



## NEW CHAPTER: A MICHELIN CELEBRATORY MENU

北京鴨卷, 松露醬四季豆, 杏香百花帶子  
Peking Duck Roll, Truffle String Bean,  
Deep-fried Scallops Stuffed with Minced Shrimp and Almond Flakes  
*Bollinger Special Cuvée NV*

黃湯花膠官燕  
Braised Superior Bird's Nest with Fish Maw and Dried Scallop

蟹肉鮑魚焗釀牛油果  
Baked Avocado Stuffed with Crabmeat and Baby Abalone  
*Silver Heights Family Reserve Chardonnay 2019*

XO 醬爆鹿柳露筍  
Wok-fried Venison and Asparagus with House-made XO Sauce  
*Chateau Haut Bergey 2009*

金茹班球炒魚茸面  
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 Gingko Nuts in Young Coconut

OR

椰香金瓜露  
Cream of Pumpkin with Coconut Ice cream and Black Sticky 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