

POWER SET LUNCH**3 Course****@\$18 only per pax** (Mon - Fri)**@\$21 only per pax** (Sat - Sun)**Appetizer** (Select 1)

1. Eat The Rainbow salad (petite)
2. House made spring roll
3. Vegetable tofu soup

Signature Main (Select 1 main below)

1. Scorched mushroom salad
2. Kimchi bowl with crispy pork strips
3. Hakka Niang tofu (2 pcs) with Hakka minced pork noodles
4. XO Lo Shi Fan
5. Crispy pork strips with egg fried rice'
6. Po Po minced pork patty with egg fried rice

Dessert

Gula Melaka Nian Gao



**Pocket
Friendly
Meals!**

**Add-Ons:**

- Scoop of ice cream +\$3 , Croffle +\$3
- Add Legit coffee \$2.80
- Add Jasmine tea/ Lemon grass/ Kamquat honey/ Ginger tea drink \$2.50
- Add Draught beer (Asahi larger or Blanc) \$7 (half pint) or \$10 (pint)
- Add half bottle of French wine \$30

EXECUTIVE SET LUNCH**5 Course****@\$25 only per pax** (Mon - Fri)**@\$29 only per pax** (Sat - Sun)**Appetizer** (Select 2)

1. Scorched mushroom salad (petite)
2. Shrimp pork dumplings in chilli oil (2 pcs)
3. Po Po minced pork salted fish water chestnut patty (1 pc)
4. Niang tofu in soup (1 pc)
5. House made spring roll

Signature Main (Select 1)

1. Pan seared salmon with cold soba & kale (130gm salmon)
2. Avocado truffle eggs charred kale & broccoli
3. Hakka yam abacus
4. Superior fish soup rice with fish fillet
5. Hong Shao Rou with egg fried rice
6. Black truffle Yunam ham fried rice
7. Yangzhou fried rice (with Chinese sausage, shrimps, cucumber and carrot)
8. Hand peeled cabbage crispy belly pork and egg fried rice

Dessert 1 and 2Gula melaka Nian Gao
&
Scoop of ice cream**DAILY FOR LUNCH ONLY.**

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GST.



Happy Together

大家乐



DAILY COMMUNAL SET LUNCH & DINNER !

6 Course @\$32 per pax (min 4 pax)

8 Course @\$42 per pax (min 4 pax)

Appetizers, Vegetables, Rice (Select any 2)

- XO radish cake
- Prawn pomelo salad
- Hakka niang tofu in soup
- Baked mozzarella aubergine
- Popo patty (minced pork salted fish with water chestnut)
- Hand peeled cabbage with pork belly
- Bitter gourd with minced pork and olive leaves
- French beans with minced pork
- Green dragon vegetable with Chinese ham
- Pregnant women fried rice
- Yangzhou fried rice
- XO fried rice

Meats (Select 2 for 6 course. Select 4 for 8 course)

- Braised tender beef brisket Sichuan style
- Hong Shao Rou
- Pork leg in ginger vinegar
- Black truffle chicken (half)
- Steamed fish with red chopped chilli
- Steamed fish Thai style
- Basil salted yolk prawns

Premium Staple (Select any 1)

- Seafood with fish soup
- Signature seafood white bee hoon

Dessert

Choice of ice cream (1 scoop per pax)

Add-Ons:

- Scoop of ice cream +\$3 , Croffle +\$3
- Add Legit coffee \$2.80
- Add Jasmine tea/ Lemon grass/ Kamquat honey/ Ginger tea drink \$2.50
- Add Draught beer (Asahi larger or Blanc) \$7 (half pint) or \$10 (pint)
- Add half bottle of French wine \$30

DAILY FOR LUNCH & DINNER

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