

茉莉

JASMINE

Min. 30pax

A \$18.99 per person w/GST \$20.70
8 Dishes from: 1 – 8

B \$21.99 per person w/GST \$23.97
9 Dishes from: 1 – 9

1 RICE/NOODLES 饭/面类

- Wok-Fried Sin Chow Vermicelli 星洲炒米粉
- Wok-Fried Hong Kong Noodle 港式炒面
- Wok-Fried Mushroom Scallion Noodle 香菇葱油炒面
- Italian Spaghetti Aglio Olio 西式意大利面 +\$0.80
- Classic Thai Pineapple Fried Rice 经典泰式黄梨饭
- Yang Chow Fried Rice 扬州炒饭

2 VEGETABLES/BEANCURD 菜/豆腐类

- Sautéed Loh Han Vegetable 罗汉斋
- Sautéed Xiao Bai Cai w Mushroom 蘑菇小白菜
- Stir-Fried French Bean w Mushroom 鲜菇炒四季豆 +\$0.80
- Stir-Fried Kai Lan w Garlic & Oyster Sauce 蚝油炒芥兰
- Sautéed Premium Tofu w Broccoli 特制豆腐烩西兰花 +\$0.80

3 FISH 鱼类

- Sichuan Dried Chilli Kung Pao Fish 川椒宫保鱼柳
- Spicy Sambal Fish 香辣叁巴鱼片
- Pineapple Sweet & Sour Fish 菠萝糖醋鱼柳
- Lemon Butter Baked Fish 柠檬奶油烤鱼片 +\$1.00
- HK Oriental Steamed Fish 港式蒸鱼 +\$1.00

4 POULTRY MEAT 肉类

- Signature Pork Ribs Curry 招牌咖喱排骨 +\$2.50
- Signature Chicken Curry 招牌咖喱鸡 +\$2.50
- Signature Fragrant Ji Gong Bao 香味鸡公煲 +\$1.50
- Grilled Teriyaki Chicken 日式红烧鸡
- Honey Glazed Chicken 蜜糖烤鸡
- Thai Style Mango Chicken 泰式芒果鸡

5 DEEP FRIED PLATTER 酥炸类

- Premium Fried Fish Ball 酥炸特级鱼丸
- Crispy Curry Samosa 三角咖喱卜
- Golden Squid Fritters w Salad Dressing 酥炸苏东油条
- Breaded Scallop w Yuzu Mayo 柚子蛋黄酱炸干贝
- Crispy Golden Long Spring Roll 黄金酥炸春卷

6 DIM SUM/PASTRY 点心/糕点

- HK Steamed Siew Mai 港式蒸烧卖
- Steamed Mini Soon Kueh 蒸笋粿
- Assorted Nonya Kueh Kueh 娘惹糕点
- Chocolate-Frosted Éclairs 巧克力卜 +\$0.50
- Classic Swiss Roll 经典瑞士卷

7 DESSERT 甜品

- Honeydew Sago +\$0.80 蜜瓜西米露
- Grass Jelly w Longan 仙草龙眼
- Ice Jelly w Cocktail 杂果文头雪
- Almond Jelly w Longan 杂果龙眼杏仁果冻
- Tropical Fruits Platter +\$0.80 水果拼盘

8 DRINKS 饮料

- Roselle Hawthorn (500ml Bottle) 山楂洛神花 +\$1.00
- Ginseng Chrysanthemum (500ml Bottle) 洋参菊花茶 +\$1.00
- Loh Han Guo (500ml Bottle) 罗汉果 +\$1.00
- Roselle Tea 洛神花茶 +\$0.50
- Orange 橙汁
- Blackcurrent 黑加伦子
- Tropical Fruit Punch 杂果

9 PRAWN 虾类

- Cereal Emperor Prawn 帝皇麦片虾 +\$0.80
- Sautéed Prawn in Chilli Crab Sauce 蟹酱炒虾 +\$1.00
- Stir Fried Soya Prawn 干煎酱油虾
- Stir Fried Sichuan Dried Chilli Kung Pao Prawn 川椒宫保干煎虾
- Deep-Fried Tempura Prawn w Yuzu Mayo 日式炸虾

