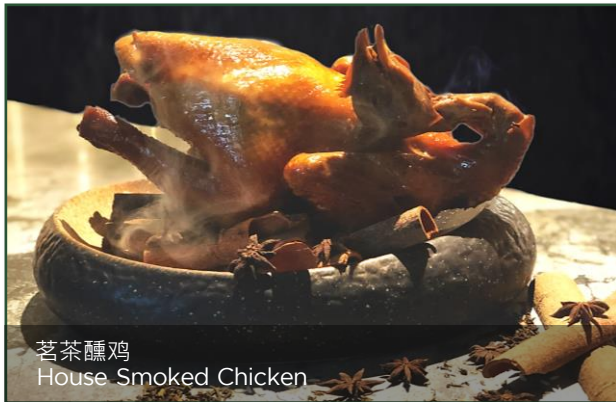


## 厨师介绍 CHEF'S RECOMMENDATION

话梅玫瑰圣女果	Rose Cherry Tomato with Preserved Plums	\$13
滋补虫草花炖鸡柳	Double-Boiled Chicken Soup with Cordyceps Flower	\$24 每位 per person
茗茶熏鸡	House Smoked Chicken	\$26 半只 Half \$48 一只 Whole
八面玲珑豆腐花	Eight Treasures Tofu Pudding	\$24



### 生猛海鲜 Live Seafood

红斑 Red Garoupa	\$17 / 100g
笋壳 Marble Goby (Soon Hock)	\$15 / 100g

#### 烹调法 Method of Preparation

生氽	Poached
清蒸	Steamed with Superior Soya Sauce
陈皮姜丝蒸	Steamed with Tangerine
黑松露焖	Braised with Black Truffle
醋溜	Deep Fried with Vinegar Sauce
油浸	Deep Fried

桃胶生磨杏仁茶	Traditional Almond Cream with Peach Gum	\$7.80 每位 per person
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## 前菜 • APPETIZER

椒盐淮山	Chinese Yam with Salt & Pepper	\$12.80
香脆麦片鱼皮	Crispy Fish Skin Cereal	\$14.80
👤 蓉城口水鸡	Spicy Sichuan Chicken	\$18.80

## 海鲜 • SEAFOOD



👤 椒香豆汤酸菜鱼	Red Garoupa Fillet Stewed In Pea Mash Soup with Pickled Pepper and Chinese Cabbage	\$96.80
👤 天府宫保大明虾	Sichuan Kung Pao King Prawn	\$41.80
珊瑚黄金玉带 (4件)	Pan Fried Scallop with Prawn Paste and Fish Roe Sauce (4 pcs)	\$41.80
山楂酱酥炸大虾球 (6件)	Deep Fried King Prawn with Hawthorn Sauce (6pcs)	\$35.80

## 家禽和肉类 • POULTRY & MEAT



👤 脆皮糯米童子鸡	Deep Fried Spring Chicken Filled with Fried Glutinous Rice	\$52.80
香茅烟燻牛肉眼	Smoked Marinated Beef Rib-Eye with Lemongrass	\$41.80
👤 江南灶红烧肉	“Jiang Nan Wok” Braised Black Marbled Pork	\$35.80
酥炸山楂咕嚕肉	Fried Pork with Homemade Hawthorn Sauce	\$28.80

👤 Signature Dish. 招牌菜

Price is subjected to 10% service charge and 7% GST. 价格需另加10%服务费及7%消费税。  
Food images are for reference only. 所有图片上之菜式摆设及份量等只供参考。

## 时蔬 • VEGETABLE

火腩八珍豆腐煲	Braised Beancurd with Roast Pork and Seafood in Claypot	\$30.80
👑 麻婆豆腐	Spicy Mapo Beancurd with Minced Beef	\$26.80
干煸四季豆	Wok Fried French Bean with Minced Pork	\$26.80
蒜蓉炒西兰花	Stir-Fried Broccoli with Garlic	\$24.80

## 饭和面 • RICE & NOODLE

太子炒饭	Seafood Fried Rice with Ikura	\$36.80
阔佬炒饭	Fried Rice with Scallop Egg White & Pinenuts	\$30.80
鲍汁焖虾仔伊面	Braised Ee-Fu Noodle with Prawn Roe in Abalone Sauce	\$26.80
👑 香聚招牌炒米粉	Fried Vermicelli with Shrimp & Shredded Pork	\$24.80



## 甜品 • DESSERT

杨枝甘露	Chilled Mango Sago with Pomelo	\$7.80 每位 Per Person
椰汁桂花冻糕 (3件)	Chilled Wolfberry Osmanthus Layer Jelly with Coconut (3 pcs)	\$7.80
蛋挞 (3件)	Egg Tart (3pcs)	\$7.80



👑 Signature Dish. 招牌菜

Price is subjected to 10% service charge and 7% GST. 价格需另加10%服务费及7%消费税。  
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## 饮品 • BEVERAGE

### 茗茶 PREMIUM TEA

糯香普洱	Yunnan Glutinous Rice Pu-er	\$20	每壶 Per Pot
杭州菊花	Hang Zhou Chrysanthemum	\$20	每壶 Per Pot
金骏眉	Jing Jun Mei	\$20	每壶 Per Pot
白牡丹	Fu Ding White Peony	\$20	每壶 Per Pot
南京雨花	Nan Jing Rain Flower Tea	\$25	每壶 Per Pot

### 汽水 SOFT DRINK

可乐 / 健怡可乐 / 雪碧	Coke/ Diet Coke/ Sprite	\$3.80	每罐 Per Can
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### 矿泉水 / 汽泡水 MINERAL WATER / SPARKLING WATER

伊云 Evian (330ml)   (750ml)	\$3.80   \$8.00
Badoit Sparkling Water (330ml)   (750ml)	\$3.80   \$8.00
白开水 Plain Water	\$0.50

## 餐酒 • HOUSE WINE

	GLASS	BOTTLE
<b>BUBBLES</b>		
Veuve Clicquot, Remis, Champagne France	\$22	\$98
Ruggeri Prosecco Veneto, Italy	\$16	\$78
<b>WHITE WINE</b>		
Tempus Two, Silver Series Pinot Gris South Australia	\$11	\$48
<b>RED WINE</b>		
Tempus Two, Silver Series Shiraz South Australia	\$11	\$48
Babich, Pinot Noir Marlborough, New Zealand	\$16	\$78

## 啤酒 • BEER

虎啤 Tiger Beer (330ml, 5% vol)	\$12
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