





盐香白饭鱼
Deep-fried Hong Kong Silver Fish
with Salt and Pepper



杞子鲜果虾沙律
Fresh Prawn Salad
served with Fresh Fruits

静夜思

床前明月光，疑是地上霜。
举头望明月，低头思故乡。

Thoughts in a Tranquil Night

*A splash of moonlight on the foot of my bed, glittering as if it is frost aground.
I lift my eyes and see the dazzling moon, I then bow my head, longing for home.*

头盆

APPETISER

西施带子沙律 Fresh Scallop Salad served with Tangy Sauce	\$15 每位/Per Person
杞子鲜果虾沙律 Fresh Prawn Salad served with Fresh Fruits	\$15 每位/Per Person
柠汁香芒鸭脯 Barbecued Sliced Duck served with Fresh Mango and topped with Lemon Sauce	\$15 每位/Per Person
陈年花雕海蜇醉鸡片 Marinated Sliced Chicken with Chinese Wine and Jellyfish	\$15 每份/Per Portion
盐香白饭鱼 Deep-fried Hong Kong Silver Fish with Salt and Pepper	\$15 每份/Per Portion
XO酱四川榨菜片 Szechuan Preserved Vegetable in Homemade XO Sauce	\$8 每份/Per Portion
椒盐豆腐粒 Deep-fried Beancurd with Salt and Pepper	\$12 每份/Per Portion
手拍青瓜 Cold Cucumber with Vinegar and Garlic	\$12 每份/Per Portion



北京片皮鸭
Barbecued Peking Duck

月下独酌

天若不爱酒，酒星不在天，地若不爱酒，地应无酒泉。
天地既爱酒，爱酒不愧天，已闻清比圣，复道浊如贤。
贤圣既已饮，何必求神仙，三杯通大道，一斗合自然。
但得酒中趣，勿为醒者传。

Solitary Drinking Under the Moon

*If heavenly immortals are not fond of wine, there would be no Wine Star constellation in the sky.
If earthlings are not fond of wine, there would be no Wine Spring on earth.
Since the whole universe is fond of wine, love of wine does not shame heaven.
Clear wine compares well with the sacred, the murky wine is like the able and virtuous.
All of the people don't stop drinking, why should one ask the immortals?
After three cups the pathway to the Dao is shown, drinking one barrel one flows with the nature.
The enjoyment attained via the savour of the wine, can never be explained nor shared with a sober mind.*

烧烤

BARBECUED
& ROAST
SPECIALITIES

	小 Small	中 Medium	大 Regular
烧味拼盘 Barbecued Meat Combination	\$36	\$54	\$72
烧肉拼盘 Roasted Pork and Barbecued Meat Combination	\$40	\$60	\$80
	半只 Half	全只 Whole	
一品茶皇鸡 Chinese Tea-Smoked Chicken	\$30	\$56	
脆皮吊烧鸡 Crispy Roasted Chicken	\$30	\$56	
北京片皮鸭 Barbecued Peking Duck	\$45	\$88	
秘制樟茶鸭# Chinese Tea-Smoked Duck	\$45	\$88	
当红片皮乳猪全体# Barbecued Suckling Pig		时价 Market Price	

*Requires a minimum of 1-day advance pre-order. 需一天前预定

All prices are subject to service charge and prevailing government tax.



