

大江南北前菜精选
APPETISERS & SPECIALTY COLD DISHES

每位 Per Person

宴庭个人精选前菜四拼盘 — 38.00
葱烧鲍鱼 · 北京鸭素方 · 香芒虾卷 · 话梅冰镇樱桃茄
Yan Ting's Specialty Four Combi Appetisers —
Braised Abalone, Spring Onions
Peking Duck, Beancurd Skin
Deep-fried Prawn Roll
Marinated Cherry Tomato, Sour Plum and Sweet Vinegar

香煎法国鹅肝伴镇江香醋汁 26.00
Pan-seared Foie Gras, Zhenjiang Vinegar Reduction

宴庭个人精选前菜三拼盘 — 26.00
芙蓉带子盏 · 香煎法国鹅肝 · 凉拌青瓜丝
Yan Ting's Specialty Cold Dish Trio —
Stir-fried Scallop, Egg white
Pan-seared Foie Gras
Chilled Marinated Cucumber

每份 Per Portion

甘脆软壳蟹伴香茅咖喱酱 20.00
Crispy Soft-shell Crab, Cereal, Lemongrass Curry Cream Dressing

水晶肴肉 18.00
Crystal Marinated Pork

金榜鱼皮拼脆口蟹肉荔枝 18.00
Combination Platter —
Fried Fish Skin, Salted Egg Yolk
Crispy Lychee, Crab Meat Pomelo Salsa

松露拌云耳海蜇 18.00
Marinated Jelly Fish, Black Fungus, Truffle Sauce

香煎焗素鹅 *V* 18.00
Pan-seared Vegetarian Beancurd Rolls scented with Smoked Tea Leaves

蒜泥白肉 18.00
Sliced Pork, Garlic Sauce


Vegetarian *V*

If you have any food allergies or intolerances, please inform our hosts. All prices quoted are in Singapore dollars and subject to 10% service charge and 7% prevailing taxes.

大江南北前菜精选

APPETISERS & SPECIALTY COLD DISHES

| | 每份 Per Portion |
|---|----------------|
| 陈年绍兴花雕醉鸡 Drunken Chicken, Chinese Wine | 18.00 |
| 日式烧茄子 Chilled Eggplant, Japanese Sauce | 16.00 |
| 鲍汁焖风爪 Braised Chicken Claws, Abalone Sauce | 18.00 |
| 话梅冰镇樱桃茄 Marinated Cherry Tomatoes, Sour Plum and Sweet Vinegar | 16.00 |

Vegetarian 

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广东式烧烤

BARBECUED DELIGHTS

| | 半只 Half | 一只 Whole |
|---|------------|----------------|
| 鸿运糯米金猪 Crispy Suckling Pig stuffed with Glutinous Rice 预订 / <i>Advance order required</i> | | 348.00 |
| 港式化皮乳猪 Hong Kong-style Roasted Suckling Pig | | 288.00 |
| 北京片皮鸭 Peking duck 二食: 京式片皮配么么饼, 辣汁姜葱炒鸭柳 / 回锅冬笋炒鸭肉 (另加收费) <i>Served two ways: Sliced Peking Duck Skin wrapped with Pancake, And Choice of Sautéed Duck Fillet with Spicy Sauce or Wok-fried Duck Meat with Bamboo Shoot (Additional charges)</i> | 48.00 | 90.00 |
| 脆皮芝麻鸡 Crispy Sesame Chicken 厨师招牌菜 / <i>Chef's Signature</i> | 32.00 | 58.00 |
| | | 每份 Per Portion |
| 精选乳猪烧味拼盘 Barbecued Suckling Pig Platter | | 78.00 |
| 化皮乳猪件 Crispy Suckling Pig | | 38.00 |
| 西班牙黑毛猪叉烧 Barbecued Kurobuta Pork, Spanish Style | | 38.00 |
| 沙溪烧米鸭 Cantonese-style Roasted Duck | | 28.00 |
| 明炉蜜汁叉烧 Honey-glazed Barbecued Pork | | 22.00 |
| 手撕雞 Chilled Marinated Shredded Chicken, Scallions | | 22.00 |
| 冰烧三层肉 Crispy Roasted Pork Belly | | 20.00 |


