野菌

Sautéed Wild Mushroom and Assortment Green in Tapioca Ring (DF)

木薯佛钵田翠八景蔬

Stewed Mixed Vegetables

罗汉斋西兰花

Stewed vegetarian chicken with lotus seeds & black mushroom

鲜菇莲子纸包鸡

Braised Bean curd with Mixed Mushroom

什锦菇扒白玉豆腐时蔬

Vegetarian Grain Rice

菜香五谷饭

Fresh fruits plate

or

Chilled Ice Jelly with Longan

水果拼盘或龙眼爱玉冰

Chinese Tea/Plain Water

中国茶/清水

\$250Nett/Table

(Including 7%GST)

Vegetarian Menu HC2

*Using healthier cooking oil for all cooking and food preparations.

*Complimentary Ice/Warm water.

Five Treasure Vegetarian Combinations

(black fungus salad, lotus root salad, steamed mock siew mai, mock meat ball (DF), Mock char siew)
五彩素菜盘(川酱云耳榨菜丝, 凉拌彩椒藕片, 素肉枣, 蒸素烧卖, 素叉烧)

Double Boiled Vegetarian Soup with Bamboo Pith

养生竹笙菜胆斋汤

Stir Fried Assortment Greens in Yam Ring (DF)

佛钵菜香蔬

Braised Vegetarian Duck and Chestnut

梁溪栗子素鸭

Braised Chinese Mushroom & wolf berry with Seasonal Green

枸杞北菇扒时蔬

Stir-fried Vegetarian prawn with celery & capsicum in Sze Chuan paste

川式干烧西芹斋虾

Braised Grain Noodle with shredded Vegetable

三丝全谷面

Fresh fruits plate

or

Chilled Aloe Vera with Sea Coconut

水果拼盘或芦荟海底椰

Chinese Tea/ Plain Water

中国茶/清水

\$280Nett/Table

(Including 7%GST)

Vegetarian Menu HC3

**Using healthier cooking oil for all cooking and food preparations.*

**Complimentary Ice/Warm water.*

Five Fortune Vegetarian Combination

(green papaya salad, lotus root salad, steamed mock siew mai, vegetarian mock goose (DF), baked vegetarian sausage)

五福素菜盘(凉拌彩椒藕片, 川酱木耳青瓜, 斋鹅, 蒸素烧卖, 烧汁素香肠)

Double boiled Vegetarian soup with bamboo pith and mix mushroom

姬松茸竹笙鲜菌炖斋汤

Sweet and Sour sauce with Vegetarian Fish (DF)

菠萝糖醋斋鱼

Braised Vegetarian Sea cucumber with Mushroom and Broccoli

北菇素海参伴西兰花

Stir-fried Vegetarian prawn with celery & capsicum

彩椒西芹炒斋虾

Braised Bean curd with Mix fungus and Garden Green

榆云双菌扒白玉豆腐小唐菜

Vegetarian Grain Rice with Chestnut

菜香栗子香菇五谷饭

Fresh fruits plate

or

Chilled Lotus seeds & Longan with White fungus sweet soup

水果拼盘或桂圆莲子银耳清汤

Chinese Tea/ Plain Water

中国茶/清水

\$300Nett/Table

(Including 7%GST)

Vegetarian Menu HC4

**Using healthier cooking oil for all cooking and food preparations.*

**Complimentary Ice/Warm water.*

Five Star Vegetarian Combination

(lotus root salad, pickled vegetable with white fungus, steamed mock siew mai, vegetarian mock prawn (DF), baked vegetarian sausage)

五星素菜盘(凉拌彩椒藕片, 云耳榨菜丝, 斋面线虾, 蒸素烧卖, 烧汁素香肠)

Double Boiled Wild Yam with Mushroom and Ginseng soup

人参山药炖野菌

Braised Vegetarian Duck and Chestnut

梁溪栗子素鸭

Braised Whole Vegetarian Abalone with Mushroom and Broccoli

北菇原粒斋鲍鱼伴西兰花

Vegetarian Fish & Green mango with plum sauce (DF)

红椒青芒果丝梅酱斋鱼

Braised Bean curd with Shimeji Mushroom and Garden Greens

松茸菇扒白玉豆腐奶白菜

Fried Grain Rice with Yam and Pumpkin Wrapping in Lotus leaves

荷叶山药南瓜五谷饭

Fresh fruits plate

or

Chilled Mango Sago with Sago Cream

水果拼盘或杨枝甘露

Chinese Tea/ Plain Water

中国茶/清水

\$320Nett/Table

(Including 7%GST)