

Available from 3 May - 23 May 2025

### EXECUTIVE 6 COURSE MENU

At \$48++ per pax (min 2pax)

#### APPETIZER

Jellyfish & Japanese Cucumber  
in Sesame Wasabi Sauce  
芥菜胡麻浆拌小黄瓜卷海蜇頭

Grilled Honeyed Pork Collar with Thai Sauce  
招牌烤蜜汁豬頸肉

#### MAIN COURSE

Oolong Tea Smoked Chicken with Mango Salsa  
乌龙薰鸡

Qing Rong Vegetable and Beansprouts  
with Chinese Ham  
云南火腿炒青龍菜和豆芽

Blanched Red Grouper with Rice Crispy in White  
Pepper Seafood Broth  
過橋海鮮石斑胡椒豆腐海鮮湯

#### DESSERT

White Fungus, Red Dates Tong Sui  
with Gui Ling Gao  
滋潤雪耳紅棗糖水 拌龟苓膏

### FOREVER 6 COURSE MENU

At \$68++ per pax (min 2pax)

#### APPETIZER PLATTER

Tossed Jellyfish & Cordyceps Flowers with Spring Onion  
Oil,

Fried Radish Cake in XO & Cheese Sauce,  
Hakka Yam Abacus with Sea Cucumber

葱油凉拌海蜇虫草花, XO 芝士萝卜糕,  
喜宴特炒海參算盤子

#### MAIN COURSE

Double Boiled Chicken Soup  
with Sea Whelk & Bamboo Pith  
花螺竹笙炖鸡汤

Cherry Pork With Steamed Winter Melon  
冬瓜櫻桃肉

Steamed Fish with Pickled Chillies  
& Black Bean Paste on Rice Noodle  
私房泡椒豆豉河粉蒸魚

5pax or above / 5位或以上: Whole Soon Hock fish  
4pax or below / 4位或以下: Barramundi Fillet

Sautéed Pea Sprouts with Mei Cai & Sakura Ebi  
豆苗梅菜炒櫻花蝦

#### DESSERT

White Fungus, Red Dates Tong Sui with Gui Ling Gao  
滋潤雪耳紅棗糖水 拌龟苓膏



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### SUPER 9 COURSE MENU

At \$98++ per pax (min 2pax)

#### DOUBLE HAPPINESS APPETIZER PLATTER

Smoked Salmon Salad Bouquet  
with Xi Yan Special Dressing  
禧愛嚙花

Baked Eggplant with Sautéed Yellow Crab Roe,  
Egg & Shredded Coconut  
紫玉黄金杯

#### MAIN COURSE

Double Boiled Chicken Soup  
with Sea Whelk & Bamboo Pith  
花螺竹笙炖鸡汤

Oolong Tea Smoked Chicken with Mango Salsa  
乌龙薰鸡

Cherry Pork With Steamed Winter Melon  
东瓜櫻桃肉

Steamed Fish with Pickled Chillies  
& Black Bean Paste on Rice Noodle  
私房泡椒豆豉河粉蒸魚

5pax or above / 5 位或以上: Whole Soon Hock fish  
4pax or below / 4 位或以下: Barramundi Fillet

Sautéed Pea Sprouts with Mei Cai & Sakura Ebi  
豆苗梅菜炒櫻花蝦

#### DUO DESSERT

White Fungus, Red Dates Tong Sui  
with Gui Ling Gao  
滋潤雪耳紅棗糖水 拌龟苓膏

Pan fried Gula Melaka Nian Gao with Yam  
芋头香煎年糕

### INCREDIBLE 9 COURSE MENU

At \$128++ per pax (min 2pax)

1-Day Advance Order

#### DOUBLE HAPPINESS APPETIZER PLATTER

Tossed Abalone Shreds, Jellyfish & Cordyceps Flowers  
with Spring Onion Oil,  
Fried Radish Cake in XO & Cheese Sauce,  
Hakka Yam Abacus with Sea Cucumber  
葱油凉拌海蜇虫草花, XO 芝士萝卜糕,  
喜宴特炒海參算盤子

Baked Eggplant with Sautéed Yellow Crab Roe,  
Egg & Shredded Coconut  
紫玉黄金杯

#### MAIN COURSE

Double Boiled Chicken Soup  
with Sea Whelk & Bamboo Pith  
花螺竹笙炖鸡汤

Stir Fried Lobster with Cheese, Salted Egg Yolk & Basil  
芝士金不换沙爹蛋王炒龍蝦

OR

Miyazaki Wagyu Beef with Duo Sauces A5  
香煎鹿儿岛和牛配芥末胡麻酱 / 秘制薄荷汁

Cherry Pork With Steamed Winter Melon  
东瓜櫻桃肉

Steamed Fish with Pickled Chillies  
& Black Bean Paste on Rice Noodle  
私房泡椒豆豉河粉蒸魚

5pax or above / 5 位或以上: Whole Soon Hock fish  
4pax or below / 4 位或以下: Barramundi Fillet

Sautéed Pea Sprouts with Mei Cai & Sakura Ebi  
豆苗梅菜炒櫻花蝦

#### DUO DESSERT

White Fungus, Red Dates Tong Sui with Gui Ling Gao  
滋潤雪耳紅棗糖水 拌龟苓膏

Pan fried Gula Melaka Nian Gao with Yam  
芋头香煎年糕