桂花

OSMANTHUS

Min. 30pax

A \$25.99 per person w/GST \$28.33
9 Dishes from: 1 – 9

B \$28.99 per person w/GST \$31.60
10 Dishes from: 1 – 10

1 RICE/NOODLES 饭/面类

- 🌀 Wok-Fried Sin Chow Vermicelli 星洲炒米粉
- Wok-Fried Hong Kong Noodle 香港炒面
- 🍷 Wok-Fried Mushroom Scallion Noodle 香菇葱油炒面
- Braised Ee Fu Noodle w Superior Sauce 上等酱料焖伊府面 +\$0.50
- Italian Spaghetti Aglio Olio 西式意大利面
- 🌀 Classic Thai Pineapple Fried Rice 经典泰式黄梨饭
- Fragrant Pumpkin Rice 金瓜煲饭
- Wok-Fried Rice w Silver Fish 银鱼炒饭 +\$0.50

2 VEGETABLES/BEANCURD 菜/豆腐类

- 🌀 Sautéed Loh Han Vegetable 罗汉斋
- Sautéed Broccoli w Abalone Mushroom 芥兰花烩鲍鱼菇
- Stir-Fried French Bean w Mushroom 鲜菇炒四季豆 +\$0.50
- 🍷 Sautéed Beancurd w Pacific Clam 鲍鱼炒豆腐
- Sautéed Premium Tofu w Broccoli 特制豆腐烩西兰花 +\$0.80

3 FISH 鱼类 (Dory)

- 🍷 Sichuan Mala Fish Fillet 四川麻辣鱼片 +\$0.50
- Stir-Fried Fish w Chinese Celery 西芹鱼片
- Cereal Emperor Fish Fillet 帝皇麦片鱼柳
- 🌀 Grilled Fish Fillet w Mango Salsa 芒果西式烤鱼
- HK Oriental Steamed Fish 港式蒸鱼 +\$1.00

4 POULTRY MEAT 肉类

- 🍷 Signature Pork Ribs Curry 招牌咖喱排骨 +\$2.50
- 🌀 Signature Chicken Curry 招牌咖喱鸡 +\$2.50
- 🍷 Signature Fragrant Ji Gong Bao 香味鸡公煲 +\$1.50
- Pan-Fried Sweet & Sour Chicken 干煎酸甜鸡丁
- Pan-Fried Coffee Glazed Chicken 干煎咖啡鸡
- Thai Style Mango Chicken 泰式芒果鸡

5 DEEP FRIED PLATTER 酥炸拼盘

- Premium Fried Fish Ball 酥炸特级鱼丸
- Blooming Lychee Prawn Prawn 香脆荔枝虾球 +\$0.50
- 🌀 Golden Squid Fritters w Salad Dressing 酥炸苏东油条
- 🌀 Breaded Scallop w Yuzu Mayo 柚子蛋黄酱炸干贝
- 🍷 Crispy Golden Long Spring Roll 黄金酥炸春卷

6 PRAWN 虾类

- 🍷 Cereal Emperor Prawn 帝皇麦片虾
- Sautéed Prawn in Chilli Crab Sauce 蟹酱炒虾 +\$1.00
- HK Style Soy Sauce Prawn (Har Lok) 港式干煎虾碌 +\$0.50
- HK Style Poached Prawn 港式白灼鲜虾
- 🌀 Deep-Fried Tempura Prawn w Yuzu Mayo 日式炸虾

7 DIM SUM/PASTRY 点心/糕点

- HK Steamed Siew Mai 港式蒸烧卖
- Steamed Mini Soon Kueh 蒸笋粿
- 🍷 Assorted Nonya Kueh Kueh 娘惹糕点
- 🌀 Chocolate-Frosted Éclairs 巧克力卜 +\$0.50
- Classic Swiss Roll 经典瑞士卷