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精致鲍鱼, 花胶, 海参, 燕窝
BIRD'S NEST & ABALONE

每位 Per Person

| | |
|---|--------|
| 红烧澳洲15头溏心干鲍 Braised Supreme Australian 15-head Abalone, Superior Oyster Sauce | 298.00 |
| 红烧南非22头溏心干鲍 Braised South African 22-head Abalone, Superior Oyster Sauce | 128.00 |
| 蟹粉扒官燕盏 Braised Superior Bird's Nest Broth, Crab Roe 厨师招牌菜 / <i>Chef's Signature</i> | 118.00 |
| 黑松露蛋白烩官燕盏 Braised Superior Bird's Nest Broth, Black Truffle, Egg White | 118.00 |
| 红烧蟹肉鸡茸官燕盏 Braised Superior Bird's Nest Broth, Crab Meat, Minced Chicken | 118.00 |
| 黄焖鲜蟹肉官燕盏 Braised Superior Bird's Nest Broth, Crab Meat, Golden Sauce | 108.00 |
| 红烧 / 清汤官燕盏 Braised or Double-boiled Bird's Nest, Superior Broth | 98.00 |
| 古法扣澳洲3头鲜鲍 Braised Australian 3-head Abalone, Superior Oyster Sauce | 68.00 |
| 蚝皇扣南非5头汤鲍 Braised South African 5-head Abalone, Superior Oyster Sauce | 58.00 |
| 桃胶燕窝羹 Braised Bird's Nest Broth, Peach Gum | 58.00 |

