

Chef's Set Menus



Available from 15 February to 19 March

Menu A

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

Honey Dew Popsicles * 蜜露冰棒
Compressed Honeydew | Cucumber Caviar | Smoked Salmon
蜜露冰棒 | 黄瓜珍珠 | 烟熏三文鱼

Mid-Summer Unagi Toasts * 仲夏鳗鱼吐司
Unagi Eel Kabayaki | Spicy Bean Sauce | Toast | Chive | Tobiko
烤鳗鱼 | 香豆辣酱 | 吐司 | 细香葱 | 飞鱼子酱

Kumquat + Fruity Pearl Intermezzo * 金橘

The Essence of Fin & Leather * “汤”精华
Fish Maw | Baby Abalone | Crab Meat
鱼鳔 | 小鲍鱼 | 蟹肉

Please Choose One (Same Selection per table):

King Prawn & Oyster Curry Laksa Broth & Emulsion * 香辣叻沙大王虾与牡蛎
King Prawn | Curry Laksa | Oyster | Laska Noodle | Laksa Leaves
大王虾 | 牡蛎 | 咖喱叻沙 | 叻沙粉 | 叻沙叶

OR

Sichuan "Suan Cai" Poached Fish * 四川酸菜鱼
Snakehead Fish Fillet | Pickled Mustard Green | Fish Broth | Ikura | Konnyaku Noodles
刁曼生鱼片 | 酸菜 | 鱼浓汤 | 鲑鱼子 | 茼蒿面

Dessert

Beauty of Asia Chempedak Crème brûlée * 养颜的亚洲尖不辣果焦糖布丁
Chempedak | Crème brûlée | Soy Pearl | Coconut Gelato
尖不辣果 | 焦糖布丁 | 酱油珍珠 | 椰子冰淇淋

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)

All prices shown are subjected to SERVICE CHARGE and GST

Chef's Set Menus

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Menu B

Chef's Bespoke Spring Season Menu Chef's 6 Course Menu at \$98++ per person

Honey Dew Popsicles * 蜜露冰棒
Compressed Honeydew | Cucumber Caviar | Smoked Salmon
蜜露冰棒 | 黄瓜珍珠 | 烟熏三文鱼

Mid-Summer Unagi Toasts * 仲夏鳗鱼吐司
Unagi Eel Kabayaki | Spicy Bean Sauce | Toast | Chive | Tobiko
烤鳗鱼 | 香豆辣酱 | 吐司 | 细香葱 | 飞鱼子酱

Kumquat + Fruity Pearl Intermezzo * 金橘

The Essence of Fin & Leather * “汤”精华
Fish Maw | Baby Abalone | Crab Meat
鱼鳔 | 小鲍鱼 | 蟹肉

Humble “Beijing” White Cauliflower * 不起眼的北京椰菜花
Beijing White Cauliflower | Pork Bacon | Ginkgo Nut | Sunflower Seeds |
Crispy Kai Lan leaves
北京花椰菜 | 五花肉片 | 银杏果 | 葵花籽 | 香脆芥兰叶

Please Choose One (Same Selection per table):

King Prawn & Oyster Curry Laksa Broth & Emulsion * 香辣叻沙大王虾与牡蛎
King Prawn | Curry Laksa | Oyster | Laska Noodle | Laksa Leaves
大王虾 | 牡蛎 | 咖喱叻沙 | 叻沙粉 | 叻沙叶

OR

Sichuan “Suan Cai” Poached Fish * 四川酸菜鱼
Snakehead Fish Fillet | Pickled Mustard Green | Fish Broth | Ikura | Konnyaku Noodles
刁曼生鱼片 | 酸菜 | 鱼浓汤 | 鲑鱼子 | 蒟蒻面

Dessert

Beauty of Asia Chempedak Crème brûlée * 养颜的亚洲尖不辣果焦糖布丁
Chempedak | Crème brûlée | Soy Pearl | Coconut Gelato
尖不辣果 | 焦糖布丁 | 酱油珍珠 | 椰子冰淇淋

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

Available from 15 February to 19 March

Menu C

Chef's Bespoke Spring Season Menu Chef's 7 Course Menu at \$118++ per person

Honey Dew Popsicles * 蜜露冰棒
Compressed Honeydew | Cucumber Caviar | Smoked Salmon
蜜露冰棒 | 黄瓜珍珠 | 烟熏三文鱼

Asian's Pitan Tofu * 亚洲皮蛋豆腐
Tofu | Bonito Flakes | Squid Ink Tobiko | Pitan
豆腐 | 鲣鱼片 | 墨鱼飞鱼子酱 | 皮蛋

Mid-Summer Unagi Toasts * 仲夏鳗鱼吐司
Unagi Eel Kabayaki | Spicy Bean Sauce | Toast | Chive | Tobiko
烤鳗鱼 | 香豆辣酱 | 吐司 | 细香葱 | 飞鱼子酱

Kumquat + Fruity Pearl Intermezzo * 金橘

The Essence of Fin & Leather * “汤”精华
Fish Maw | Baby Abalone | Crab Meat
鱼鳔 | 小鲍鱼 | 蟹肉

Humble “Beijing” White Cauliflower * 不起眼的北京椰菜花
Beijing White Cauliflower | Pork Bacon | Ginkgo Nut | Sunflower Seeds | Crispy Kai Lan leaves
北京花椰菜 | 五花肉片 | 银杏果 | 葵花籽 | 香脆芥兰叶