蚝皇花菇原只三头汤鲍
Braised 3-Head Whole Abalone with
Japanese Mushroom in Oyster Sauce

行路难 三首之一

金樽清酒斗十千，玉盘珍羞直万钱。
停杯投箸不能食，拔剑四顾心茫然。

Hard is the Journey

*Clear wine in golden goblets, ten thousand for a gallon. A plate of jade with choicest foods, feast worth a fortune.
My goblet I lower, chopsticks I drop, eat not. My sword I draw, look around, think not.*

鲍鱼

ABALONE

	小 Small	中 Medium	大 Regular
花菇芦笋鲍鱼卷 Braised Asparagus wrapped with Sliced Abalone and served with Japanese Mushroom	\$72	\$108	\$144
花菇海参鲍片 Braised Sliced Abalone with Japanese Mushroom and Sea Cucumber	\$128	\$192	\$256
鲍片鹅掌扒时蔬 Braised Sliced Abalone with Goose Web and Seasonal Vegetable	\$120	\$180	\$240
海味扒时蔬 Braised Shredded Sea Cucumber with Fish Maw, Conpoy, Black Mushroom and Seasonal Vegetable	\$42	\$63	\$84
鲍罗万有 Braised Whole Abalone with Sea Cucumber, Fish Maw, Black Whole Mushroom and Black Moss	\$50 每位/Per Person		
蚝皇花菇原只三头汤鲍* Braised 3-Head Whole Abalone with Japanese Mushroom in Oyster Sauce	\$60 每位/Per Person		

*Discount privileges are not applicable. 恕无折扣

All prices are subject to service charge and prevailing government tax.



迷你燕窝佛跳墙
Mini Bird's Nest
Buddha Jumps Over the Wall

将进酒

人生得意须尽欢，莫使金樽空对月。
天生我材必有用，千金散尽还复来。

Bring in the Ale

*Whenever bright opportunities appear, fulfill them here and there and hold dear.
Not letting our golden goblets emptied of wine, when face under such bright moonshine.
The talent I am blissfully endowed, my skill will facilitate what I have avowed.
A thousand flakes of gold may be squandered, its value will in its way be recovered*

汤 · 羹 · 燕 窝

BIRD'S NEST
AND SOUP

竹笙炖三宝 Double-boiled Clear Chicken Broth with Bamboo Pith, Chinese Cabbage and Japanese Mushroom	\$15 每位/Per Person
鸡片竹笙草菇汤 Clear Broth of Sliced Chicken, Straw Mushroom and Bamboo Pith	\$15 每位/Per Person
海味酸辣汤 Hot and Sour Seafood Soup	\$15 每位/Per Person
冬瓜粒海鲜汤 Clear Broth of Diced Winter Melon with Seafood	\$15 每位/Per Person
瑶柱蟹肉烩冬茸羹 Thick Soup of Conpoy and Crabmeat with Winter Melon	\$15 每位/Per Person
竹笙高汤烩鱼肚 Clear Broth of Fish Maw and Bamboo Pith	\$18 每位/Per Person
杞子花胶鲨鱼骨汤 Shark Cartilage Soup with Fish Maw and Goji Berry	\$30 每位/Per Person
南瓜海鲜盅 Seafood Soup in Mini Pumpkin	\$32 每位/Per Person
蟹肉烩燕窝 Braised Bird's Nest with Fresh Crabmeat	\$42 每位/Per Person
鸡茸燕窝羹 Thick Soup of Bird's Nest with Minced Chicken	\$42 每位/Per Person
生拆蟹皇燕窝羹 Thick Soup of Bird's Nest with Fresh Crab Roe	\$45 每位/Per Person
龙皇燕窝羹 Thick Soup of Bird's Nest with Lobster	\$45 每位/Per Person
迷你燕窝佛跳墙* Mini Bird's Nest Buddha Jumps Over the Wall	\$82 每位/Per Person
高汤红烧官燕盖* Clear Broth of Braised Superior Bird's Nest	\$128 每位/Per Person

*Discount privileges are not applicable. 恕无折扣。

All prices are subject to service charge and prevailing government tax.