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经典海味类

DRIED SEAFOOD

每位 Per Person

私房葱烧刺参

88.00

Braised Prickly Sea Cucumbers, Spring Onions

厨师招牌菜 / *Chef's Signature*

小米百合扣刺参

88.00

Braised Supreme Sea Cucumbers, Lily Bulb, Foxtail Millet

厨师招牌菜 / *Chef's Signature*

金汤小黄米烩花胶

52.00

Braised Fish Maw Broth, Golden Millet

岩盐干煎花胶

48.00

Pan-seared Fish Maw, Rock Salt, Abalone Sauce

鲍汁扣鹅掌花菇

22.00


Braised Goose Web and Shiitake Mushroom, Abalone Sauce

每份 Per Portion

葱烧猪婆海参柳

68.00

Braised Sea Cucumbers, Mushrooms, Celery, Spring Onions

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宴庭功夫汤系列

YAN TING'S SPECIALTY "KUNG FU" SOUPS

每位 Per Person

玛卡炖鲍鱼

38.00

Double-boiled Abalone Consommé, Maca Root

Served in Teapot

天子兰炖花胶

38.00

Double-boiled Fish Maw Consommé, Golden Flower

Served in Teapot

黑蒜炖螺头汤

28.00


Double-boiled Sea Whelk Consommé, Black Garlic

Served in Teapot

韩式人参牛尾汤

28.00

Double-boiled Oxtail Consommé, Korean Ginseng

Vegetarian 


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养生汤羹

NOURISHING SOUPS

每位 Per Person

| | |
|--|--------|
| 极品迷你佛跳墙 Mini Buddha Jumps Over the Wall 预订 / <i>Advance order required</i> | 148.00 |
| 冬虫草炖花胶 Double-boiled Fish Maw Consommé, Cordyceps | 68.00 |
| 紅棗杞子花胶汤 Double-boiled Fish Maw Consommé, Red Dates, Wolfberries | 38.00 |
| 酸辣龙虾羹 Hot and Sour Broth, Lobster | 38.00 |
| 陈皮青橄榄炖螺头 Double-boiled Sea Whelk Consommé, Green Olives, Orange Peels | 28.00 |
| 黄汤干贝鱼鳔羹 Braised Fish Maw Broth, Dried Scallops | 28.00 |
| 竹笙炖三宝 Double-boiled Bamboo Fungus Consommé, Three Treasures | 24.00 |
| 蟹肉芦笋羹 Braised Crab Meat Broth, Asparagus | 24.00 |
| 带子菠菜羹 Braised Spinach Broth, Scallops | 20.00 |
| 蟹肉粟米羹 Sweet Corn Broth, Crab Meat | 16.00 |
| 海鲜酸辣羹 Classic Hot and Sour Broth, Seafood | 16.00 |
| 是日老火汤 Soup of the Day | 14.00 |

Vegetarian 

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生猛海鲜 — 鱼类
LIVE SEAFOOD — FISH

| | Per 100 GM |
|--------------------------------|----------------------|
| 苏眉 Napoleon Wrasse | 时价 Seasonal Price |
| 老鼠斑 Humpback Grouper | 时价 Seasonal Price |
| 东星斑 Leopard Coral Grouper | 22.00 |
| 笋壳鱼 Marble Goby 'Soon Hock' | 16.00 |
| 巴丁鱼 Patin Fish | 15.00 |

鱼类烹调方法
PREPARATION STYLE

港式清蒸
Steamed Hong Kong-style

油浸
Deep-fried and served with Soya Sauce

潮州蒸
Steamed Teochew-style


剁椒蒸
Steamed with Chilli and Black Bean Sauce

榄菜豆豉蒸
Steamed with Chinese Olives and Black Beans

酥炸沾香醋汁
Deep-fried and served with Sweet Vinegar Sauce

枝竹蒜子香芋焖
Braised with Beancurd Skin, Garlic and Taro

虾米豆酥蒸
Steamed with Dried Shrimps and Soybean Floss

Vegetarian 

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生猛海鲜 — 蟹, 龙虾, 海生虾类
LIVE SEAFOOD — CRAB, LOBSTER, SHRIMP

| | Per 100 GM |
|----------------------------|----------------------|
| 阿拉斯加蟹 Alaskan King Crab | 时价 Seasonal Price |
| 白雪蟹 White Snow Crab | 时价 Seasonal Price |
| 澳洲龙虾 Australian Lobster | 时价 Seasonal Price |
| 花龙虾 Lobster | 28.00 |
| 肉蟹 Mud Crab | 16.00 |
| 斯里兰卡蟹 Sri Lankan Crab | 16.00 |
| 海生虾 Live Shrimp | 12.00 |

鱼类烹调方法
PREPARATION STYLE

蛋白花雕蒸
Steamed with Chinese Wine and Egg White

香辣酱爆
Fried with Spicy Chilli Sauce


泰式煮粉丝
Thai-style and served with Glass Vermicelli

姜葱豆豉爆
Wok-fried with Black Beans, Ginger and Spicy Onions

避风塘炒
Stir-fried with Shallots and Golden Garlic

星洲辣椒酱
Singapore-style Chilli Sauce

星洲黑胡椒
Singapore-style Black Pepper Sauce

Vegetarian 

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生猛海鲜 — 鲍鱼, 螺类
LIVE SEAFOOD — ABALONE, SEA WHELK

| | Per 100 GM |
|-------------------------------|----------------------|
| 澳洲鲍鱼 Australian Abalone | 时价 Seasonal Price |
| 象拔蚌 Geoduck Clam | 时价 Seasonal Price |
| | Per Piece |
| 南非鲍鱼 South African Abalone | 32.00 |
| 竹蚌 Bamboo Clam | 22.00 |

