



EXCLUSIVE TASTING MENU

20 July – 19 August 2026

\$168++ per person

(A minimum of two persons required)

潮式豆酱午笋鱼饭, 鱼子酱北京鸭脆塔, 香椒酱火箭鱿鱼,
蜂巢炸生蚝, 鲜果山楂冻

Chaozhou-style Chilled Threadfin Fish with Bean Sauce, Sliced Peking
Duck Skin Tart topped with Caviar, Poached Cuttlefish with Garlic Chilli Sauce,
Deep-fried Oyster Puff, and Hawthorn Jelly with Fresh Fruits

云南野生黄蘑姑螺头干贝鲍鱼鸡汤

Double-boiled Chicken Soup with Yunnan Wild Yellow Mushroom,
Sea Whelk, Abalone, and Dried Scallop

柠香金蒜酥炸顺壳鱼扒

Deep-fried Sliced Marble Goby with Fried Garlic and Shredded Lime

红酒汁滋味西班牙猪肋排

Deep-fried Ibérico Pork Spare Rib in Red Wine Sauce

龙虾球烧台州豆面

Braised Taizhou Green Bean Noodle with Lobster in Shrimp Broth

茉莉青提冰粉冻 拼时令水果

Jasmine Grape Jelly with Seasonal Fruits

*Guests with known food allergies or intolerances may contact our service associates for assistance.
Price quoted is in Singapore dollars, and is subject to service charge and prevailing government taxes.
Menu is subject to availability and may change without notice.*