澳洲龙虾炒时蔬
Stir-fried Australian Lobster
with Assorted Vegetables

清平调 三首之一

云想衣裳花想容，春风拂槛露华浓。
若非群玉山头见，会向瑶台月下逢。

Pure Serene Tune

*Her dress is a cloud, her face a flower. Spring breeze caresses her balcony where bright spring dew cluster.
If not seen atop the Jade Mountain, perhaps you would meet her in a moon-edged roof of paradise.*

海鮮

SEAFOOD

蜜汁麦冬焗鲈鱼 Baked Canadian Cod with Ophiopogon Root and Honey	\$22 每件/Per Piece		
金姜煎鲈鱼 Deep-fried Canadian Cod with Ginger	\$22 每件/Per Piece		
XO酱芦笋炒带子珊瑚蚌 Sautéed Fresh Scallop, Coral Clam and Asparagus in XO Chilli Sauce	小 Small	中 Medium	大 Regular
	\$38	\$57	\$76
海鲜麻婆豆腐 Braised Beancurd and Seafood in Spicy Sauce	\$26	\$39	\$52
雀巢川式虾球 Sautéed Fresh Prawn in Szechuan Sauce	\$36	\$54	\$72
千岛虾球 Deep-fried Prawn with Wasabi Mayo Dressing	\$36	\$54	\$72
碧玉珊瑚 Fried Crabmeat with Egg White in Fresh Milk Gravy and topped with Crab Roe	\$36	\$54	\$72
玉带红梅 Braised Stuffed Scallop topped with Fresh Crabmeat and Crab Roe	\$42	\$63	\$84
带子赛螃蟹 Sautéed Egg White with Fresh Milk Gravy and Scallop	\$32	\$48	\$64

生猛海鮮 LIVE SEAFOOD

澳洲龙虾 Australian Lobster	时价 Market Price
竹蚌 Bamboo Clam	时价 Market Price
游水生虾 Prawn or Shrimp	\$12 每100克/Per 100g
荀壳 Soon Hock	\$13 每100克/Per 100g
波士顿龙虾 Boston Lobster	\$15 每100克/Per 100g
海星斑 Red Garoupa	\$18 每100克/Per 100g
青衣 Green Wrasse	\$20 每100克/Per 100g

All prices are subject to service charge and prevailing government tax.



红酒黑椒炒牛柳粒
Sautéed Diced Fillet of Beef
with Black Pepper and Garlic
in Red Wine Sauce

山中与幽人对酌

两人对酌山花开，一杯一杯复一杯。
我醉欲眠卿且去，明朝有意抱琴来。

Drinking with a Hermit in the Mountain

*We drink on the hill with flowers blooming fine. One cup after another, over and over.
Now old boy, you may leave for I am weary and wasted. If you like, just bring your lute and return tomorrow.*

肉类

MEAT

	小 Small	中 Medium	大 Regular
酥炸西柠香酥鸡 Deep-fried Boneless Chicken with Lemon Sauce	\$28	\$42	\$56
花雕姜葱滑鸡煲 Stewed Chicken with Ginger and Spring Onion in Chinese Wine	\$26	\$39	\$52
宫保腰果芦笋炒鸡丁 Stir-fried Diced Chicken with Asparagus and Cashew Nut in Spicy Sauce	\$28	\$42	\$56
菠萝炒咕噜肉 Sautéed Sweet and Sour Pork	\$26	\$39	\$52
京都焗排骨 Braised Spare Pork Rib in Special Sauce	\$28	\$42	\$56
沙茶青椒炒肉丝 Sautéed Shredded Pork and Capsicum in Barbecue Sauce	\$26	\$39	\$52
红酒黑椒炒牛柳粒 Sautéed Diced Fillet of Beef with Black Pepper and Garlic in Red Wine Sauce	\$36	\$54	\$72
中式煎牛柳 Chinese Style Pan-fried Fillet Steak in Special Sauce	\$18 每位/Per Person		
镬仔煎牛柳 Pan-fried Fillet Steak	\$18 每位/Per Person		
烧烤羊扒 Grilled Lamb Chop	\$22 每位/Per Person		
黑椒羊扒 Pan-fried Lamb Chop with Black Pepper Sauce	\$22 每位/Per Person		
乾坤牛柳 Pan-fried Fillet Steak and Sautéed Beef Roll with Golden Mushroom	\$22 每位/Per Person		
冬菇海参扒鸭*	半只 Half	全只 Whole	\$130
Braised Duck with Sea Cucumber and Black Mushroom	\$68		

*Discount privileges are not applicable. 恕无折扣

All prices are subject to service charge and prevailing government tax.