鱼类烹调方法
PREPARATION STYLE

港式清蒸
Steamed Hong Kong-style

剁椒蒸
Steamed with Chilli and Black Bean Sauce

榄菜豆豉蒸
Steamed with Chinese Olives and Black Beans

蒜蓉粉丝蒸
Steamed with Garlic and served with Glass Vermicelli

古法药膳汤过桥
Nourishing Tonic Soup

Vegetarian *V*

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海鲜佳肴
SEAFOOD

每位 Per Person

| | |
|--|-------|
| 珊瑚鲈鱼柳 Steamed Sea Perch Fillet, Crab Meat, Coral Sauce | 42.00 |
| 星洲辣椒阿拉斯加蟹腿配金银迷你馒头 Singapore-style Chilli Alaskan Crab Legs, Mini Crispy Buns 厨师招牌菜 / <i>Chef's Signature</i> | 38.00 |
| 剁椒蒸风干鲈鱼 Steamed Sea Perch, Chilli, Black Bean Sauce | 38.00 |
| 酒香蒸阿拉斯加蟹肉 Steamed Alaska Crab Meat, Beer 厨师招牌菜 / <i>Chef's Signature</i> | 34.00 |
| 龙虾汤过桥竹蚌 Poached Bamboo Clams, Lobster Broth | 32.00 |

每份 Per Portion

| | |
|--|-------|
| 姜葱炒鲈鱼球 Sautéed Sea Perch Fillet, Spring Onions, Ginger | 68.00 |
| 石锅海鲜豆腐 Braised Seafood Beancurd <i>Served in Hot Pot</i> | 48.00 |
| 宴庭美极生中虾 Homemade Baked Shrimps, Thyme | 48.00 |
| 大千黑蒜海虾球 Sautéed Prawns, Dried Chilli, Black Garlic | 48.00 |
| 羊肚菌酱芦笋炒带子 Wok-fried Scallops, Asparagus, Morel Mushrooms | 48.00 |
| 山葵香芒虾球 Deep-fried Prawns, Wasabi, Mango Salsa | 38.00 |
| 金粟日式煎带子 Pan-seared Scallops, Corn, Teriyaki Sauce | 32.00 |

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家禽及肉类

POULTRY AND MEATS

每位 Per Person

香煎松露野菌和牛扒

88.00

Pan-seared A9 Wagyu Beef Fillet, Wild Mushroom Truffle

厨师招牌菜 / *Chef's Signature*

香芥煎牛柳

32.00

Pan-seared Sirloin, Mustard

川椒汁煎羊架

28.00

Pan-roasted Rack of Lamb, Sichuan Sauce

梅膏手抓骨

28.00

Deep-fried Pork Ribs, Homemade Plum Sauce

黑椒汁焗黑豚扒

24.00

Pan-fried Kurobuta Pork, Black Pepper Sauce

黑椒汁香煎鹿扒

22.00

Pan-fried Venison, Black Pepper Sauce

每份 Per Portion

文火焖尚品牛肉

68.00

Specially Braised US Supreme Beef, Watermelon, Golden Almond Slices

厨师招牌菜 / *Chef's Signature*

脆皮猪手

30.00

Deep-fried Crispy Pig Trotter

潮州芥菜咸猪手煲

26.00

Teochew-style Braised Salted Pork, Chinese Mustard

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家禽及肉类

POULTRY AND MEATS

| | 每份 Per Portion |
|---|----------------|
| 紫金桃仁炒牛柳粒 US Beef Tenderloin, Walnuts, Tomatoes, Black Garlic | 48.00 |
| 红酒烩牛尾煲 Braised Oxtail with Red Wine <i>Served in Claypot</i> | 38.00 |
| 鲍鱼香菇滑鸡煲 Claypot Chicken, Abalones, Mushrooms | 38.00 |
| 葱蒜炒黑豚肉 Stir-fried Kurobuta Pork, Sliced Garlic, Scallions | 38.00 |
| 辣菌炒澳洲鹿柳 Wok-fried Venison, Fresh Mushrooms, Capsicums, Spicy Sauce | 38.00 |
| 老酒红烧肉配蒸迷你馒头 Braised Pork Belly, Mini Steamed Buns | 28.00 |
| 香芒芦笋炒鸡柳 Sautéed Chicken, Asparagus, Fresh Mango | 26.00 |


