



DINNER MENU

TO START

PROSPERITY "MANTOU"

Whipped Condensed Milk, Red Date Honey, Cha Soba
\$10

COLD APPETISER

(Good to Share)

LOCAL MARINATED CHERRIES TOMATO (V)

Chrysanthemum Jelly, Yuzu, Local Sorrel
\$22

Straits Wild Caught Sea Bream "HAI DIAO"

Local Vegetable Spring Roll, Sauce Hainan
\$28

SARAWAK PORK EAR TERRINE "QIAN CENG"

Pickle Mountain Pepper Gastrique, Local Vegetables
\$22

LOCAL ROMAINE SALAD

Oyster Shallot Vinaigrette
\$18

Vegetarian (VG) Vegan (V)

Menus and prices are subject to change.

All prices are subject to 10% service charge and prevailing government taxes.



DINNER MENU

HOT APPETISER

(Good to Share)

DEEP FRY SILKEN TOFU (V)

Ginger, Spring Onions, Shallot

\$15

LOCAL EGGPLANT BBQ "ORIENTAL STYLE" (V)

Garlic Chilli Ragu, Rice Crisp, Chives

\$24

CAMERON HIGHLAND CAULIFLOWER "GAN GUO" (V)

Multigrain Furikake, Nori, Quiona

\$24

HOKKAIDO PORK BELLY (YUME NO DAICHI)

"HAR CHEONG"

Prawn Paste, Sesame Oil

\$20

STRAITS WILD YAM "ORH KUEH"

Pork Belly Meat Jus, Crispy Shallots, Hoshi Ebi

\$26

Vegetarian (VG) Vegan (V)

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HOT APPETISER

(Good to Share)

14 DAYS DRY AGED IBERICO BELLOTA PORK JOWL "LA ROU"

Er Guo Tou, Szechuan Spices, Romaine Lettuce, Oriental Oyster Dressing

\$22

WAGYU BEEF "HEI HU JIAO"

Black Pepper, Shallot, Mustard Seed, Black Trumpet

1PCS \$6 | 13PCS \$16

SIGNATURE APPETISER

(Individual)

SHANGHAINANESE HAIRY CRAB ROE "DOU HUA"

Brown Crab, Pickle Chilli, Local Soy Curd

\$22

SOUTH AFRICAN ABALONE

Shallot Scented Noodles, Sakura Ebi, Kombu

\$28

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MAINS

SPANISH BELLOTARIBS "SHAO KAO"

Chu Hou Sauce, Tomato, Crispy Aromatics, Romaine Salads
\$35

Straits Line Caught Local Threadfin "QING ZHEN"

Tubers, Canton Style Shallot Soy Vinaigrette
\$42

AUS WAGYU SHORT RIB MBS 4/5 "TANG SHAO"

Pistachio Puree, Mala Glaze, X.O. Beef, Romaine Salad
\$68

5 DAYS AGED GG FRENCH POULET LEG SADDLE "AN XIN" (HALVED)

Ginger Scallions, Teochew Chilli, Romaine Salad
\$42

Vegetarian (VG) Vegan (V)

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SWEETS

CAMERON HIGHLAND "NAI CHA"

Nai Gai, Roasted Black Tea, Buckwheat
\$12

MACAU "LOVE LETTER"

Nori, Multi Grains, Pork Floss
\$12

PERSIMMON "DONG SHI ZI"

Citrus, Brown Sugar
\$15

GULA MELAKA "MA SHU"

Coconut Flakes, Sea Salt
\$9

SESAME "SU"

Okinawa Brown Sugar, Filo Pastry
1pc \$7 | 3pcs \$18

LIU SHA "BAO"

Custard, Cream, Salted Egg
1pcs \$4

Vegetarian (VG) Vegan (V)

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