8 DESSERT 甜品

- 🍷 Peach Gum Cheng Tng (Chilled /or Hot) 桃胶清汤 (冷/热) +\$2.50
- Honeydew Sago 蜜瓜西米露
- 🌀 Aloe Vera w Ice Jelly Fruit Cocktail 芦荟杂果文头雪
- Almond Jelly w Longan 杂果龙眼杏仁果冻
- 🍷 Yam Paste w Gingko Nut (Hot) 芋泥白果(热) +\$1.00

9 DRINKS 饮料

- Roselle Hawthorn (500ml Bottle) 山楂洛神花 +\$1.00
- Ginseng Chrysanthemum (500ml Bottle) 洋参菊花茶 +\$1.00
- Loh Han Guo (500ml Bottle) 罗汉果 +\$1.00
- 🍷 Roselle Tea 洛神花茶 +\$0.50
- Barley 薏米茶
- Ice Lemon Tea 柠檬茶
- 🌀 Tropical Fruit Punch 杂果

10 DELICACY 佳肴

- 🍷 Braised Kou Rou Pau 扣肉包 +\$1.00
- 🌀 Thousand Island Glazed Pork Ribs King 千岛沙拉排骨王
- HK Style Roasted Duck 港式烧鸭
- Summer Sushi Platter 夏季寿司拼盘
- 🌀 Herbal Drunken Chicken Tonic Soup 药材醉鸡滋补汤 +\$0.50

兰花

ORCHID

Min. 30pax

A \$28.99 per person w/GST \$31.60
9 Dishes from: 1 – 9

B \$32.99 per person w/GST \$35.96
10 Dishes from: 1 – 10

1a RICE 饭类 (50%)

- 🍷 Braised Yam Rice w Mushroom 香菇芋头腊味饭
- Wok-Fried Rice w Silver Fish 银鱼炒饭
- Fragrant Pumpkin Rice 金瓜煲饭
- 🌸 Classic Thai Pineapple Fried Rice 经典泰式黄梨饭
- Wok-Fried Black Olive Rice 橄榄炒饭

1b NOODLES 面类 (50%)

- 🍷 Signature Braised Pork Trotter Vermicelli 招牌猪脚米粉 +\$2.00
- 🍷 Wok-Fried Seafood Mushroom Scallion Noodle 海鲜香菇葱油炒面 +\$0.50
- Italian Seafood Spaghetti Aglio Olio 西式海鲜意大利面
- Braised Ee Fu Noodle w Superior Sauce 上等酱料焖伊府面
- 🌸 Longevity Noodle 长寿面

2 VEGETABLES/BEANCURD 菜/豆腐类

- 🌸 Pan-Fried Asparagus w Trio Mushroom 三菇炒芦笋 +\$1.00
- 🍷 Sautéed Eight Treasures Vegetable 八宝菜
- Sautéed Broccoli w Abalun Mushroom 芥兰花烩鲍鱼菇
- Stir-Fried French Bean w Mushroom 鲜菇炒四季豆
- Sautéed Premium Tofu w Broccoli & Seafood 特制豆腐烩海鲜西兰花 +\$0.50

3 FISH 鱼类

- 🍷 Fish Fillet in Sauerkraut Sauce 川味酸菜鱼片 +\$1.00
- Sichuan Mala Fish Fillet 四川麻辣鱼片 +\$0.50
- Stir Fried Fish w Chinese Celery 西芹鱼
- 🌸 Grilled Fish w Mango Salsa 芒果西式烤鱼
- HK Oriental Steamed Fish 港式蒸鱼

4 POULTRY MEAT 肉类

- 🍷 Signature Pork Ribs Curry 招牌咖喱排骨 +\$2.50
- 🌸 Signature Chicken Curry 招牌咖喱鸡 +\$2.50
- 🍷 Signature Fragrant Ji Gong Bao 香味鸡公煲 +\$1.50
- Japanese Style Yakitori Chicken Stick 日式烧烤鸡串
- Pan-Fried Coffee Glazed Chicken 干煎咖啡鸡
- Canto Roasted Chicken w Sweet Plum Sauce 广式梅子酱烤鸡