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田园青翠及豆腐

VEGETABLES & BEANCURD

| | 每份 Per Portion |
|--|----------------|
| 黄焖粉丝杂菜煲 Mixed Vegetables, Glass Vermicelli, Conpoy <i>Served in Claypot</i> | 28.00 |
| 咸件儿虾干煮豆腐 Poached Beancurd, Preserved Pork, Dried Shrimps 厨师招牌菜 / <i>Chef's Signature</i> | 26.00 |
| 浓汤竹笙野菌浸菜苗 Poached Seasonal Greens, Bamboo Pith, Mushrooms | 26.00 |
| 手撕包菜 Stir-fried Cabbage, Dried Chilli, Garlic Sauce | 26.00 |
| 金汤泡胜瓜豆腐什菌 Poached Mushrooms, Luffa Melon, Fried Beancurd, Golden Broth | 24.00 |
| 榄菜肉松四季豆 Wok-fried French Beans, Olive Leaves, Spicy Pork Floss | 24.00 |
| 山野珍馐 Braised Homemade Spinach Tofu, Mushroom Sauce | 24.00 |

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田园青翠

VEGETABLES

| | 每份 Per Portion |
|----------------------------|----------------|
| 豆苗 Dou Miao | 32.00 |
| 芦笋 Asparagus | 24.00 |
| 香港芥兰 Hong Kong Kai Lan | 20.00 |
| 香港菜心 Hong Kong Choy Sim | 20.00 |
| 西兰花 Broccoli | 20.00 |
| 青龙菜 Green Dragon | 20.00 |
| 菠菜苗 Baby Spinach | 20.00 |
| 苋菜 Spinach | 20.00 |
| 油麦菜 Leaf Lettuce | 20.00 |

