

Chef's Set Menus



Available from 20 March to 30 April

Menu A

Chef's 5 Course Menu at \$88++ per person

Min 2 Persons

~ Appetizers ~

Tossed Shredded Abalone & Jellyfish, Cordyceps Flowers with Spring Onion Oil
葱油凉拌鲍鱼丝, 海蜇虫草花

~ Main Courses ~

Pumpkin Prawn Bisque 金不换南瓜 虾皇汤
Butter Squash Pumpkin Soup | Tiger King Prawn | Sous Vide Eggs
南瓜虾皇金汤 | 虎虾 | 温泉蛋

Homemade Sorbet Intermezzo 柚子雪葩

Osmanthus Spice Garden Fish
椒麻薑葱筍殼魚
Spring Onions, Ginger, Chilli Steamed Marbled Goby (Soon Hock)
(5 guests or above, 5 位或以上)

(4 guests or below, 4 位或以下: Osmanthus Spice Garden Fish Fillet 椒麻薑葱鲈鱼片)
Spring Onions, Ginger, Chilli Steamed Barramundi Fillet

Choice of Pasta (min 2pax per selection):

Black Truffle Roast Chicken Capellini
黑松露鸡肉炒意大利面

OR

Sichuan Braised Beef Linguine Fini
四川麻辣牛肉意大利麵

~ Dessert ~

Coconut Ice Cream Sago Gula Melaka with Coconut Milk
西米椰子雪糕 (配椰糖汁)

Top-up to upgrade dessert (1-day Advance Order):

- A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子)
(add'l \$38 /pax)
- B. Bird's Nest with Rock Sugar & Lotus Seed 燕窩蓮子羹 (add'l \$29 /pax)

All prices shown are subjected to SERVICE CHARGE and GST

Chef's Set Menus



Available from 20 March to 30 April

Menu B

Chef's 6 Course Menu at \$108++ per person

Min 2 Persons

~ Appetizers ~

Xi Yan Platter Delights 私房二拼盤

Tossed Shredded Abalone & Jellyfish, Cordyceps Flowers with Spring Onion Oil

Baked Mozzarella Morel & Minced Pork Eggplant

葱油凉拌鲍鱼丝, 海蜇虫草花 | 芝味菌皇焗茄子

~ Main Courses ~

Pumpkin Prawn Bisque 金不换南瓜 虾皇汤

Butter Squash Pumpkin Soup | Tiger King Prawn | Sous Vide Eggs

南瓜虾皇金汤 | 虎虾 | 温泉蛋

Homemade Sorbet Intermezzo 柚子雪葩

Tropical Grilled Pork Cheek with Pineapple

招牌燒豬頸肉陪菠萝

Osmanthus Spice Garden Fish

椒麻薑蔥筍殼魚

Spring Onions, Ginger, Chilli Steamed Marbled Goby (Soon Hock)

(5 guests or above, 5 位或以上)

(4 guests or below, 4 位或以下: Osmanthus Spice Garden Fish Fillet 椒麻薑蔥鮭魚片)

Spring Onions, Ginger, Chilli Steamed Barramundi Fillet

Choice of Pasta (min 2pax per selection):

Black Truffle Roast Chicken Capellini

黑松露鸡肉炒意大利面

OR

Sichuan Braised Beef Linguine Fini

四川麻辣牛肉意大利麵

~ Dessert ~

Coconut Ice Cream Sago Gula Melaka with Coconut Milk

西米椰子雪糕 (配椰糖汁)

Top-up to upgrade dessert (1-day Advance Order) :

A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$38 /pax)

B. Bird's Nest with Rock Sugar & Lotus Seed 燕窩蓮子羹 (add'l \$29 /pax)

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Chef's Set Menus



Available from 20 March to 30 April

Menu C

Chef's 6 Course Menu at \$128++ per person

Min 2 Persons

~ Appetizers ~

Xi Yan Platter Delights 私房二拼盤
Tossed Shredded Abalone & Jellyfish, Cordyceps Flowers with Spring Onion Oil
Honeyed Wasabi Lime Fish Wafer
葱油凉拌鲍鱼丝, 海蜇虫草花 | 灯影鱼片

Pumpkin Prawn Bisque 金不换南瓜 虾皇汤
Butter Squash Pumpkin Soup | Tiger King Prawn | Sous Vide Eggs
南瓜虾皇金汤 | 虎虾 | 温泉蛋