5 DEEP FRIED PLATTER 酥炸类

- 🌸 Trio Platter (Spring Roll, Sotong Ball & Breaded Scallop) 春卷, 苏东丸与炸干贝

OR

Yam Ring w Prawn 佛本飘香

6 PRAWN 虾类

- 🍷 Herbal Drunken Prawn 当归醉虾 +\$0.50
- Prawn w Chilli Crab Sauce 蟹酱炒虾
- HK Style Bi Feng Tang Prawn 港式避风塘炒虾 +\$0.50
- 🌸 Cereal Emperor Prawn 帝皇麦片虾
- Wasabi Prawn w Fruit Salad 芥末沙拉虾球

7 DIM SUM/PASTRY 点心/糕点

- HK Steamed Siew Mai 港式蒸烧卖
- HK Steamed Har Kau 港式蒸虾角
- 🌸 Chocolate-Frosted Éclairs 巧克力卜 +\$0.50
- Egg Tart 蛋挞
- 🍷 Assorted Nonya Kueh Kueh 娘惹糕点

8 DESSERT 甜品

- 🍷 Peach Gum Cheng Tng (Chilled /or Hot) 桃胶清汤 (冷/热) +\$2.00
- Honeydew Sago 蜜瓜西米露
- 🌸 Aloe Vera w Ice Jelly Fruit Cocktail 芦荟杂果文头雪
- Longan Red Dates 龙眼红枣
- 🍷 Yam Paste w Gingko Nut (Hot) 芋泥白果 (热) +\$0.50

9 DRINKS 饮料

- Roselle Hawthorn (500ml Bottle) 山楂洛神花 +\$1.00
- Ginseng Chrysanthemum (500ml Bottle) 洋参菊花茶 +\$1.00
- Loh Han Guo (500ml Bottle) 罗汉果 +\$1.00
- 🍷 Roselle Tea 洛神花茶 +\$0.50
- Ice Lemon Tea 柠檬茶
- Ice Peach Tea 蜜桃茶
- 🌸 Pink Guava 粉红番石榴

10 DELICACY 佳肴

- Wok-fried Garlic Beef w Capsicum 蒜蓉炒牛肉
- 🍷 HK Duo Roasted Platter (Pork & Duck) 烧肉, 烧鸭
- 🍷 Braised Kou Rou Pau 扣肉包
- Braised Kou Rou w Yam 芋香扣肉 +\$0.50
- 🌸 Braised Sea Cucumber Duck 海参鸭 +\$1.00
- Chilli Crayfish 辣椒虾婆 +\$2.00

水仙

NARCISSUS

Min. 30pax

A \$34.99 per person w/GST \$38.14
10 Dishes from: 1 – 10

B \$39.99 per person w/GST \$43.59
11 Dishes from: 1 – 11

1 CANAPE 开胃菜

- 🍷 Mandarin Orange Smoke Duck Salad 熏鸭橙子凉半 +\$1.00
Edamame w Truffle & Sea Salt 松露海盐毛豆
Marinated Jelly Fish w Shredded Cucumber 海蜇黄瓜丝凉半
- 🌸 Hand Pull Shredded Chicken w Cucumber Salad 手撕口水鸡
Meaty Wonton in Sichuan Sauce 川酱红油肉馄饨

2a RICE 饭类 (50%)

- 🌸 Fragrance Glutinous Rice in Lotus Leaf 漂香秘制荷叶糯米饭 +\$1.00
- 🍷 Braised Yam Rice w Mushroom 香菇芋头腊味饭
Wok-Fried Rice w Silver Fish 银鱼炒饭
Classic Seafood Thai Pineapple Fried Rice 经典海鲜泰式黄梨饭

2b NOODLES 面类 (50%)

- 🍷 Signature Braised Pork Trotter Vermicelli 招牌猪脚米粉 +\$2.00
- 🍷 Wok-Fried Black Pepper Udon w Iberico Pork 黑胡椒炒黑猪乌冬面 +\$1.00
Wok-Fried Seafood Mushroom Scallion Noodle 海鲜香菇葱油炒面
Braised Ee Fu Noodle w Shredded Gui Fei Abalone 贵妃鲍鱼丝伊府面
- 🌸 Longevity Noodle 长寿面