菜类烹调方法 PREPARATION STYLE

清炒
Stir-fried

蒜蓉炒
Stir-fried with Garlic

XO酱炒
Stir-fried with XO Sauce

原茄汤煮
Poached with Tomato Broth

虾米咸鱼
Stir-fried with Salted Fish and Dried Shrimps

腐乳酱炒
Stir-fried with Fermented Beancurd

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健康素食 *V*
VEGETARIAN

每位 Per Person

竹笙花菇炖菜胆
Double-boiled Cabbage Consommé, Bamboo Pith, Mushrooms

16.00

羊肚菌炖菜胆
Double-boiled Cabbage Consommé, Morel Mushrooms

16.00

松茸炖娃娃菜
Double-boiled Baby Cabbage Consommé, Matsutake Mushrooms

16.00

菠菜豆腐羹
Spinach, Tofu Broth

14.00

上素酸辣羹
Vegetarian Hot and Sour Soup

14.00

鲜茄盅炒素丁
Stir-fried Mock Meat
Served in a Tomato

14.00

每份 Per Portion

羊肚菌炒芦笋及核桃
Sautéed Asparagus, Morel Mushrooms, Walnuts

28.00

佛钵酸甜斋素丁
Sweet and Sour Vegetarian Mock Chicken, Yam Basket

28.00

竹笙扒时蔬
Braised Seasonal Greens, Bamboo Pith, Mushrooms

26.00

红曲宫保猴头菇
Monkey Head Mushrooms, Sweet Chilli, Cashew Nuts

26.00

清炒百合, 莲藕爽菜
Stir-fried Mixed Vegetables, Fresh Lily Bulb, Lotus Roots

24.00

普陀炒时蔬
Stir-fried Lotus Roots, Celery, Snow Peas, Lily Bulb Chips

24.00

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粉面饭

CANTONESE CLASSICS

每位 Per Person

宴庭XO酱龙虾炒饭

42.00

Lobster Wok-fried Rice, Homemade XO Sauce

厨师招牌菜 / *Chef's Signature*

龙虾汤粒粒脆

28.00

Crispy Rice, Alaskan Crab Meat, Lobster Broth

外婆肥叉炒饭

16.00

Fried Rice, Barbecued Pork, Superior Soy Sauce

厨师招牌菜 / *Chef's Signature*

渔家船夫稻庭面

16.00

Poached Japanese Noodles, Seafood, Salted Duck Egg

嫩鸡烩手拉面

16.00

Hand-pulled Noodle Soup, Chicken

鲜虾云吞面

16.00

Shrimp Wonton Noodle Soup

每份 Per Portion

翔宇腊味石锅饭

32.00

Hot Stone Fried Rice, Wind-dried Sausages, Mushrooms, Taro

厨师招牌菜 / *Chef's Signature*

海鲜炒两面黄

32.00

Crispy Noodles, Seafood

XO 酱海鲜伊府面

32.00

Braised Ee-fu Noodles, Seafood, XO Sauce

福建海鲜稻庭面

32.00

Braised Japanese Noodles, Seafood, Hokkien-style

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粉面饭

CANTONESE CLASSICS

每份 Per Portion

干炒美国牛肉河粉

32.00

Wok-fried Flat Rice Noodles, Sliced Beef, Onions, Vegetables

橄榄蛋白炒饭

28.00

Fried Rice, Chinese Olives, Egg White

蛋白干贝蟹肉炒饭

36.00

Fried Rice, Crab Meat, Dried Scallops, Egg White

豉油皇炒面

26.00

Stir-fried Noodles, Soya Sauce

Vegetarian *V*

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精选午市香港点心

DIM SUM SELECTION

Available for lunch only

| | 每份 Per Portion |
|---|--------------------|
| 鲍鱼烧卖皇 Steamed Pork and Shrimp Dumplings, Abalones | 22.00 for 3 pieces |
| 龙虾马蹄芹香饺 Steamed Lobster Dumplings, Water Chestnuts, Celery | 22.00 for 3 pieces |
| 布拉肠粉 — Homemade Steamed Rice Roll — 虾仁 · 带子 · 叉烧, 芥兰 <i>Choice of Shrimps, Scallops, Barbecued Pork or Kai Lan</i> | 12.00 |
| 鱼籽烧卖皇 Steamed Pork and Shrimp Dumplings, Fish Roe | 10.80 for 3 pieces |
| 宴庭鱼子酱虾饺 Steamed Crystal Shrimp Dumplings, Caviar | 10.80 for 3 pieces |
| 黑蒜鹅肝饺 Steamed Goose Liver Dumplings, Black Garlic | 10.80 for 3 pieces |
| 豉汁凉瓜水晶球 Steamed Crystal Dumplings, Bitter Gourd, Black Bean Sauce | 9.80 for 3 pieces |
| 上素鲜竹卷 \mathcal{V} Steamed Beancurd Skin Rolls | 9.80 for 3 pieces |
| 黑松露三菇风车 Mushroom Dumplings, Truffle | 9.80 for 3 pieces |
| 羊肚菌水晶素包 \mathcal{V} Steamed Crystal Dumplings, Morel Mushrooms | 9.80 for 3 pieces |
| 红油抄手 Meat Dumplings in Chilli Oil | 8.80 for 3 pieces |
| 松软叉烧包 Steamed Barbecued Pork Buns | 8.80 for 3 pieces |
| 荫豉凤爪 Steamed Chicken Claws, Black Bean Sauce | 8.80 for 3 pieces |

Vegetarian \mathcal{V}

If you have any food allergies or intolerances, please inform our hosts. All prices quoted are in Singapore dollars and subject to 10% service charge and 7% prevailing taxes.