绿耳仙霞
Sautéed Asparagus with
Yellow Fungus and Mushroom

下江陵

朝辞白帝彩云间，千里江陵一日还。
两岸猿声啼不住，轻舟已过万重山。

To Jiangling

*At dawn I left the White Emperor City in clouds of colours gay, the thousand miles to Jiangling we sailed in a single day.
The gibbons cried on either shore sounded without stay, while my light boat skimmed past myriads of mountains on its way.*

素食

VEGETARIAN
SELECTION

杞子脆蹄沙律 Fresh Salad with Water Chestnut and Goji Berry	\$12 每位/Per Person		
斋酸辣汤 Hot and Sour Soup	\$13 每位/Per Person		
杂菜南瓜茸羹 Thick Soup of Pumpkin and Mixed Vegetable	\$13 每位/Per Person		
		小 Small	中 Medium
			大 Regular
广结善缘 Sautéed Vegetarian Abalone, Dried Beancurd with Black Fungus, Shimeiji Mushroom and Vegetable	\$28	\$42	\$56
网网千斤 Stuffed Beancurd Puff	\$28	\$42	\$56
南乳温公斋煲 Stewed Beancurd Skin, Chinese Mushroom, Golden Lily Bulb, Black Fungus and Vermicelli with Fermented Beancurd in Claypot	\$28	\$42	\$56
宫保猴头菇 Stir-fried Monkey Head Mushroom with Asparagus and Cashew Nut in Kong Po Sauce	\$28	\$42	\$56
菜远竹笙花菇扒豆腐 Braised Beancurd with Bamboo Pith, Japanese Mushroom and Choy Sum	\$24	\$36	\$48
杞子竹笙酿芦笋拼时蔬 Braised Stuffed Asparagus with Bamboo Pith, served with Seasonal Vegetable and Goji Berry	\$28	\$42	\$56
绿耳仙霞 Sautéed Asparagus with Yellow Fungus and Mushroom	\$30	\$45	\$60
鼎湖上素 Braised Bamboo Pith with Assorted Fungus, Mushroom and Vegetable	\$30	\$45	\$60
香港芥兰, 菜心, 西兰花, 芦笋, 白菜苗 Hong Kong Kai Lan, Choy Sum, Broccoli, Asparagus, Hong Kong Cabbage or Spinach 蚝油 / 清炒 / 上汤灼 / 蒜茸 With Oyster Sauce, Plain, Sautéed or Poached in Supreme Stock or Minced Garlic	\$24	\$36	\$48



高汤虾球焖鱼茸面
Stir-fried Special Fish Noodle
with Prawn in Superior Stock

把酒问月

今人不见古时月，今月曾经照古人。
古人今人若流水，共看明月皆如此。
唯愿当歌对酒时，月光长照金樽里。

Asking the Moon with Wine in Hand

*We see the ancient moon no more, but this moon did shine on men of yore.
Like flowing stream, they passed away, they saw the moon as we do today.
I only wish whenever I sing along with wine, moonlight dissolve in goblet will forever shine.*