3 VEGETABLES/BEANCURD 菜/豆腐类

- Sautéed Eight Treasures Vege w Pacific Clam 鲍贝八宝菜 +\$0.50
- 🌸 Sautéed Loh Han Vegetable w Pacific Clam 鲍贝罗汉斋
Sautéed Broccoli w Abalone Mushroom 芥兰花烩鲍鱼菇
- 🍷 Pan-Fried Asparagus w Trio Mushroom 三菇炒芦笋 +\$0.50
Pan-Fried Beancurd w Sea Asparagus 海芦笋炒豆腐

4 FISH 鱼类

- Emperor Fried Fillet w Tartar 帝皇炸鱼柳鞑靼酱
- 🍷 Fish Fillet in Sauerkraut Sauce 川味酸菜鱼片
- 🌸 Soy Sauce Steamed Snapper w Preserved Radish 菜圃蒸红哥里鱼
HK Oriental Steamed Snapper 港式蒸红哥里鱼
Nonya Assam Fish 娘惹亚参鱼

5 POULTRY MEAT 肉类

- 🍷 Signature Pork Ribs Curry 招牌咖喱排骨 +\$2.50
- 🌸 Signature Chicken Curry 招牌咖喱鸡 +\$2.50
- 🍷 Signature Fragrant Ji Gong Bao 香味鸡公煲
Braised Kou Rou Pau 扣肉包
Pan-Fried Salted Egg Glazed Pork Ribs King 干煎咸蛋黄排骨王
Pan-Fried Coffee Glazed Pork Ribs King 干煎咖啡排骨王

6 SEAFOOD 海鲜类

- 🍷 Herbal Drunken Prawn 当归醉虾
Pumpkin Prawn w Pork Floss 南瓜肉松虾
- 🌸 HK Style Bi Feng Tang Prawn 港式避风塘炒虾
Wasabi Prawn w Fruit Salad 芥末沙拉虾球
Scallop on Shell w Chilli Crab Sauce 蟹酱扇贝

7 DIM SUM 点心/糕点

- HK Steamed Siew Mai 港式蒸烧卖
HK Steamed Har Kau 港式蒸虾角
Egg Tart 蛋挞
- 🌸 Blooming Lychee Prawn Ball 香脆荔枝虾球
- 🍷 Assorted Nonya Kueh Kueh 娘惹糕点

8 DESSERT 甜品

- 🍷 Peach Gum Cheng Tng (Chilled /or Hot) 桃胶清汤(冷/热)
Mango Sago 芒果西米露
- 🌸 Aloe Vera w Ice Jelly Fruit Cocktail 芦荟奈果文头雪
- 🍷 Yam Paste w Gingko Nut (Hot) 芋泥白果(热)
Bo Bo Cha Cha (Hot) 摩摩查查(热)

9 DRINKS 饮料

- Roselle Hawthorn (500ml Bottle) 山楂洛神花 +\$1.00
Ginseng Chrysanthemum (500ml Bottle) 洋参菊花茶 +\$1.00
Loh Han Guo (500ml Bottle) 罗汉果 +\$1.00
- 🍷 Roselle Tea 洛神花茶 +\$0.50
Ice Lemon Tea 柠檬茶
Ice Peach Tea 蜜桃茶
- 🌸 Pink Guava 粉红番石榴

10 DELICACY 佳肴

- Braised Sea Cucumber Duck 海参鸭
Roasted Combination Platter(Pork, Chicken & Duck) 烧肉, 烧鸡与烧鸭
- 🍷 Herbal Drunken Chicken Tonic Soup 药材醉鸡滋补汤
Ten Wonder Chicken Tonic Soup 十全鸡滋补汤
- 🌸 Chilli Crayfish 辣椒虾婆 +\$2.00

11 DO IT YOURSELF STATION DIY站

- 🍷 Signature Laksa w Shrimp 招牌虾仁叻沙 +\$1.00
Peking Duck Crepe 北京烤鸭薄饼 +\$2.00
Nonya Popiah 娘惹薄饼
- 🌸 Nonya Kueh Pie Tee 娘惹小金杯
Singapore Fruit Rojak 水果罗惹