Please Choose One (Same Selection per table):

King Prawn & Oyster Curry Laksa Broth & Emulsion * 香辣叻沙大王虾与牡蛎
King Prawn | Curry Laksa | Oyster | Laska Noodle | Laksa Leaves
大王虾 | 牡蛎 | 咖喱叻沙 | 叻沙粉 | 叻沙叶

OR

Sichuan “Suan Cai” Poached Fish * 四川酸菜鱼
Snakehead Fish Fillet | Pickled Mustard Green | Fish Broth | Ikura | Konnyaku Noodles
刁曼生鱼片 | 酸菜 | 鱼浓汤 | 鲑鱼子 | 蒟蒻面

Dessert

Beauty of Asia Chempedak Crème brûlée * 养颜的亚洲尖不辣果焦糖布丁
Chempedak | Crème brûlée | Soy Pearl | Coconut Gelato
尖不辣果 | 焦糖布丁 | 酱油珍珠 | 椰子冰淇淋

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

Baked Eggplant with Sautéed Yellow Crab Roe, Egg & Shredded Coconut
紫玉黃金杯

~ Main Courses ~

Black Truffle Roast Chicken
黑松露烤雞

Twist and Shout Ribs 兴奋的呐喊
Roasted Iberico Pork Prime Ribs | Grilled Compressed Pineapple |
Cucumber Wasabi Caviar
烤黑毛豬排 | 菠蘿 | 黃瓜珍珠

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)

Sautéed King Scallop, with Asparagus, Black Truffle & Mushroom
黑松露野菌炒帶子皇蘆筍

~ Dessert ~

Coconut Ice Cream Sago 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 \$46 /pax)
- B. Palm Sugar Ice Cream in Whole Coconut with Coconut Milk & Jelly
私房椰子果凍椰糖雪糕 (整粒椰子) (add'l \$8 /pax)

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Chef's Set Menus



Menu E (1-day Advance Order)

Chef's Superior A 6 Course Menu at \$178++ per person
Min. 2 Persons

~ Appetizers ~

Jellyfish & Salmon in Cucumber Wrap with Wasabi Sesame Sauce
芥菜胡麻浆伴黄瓜卷海蜇三文鱼

Treasure of the Sea
脆皮海参
Fried Caramelized Sea Cucumber with Greens

~ Main Courses ~

Seafood Pot with Korean Bamboo Leaf Wine, Diao Grass, Papaya & Dill
(fish, prawn, clams, squid)
竹葉酒刁草木瓜海鮮鍋 (鱼, 虾, 蛤蜊, 乌贼)

Kai Lan with Three Earth Treasures (Mushroom) with Pickled Japanese Cucumber
菜香港芥蘭脆瓜炒三菇

Steamed Lobster with Korean Glass Noodles, Mushroom, Chinese Fermented Rice
(Jiu Niang) Hua Diao Ham & Chicken Oil
鸡油花调酒酿蒸花

~ Dessert ~

Beauty of Asia Chempedak Crème Brûlée 养颜的亚洲尖不辣果焦糖布丁
Chempedak | Crème Brûlée | Soy Pearl | Coconut Gelato
尖不辣果 | 焦糖布丁 | 酱油珍珠 | 椰子冰淇淋

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. Palm Sugar Ice Cream in Whole Coconut with Coconut Milk & Jelly
私房椰子果冻椰糖雪糕 (整粒椰子)

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Chef's Set Menus



Menu F (1-day Advance Order)

Chef's **Superior B** 6 Course Menu at **\$248++** per person (1 Day Advance Order / Min. 4 Persons)

~ Appetizers ~

Parma Ham & Smoked Salmon Salad Bouquet with Xi Yan Special Dressing
囍愛嗜花

Marinated Abalone in Distillers Grain Sauce
& Sea Cucumber Stuffed with Minced Cuttlefish & Shrimps
鮑您稱心 (冰鎮糟滷醉鮑魚伴鮑粒花枝蝦膠釀海參)

~ Main Courses ~

Miyazaki Wagyu Beef Mint & Sesame Sauce (A5)
香煎鹿兒島和牛配芥末胡麻醬 / 秘制薄荷汁

Shrimp Paste Grouper with Pomelo, Water Chestnut Salad with Calamansi Juice
香茅蝦膏炸石斑配柚子沙拉
(5 guests or above / 5 位或以上)

Shrimp Paste Barramundi Fillet with Pomelo, Water Chestnut Salad with Calamansi Juice
香茅蝦膏炸澳洲鱈魚片配柚子沙拉
(4 guests or below / 4 位或以下)

Blanched Red Grouper, Lobster with Crispy Rice & Silken Tofu
in White Pepper Seafood Soup
過橋海鮮紅斑龍蝦胡椒豆腐海鮮湯 (配炒粿條)

~ Dessert ~

Beauty of Asia Chempedak Crème Brûlée 养颜的亞洲尖不辣果焦糖布丁
Chempedak | Crème Brûlée | Soy Pearl | Coconut Gelato
尖不辣果 | 焦糖布丁 | 醬油珍珠 | 椰子冰淇淋

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

All prices shown are subjected to SERVICE CHARGE and GST