



**NEW CHAPTER: A MICHELIN CELEBRATORY MENU**

北京鸭卷, 松露酱四季豆, 杏香百花带子  
Peking Duck Roll, Truffle String Bean  
Deep-fried Scallops stuffed with Minced Shrimps and Almond Flakes  
*Bollinger Special Cuvée NV*

黄汤花胶官燕  
Braised Superior Bird's Nest with Fish Maw and Dried Scallop in Stone Pot

焗酿鲜蟹盖  
Baked Crab Shell stuffed with Fresh Crab Meat and Onions  
*Silver Heights Family Reserve Chardonnay 2019*

XO 酱爆鹿柳芦笋  
Wok-fried Venison and Asparagus with House-made XO Sauce  
*Chateau Haut Bergey 2009*

金菇斑球炒鱼茸面  
Fried Fish Noodles with Fish Fillet and Enoki Mushrooms

椰皇杏汁白果炖雪燕  
Double-boiled Snow Swallow with Almond Cream and Ginkgo Nuts in Young Coconut  
OR  
椰香金瓜露  
Pumpkin Cream with Coconut Ice Cream and Black Glutinous Rice  
*Domaine Huët "Cuvée Constance" Vouvray Moelleux 2016*

\$128 per person  
Minimum 2 persons  
Additional \$75 per person for wine pairing

Price is in SGD and subject to 10% service charge and applicable government tax