精选午市香港点心

DIM SUM SELECTION

Available for lunch only

| | 每份 Per Portion |
|--|--------------------|
| 花胶鲍鱼大汤包 Steamed Fish Maw with Abalone Dumpling, Superior Soup | 14.00 for 1 piece |
| 高汤小笼包 Steamed Shanghai-style Pork Dumpling | 5.00 for 1 piece |
| 鲜虾腐皮卷 Deep-fried Beancurd Roulette, Shrimps | 10.80 for 3 pieces |
| 带子明虾角 Deep-fried Scallop and Shrimp Dumplings, Mayonnaise | 10.80 for 3 pieces |
| 牛油果虾筒 Deep-fried Prawn Rolls, Avocado | 10.80 for 3 pieces |
| 凤尾虾芋角 Deep-Fried Phoenix-Tailed Prawns, Minced Chicken | 9.80 for 3 pieces |
| 天网煎鍋贴 Pan-fried Shanghai Pork Dumpling | 9.80 for 3 pieces |
| 沙律虾多士 Deep-Fried Prawns coated with Bread Crumbs, Mayonnaise | 9.80 for 3 pieces |
| 奶皇冬菇包 Steamed Custard Buns | 8.80 for 3 pieces |
| 秘制流沙包 Steamed Salted Egg Yolk Buns | 8.80 for 3 pieces |
| 蜜汁叉烧雪梨球 Barbecued Pork, "Snow Pear" Dumpling | 8.80 for 3 pieces |
| 芝麻叉烧酥 Oven-baked Barbecued Pork Pastry with Sesame | 8.80 for 3 pieces |

Vegetarian *V*

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精选午市香港点心

DIM SUM SELECTION

Available for lunch only

每份 Per Portion

香煎萝卜糕

Pan-fried Radish Cake

8.80 for 3 pieces

斋春卷 *V*

Vegetarian Spring Roll

8.80 for 3 pieces

香煎金瓜芋丝

Pan-fried Pumpkin and Yam Cake

8.80 for 3 pieces

Vegetarian *V*

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甜甜蜜蜜
DESSERTS

每位 Per Person

| | |
|--|-------|
| 原盅椰皇炖燕窝 Double-boiled Bird's Nest Served in whole Coconut | 88.00 |
| 杏汁燕窝 Warm Bird's Nest, Almond Cream | 88.00 |
| 冰花炖燕窝 Double-boiled Bird's Nest, Rock Sugar | 78.00 |
| 椰皇杏仁冻 Chilled Almond Jelly Served in whole Coconut 厨师招牌菜 / Chef's Signature | 14.00 |
| 生磨杏仁茶 Fragrant Homemade Almond Tea | 12.00 |
| 八宝汤 Double-boiled Eight Treasure Soup | 12.00 |
| 万寿果雪耳炖南北杏 Double-boiled Papaya Sweet Soup, Snow Fungus, Almonds | 12.00 |
| 香芒杨枝甘露 Chilled Mango Sago Cream, Pomelo | 12.00 |
| 鲜时果芦荟果冻 Refreshing Aloe Vera Jelly, Fresh Fruit | 12.00 |
| 薏米绿豆汤 Slow Cooked Barley and Green Bean Soup | 10.00 |
| 蜜桃龟苓膏 Nourishing Herbal Jelly, Peach | 10.00 |

Vegetarian *V*

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甜甜蜜蜜
DESSERTS

| | 每份 Per portion |
|--|-------------------|
| 黑芝麻锅饼 Deep-fried Pancake, Black Sesame Paste | 16.00 |
| 椰汁红豆粟米糕 Red Bean Cake, Sweet Corn and Coconut Cream | 9.00 for 3 pieces |
| 芋泥椰汁南瓜球 Steamed Yam Balls stuffed with Pumpkin, Coconut Cream | 9.00 for 3 pieces |
| 蜂巢糕 Steamed Honeycomb Cake | 9.00 for 3 pieces |
| 奶皇马来糕 Steamed Sponge Cake, Custard | 9.00 for 3 pieces |
| 擂沙水晶汤丸 Crystal Glutinous Rice Ball, Black Sesame Paste | 9.00 for 3 pieces |
| 空心煎堆 Deep-fried Sesame Seed Balls | 9.00 for 3 pieces |

Vegetarian *V*

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