饭 · 面

RICE AND
NOODLE

鲜蟹肉泡香妃面 Special Japanese Noodle with Crabmeat in Soup	\$15 每位/Per Person		
带子蒸芙蓉面线 Steamed Rice Vermicelli with Scallop and Egg White	\$15 每位/Per Person		
上素斋炒饭 Vegetarian Fried Rice	小 Small	中 Medium	大 Regular
	\$24	\$36	\$48
罗汉斋煎生面 Pan-fried Crispy Noodle with Braised Assorted Vegetables	\$24	\$36	\$48
咸鱼鸡粒炒饭 Salted Fish and Diced Chicken Fried Rice	\$26	\$39	\$52
XO酱火鸭粒炒饭 XO Minced Duck Fried Rice	\$24	\$36	\$48
蛋白瑶柱蟹肉炒饭 Conpoy, Crabmeat and Egg White Fried Rice	\$32	\$48	\$64
扬州炒饭 Yang Zhou Fried Rice	\$26	\$39	\$52
豉椒牛肉炒河粉 Fried Rice Noodle with Beef and Bell Pepper in Black Bean Sauce	\$32	\$48	\$64
雪菜肉丝焖米粉 Stewed Rice Vermicelli with Shredded Pork and Preserved Vegetable	\$26	\$39	\$52
黑椒牛柳丝炒乌冬面 Stir-fried Japanese Udon with Shredded Beef in Black Pepper Sauce	\$32	\$48	\$64
海鲜煎生面 Pan-fried Crispy Noodle with Seafood	\$28	\$42	\$56
高汤虾球焖鱼茸面 Stir-fried Special Fish Noodle with Prawn in Superior Stock	\$36	\$54	\$72



黑糯米雪糕
Black Glutinous Rice
served with Ice Cream



艳阳芦荟
Chin Chow with Aloe Vera

将进酒

君不见，黄河之水天上来，奔流到海不复回。
君不见，高堂明镜悲白发，朝如青丝暮成雪。

Bring in the Ale

*See how the Yellow River's waters move out of heaven. Entering the ocean, never to return.
See how the weariness in our parents' white lock, now snow-like in the mirror once was silken-black.*

甜品
DESSERT

冰花炖金丝燕 (冷或热) Double-Boiled Superior Bird's Nest with Rock Sugar (Chilled or Hot)	\$64 每位/Per Person
杏汁或红莲炖雪蛤 (热) Double-Boiled Hasma with Almond Cream OR with Red Date and Lotus Seed (Hot)	\$18 每位/Per Person
莲子百合红豆沙 (热) Cream of Red Bean with Lily Bulbs and Lotus Seed (Hot)	\$8 每位/Per Person
生磨杏仁茶 (热) Almond Cream (Hot)	\$8 每位/Per Person
擂沙汤丸 (最少四件) Glutinous Rice Ball filled with Sweetened Black Sesame Paste (min. 4 pieces)	\$6 每份/Per Portion
药材龟苓膏 (冷或热) Herbal Jelly (Chilled or Hot)	\$8 每位/Per Person
黑糯米雪糕 (冷) Black Glutinous Rice served with Ice Cream (Chilled)	\$10 每位/Per Person
艳阳芦荟 (冷) Chin Chow with Aloe Vera (Chilled)	\$8 每位/Per Person
香芒冻布甸 (冷) Mango Pudding (Chilled)	\$8 每位/Per Person
杨枝甘露 (冷) Cream of Mango Sago and Pomelo (Chilled)	\$8 每位/Per Person
鲜果杏仁豆腐 Almond Jelly served with Fresh Fruit	\$8 每位/Per Person
合时生果盘 Seasonal Fresh Fruit Platter	\$8 每位/Per Person
炸香草雪糕拼时果 Deep-Fried Vanilla Ice Cream with Seasonal Fruit	\$12 每位/Per Person
豆沙窝饼 Red Bean Paste Pancake	\$15 每份/Per Portion



SHERATON

Towers Singapore

39 Scotts Road Singapore 228230 | Tel (65) 6737 6888 Fax (65) 6737 1072
Sheraton.singapore@sheratonsingapore.com | www.sheratonsingapore.com

Stay connected with us on

 SheratonTowersSingapore  @SheratonTowersSg

Business Reg. No. 34053800K