



01 May – 09 May

7 Course MODERN MUM

(min 2pax)

Lunch : at \$68++ per person
Dinner: at \$78++ per person

Tossed Jellyfish & Cordyceps Flowers
with Spring Onion Oil
葱油凉拌海蜇虫草花

Roasted Herbal Pepper Chicken
喜宴异香荷香鸡

Tropical Grilled Pork Cheek with Pineapple
招牌烧猪颈肉陪菠萝

Claypot Grouper with Pig Stomach
& Salted Vegetable *
家乡胡椒咸菜猪肚砂锅鲜斑

Stir Fried Spinach with Fresh Chinese Yam
养生鲜淮山炒菠菜

Prawn & Egg Fried Rice
虾仁蛋炒饭

Superberry Goji Ice Cream & Jelly
枸杞雪糕

For May 8 & 9 Dinner:
2 seating will apply for this menu

Seating 1: 5-730pm
Seating 2: 8-1030pm

7 Course HOT HOT MUM

(min 2pax)

Lunch : at \$118++ per person
Dinner: at \$128++ per person

Tossed Jellyfish & Cordyceps Flowers
with Spring Onion Oil
葱油凉拌海蜇虫草花

Abalone Ginseng Chicken Soup
人參鮑魚雞湯

Braised Hokkaido Sea Cucumber with Mushroom
in Superior Abalone Broth
蚝皇扣原条关东辽参

Grilled Stockyard Rib Eye with Mint
& Sesame Sauce **
烤澳洲风干牛眼肉配芥末胡麻酱 / 秘制薄荷汁
100g each

Caramelized Eggplant with Savoury Chai Po Salt
& Pepper
椒盐脆皮茄菜脯

Steamed Fish with Chef's Home-made Pickled
Chilli on Flat Rice Noodles
私房剁椒河粉蒸鱼

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

White Fungus Tong Sui
白木耳糖水

* Can be without Pig stomach or replaced with pork belly slices.

** For non-beef: Claypot Fresh Oysters with Enoki Mushroom in Thai King Shrimp Paste Sauce

Please let us know during reservation or before your lunch or dinner starts.



01 May – 09 May

8 Course A KOOL KLASSIC MUM

(min 2pax)

At \$138++ per person

Tossed Jellyfish & Cordyceps Flowers
with Spring Onion Oil
葱油凉拌海蜇虫草花

Abalone Ginseng Chicken Soup
人參鮑魚雞湯

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

Black Truffle Roast Chicken
黑松露烤雞

Stockyard Wagyu beef Mint & Sesame Sauce
香煎澳洲和牛配芥末胡麻醬 / 秘制薄荷汁 *
(MB 7-8) 100g each

Stir Fried Black Truffle Asparagus Morel
& Chinese Yam
松露爆菌皇

Steamed Fish with Chef's Home-made Pickled
Chilli on Flat Rice Noodles
私房剝椒河粉蒸魚

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

Egg White Custard in Whole Fresh Coconut
椰子蒸蛋白 (整粒椰子)

8 Course B KOOL KLASSIC MUM

(min 2pax)

At \$168++ per person

Tossed Jellyfish & Cordyceps Flowers
with Spring Onion Oil
葱油凉拌海蜇虫草花

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

Steamed Sea Cucumber Stuffed with Minced
Cuttlefish, Shrimps & Diced Abalone
鮑您稱心 (鮑粒花枝蝦膠釀海參)

Kagoshima Wagyu Beef Mint & Sesame Sauce
香煎鹿儿岛和牛配芥末胡麻醬 / 秘制薄荷汁 **
(A5) 100g each

Stir Fried Black Truffle Asparagus Morel
& Chinese Yam
松露爆菌皇

Blanched Red Grouper, Lobster with Crispy Rice
& Silken Tofu in Seafood Soup
過橋海鮮老虎斑龙虾胡椒豆腐海鮮湯

Egg White Custard in Whole Fresh Coconut
椰子蒸蛋白 (整粒椰子)

For non-beef: replaced with

* Claypot Fresh Oysters & Scallop with Enoki Mushroom in Thai King Shrimp Paste Sauce

** Braised Abalone with Mushroom & Asparagus in Superior Abalone Broth

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