~ Main Courses ~

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

Homemade Sorbet Intermezzo 柚子雪葩

Osmanthus Spice Garden Fish 椒麻薑葱筍殼魚
Spring Onions, Ginger, Chilli Steamed Marbled Goby (Soon Hock)
(5 guests or above, 5 位或以上)

(4 guests or below, 4 位或以下: Osmanthus Spice Garden Fish Fillet 椒麻薑葱鮪鱼片)
Spring Onions, Ginger, Chilli Steamed Barramundi Fillet

Abalone Seafood Vermicelli in Special Broth 私房鲍鱼海鲜白米粉
Baby Abalone | Prawns | Razor Clams | Cuttlefish
小鲍鱼 | 虾 | 竹蛭 | 墨鱼

~ Dessert ~

Coconut Ice Cream Sago Gula Melaka with Coconut Milk
西米椰子雪糕 (配椰糖汁)

Top-up to upgrade dessert (1-day Advance Order):

- A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窝 (整粒椰子) (add'l \$38 /pax)
- B. Bird's Nest with Rock Sugar & Lotus Seed 燕窝莲子羹 (add'l \$29 /pax)

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Chef's Set Menus



Menu D (1-day Advance Order)

Chef's Premium 8 Course Menu at \$148++ per person

Min. 2 Persons

~ Appetizers ~

King Prawns and Thai Pomelo Salad
大蝦泰式柚子沙拉

Braised Abalone with Radish In Abalone Sauce
鮑魚熬羅白

Golden Soft-shelled Crabs In Sour Plum Sauce
梅子軟殼蟹

~ Main Courses ~

Black Truffle Roast Chicken
黑松露烤雞

Homemade Sorbet Intermezzo 柚子雪葩

Pagoda Dongpo Pork with Mei Cai
云上東坡醉千層

Steamed Marbled Goby with Chef's Spicy Homemade Chopped Chilli Sauce
on Rice Noodles
私房剝椒河粉蒸魚

(5 guests or above / 5位或以上)

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Steamed Barramundi Fillet with Chef's Spicy Homemade Chopped Chilli Sauce
on Rice Noodles
私房剝椒河粉蒸鮪魚片

(4 guests or below / 4位或以下)

Stir Fried Vegetables Cuttlefish & Scallops with Thai Shrimp sauce
泰皇醬小炒王

~ Dessert ~

Gula Melaka Ice Cream in Whole Coconut with Coconut Milk & Jelly
私房椰子果凍椰糖雪糕 (整粒椰子)

Top-up to upgrade dessert (1-day Advance Order):

- A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$38 /pax)
- B. Bird's Nest with Rock Sugar & Lotus Seed 燕窩蓮子羹 (add'l \$29 /pax)

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Chef's Set Menus



Menu E (1-day Advance Order)

Chef's Superior 8 Course Menu at \$188++ per person

Min. 2 Persons

~ Appetizers ~

Xi Yan Platter Delights 私房二拼盤
Greenhouse Tomatoes in Wasabi Sesame Sauce
Grilled Honeyed Pork Collar with Thai Sauce
芥茉胡麻漿伴日本溫室蕃茄, 招牌烤蜜汁豬頸肉

Braised Abalone with Mushroom & Asparagus in Superior Abalone Broth
清酒蘑菇芦笋焖黄金鲍鱼

~ Main Courses ~

Steamed Crab Meat in Egg White Pancake Parcel with Pumpkin Sauce
金湯石榴蟹

Black Truffle Roast Chicken
黑松露烤鸡

Homemade Sorbet Intermezzo 柚子雪葩

Miyazaki Wagyu beef (A5) with Sesame, Mint Sauces
香煎日本宮崎駿和牛配芥末胡麻醬 / 秘制薄荷汁

Steamed Marbled Goby (Soon Hock) with Pickled Chillies & Black Bean Paste on Rice Noodle
私房泡椒豆豉河粉蒸筍殼魚

Stir Fried Vegetables Cuttlefish & Scallops with Thai Shrimp sauce
泰皇醬小炒王

~ Dessert ~

Egg White Custard in Whole Fresh Coconut with Pan fried Gula Melaka Nian Gao
椰子蒸蛋白 (整粒椰子) / 芋頭香煎年糕

Top-up to upgrade dessert (1-day Advance Order):

- A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$38 /pax)
- B. Bird's Nest with Rock Sugar & Lotus Seed 燕窩蓮子羹 (add'l \$29 /pax)

All prices shown are subjected to SERVICE CHARGE and GST