



# SET MENUS

# SET LUNCH A

## 点心三拼

Dim Sum Trio Platter

- Deep-fried Kataifi Prawn Roll with Jackfruit
- Steamed Chicken with 'Nai Bai' and Dried Scallop Dumpling
- Prawn Dumpling in Chilli Oil

## 岷江酸辣汤

Min Jiang Hot and Sour Soup

## 金丝梅酱鲈鱼扒

Deep-fried Sea Perch with Plum Sauce

## 无锡肉

Braised Pork in Wuxi-style

## 蟹肉蛋白蒸面线

Steamed 'Mee Sua' with Crabmeat in Egg White

## 桃胶杨枝甘露

Chilled Mango Sago with Pomelo and Peach Resin

**\$78 PER PERSON**

(MINIMUM 2 PERSONS)

Prices are subject to 10% service charge and prevailing government taxes.

Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have.

# SET LUNCH B

## 巧制三小品

Trio Amuse-bouche

- Marinated Jellyfish Flower
- Pan-fried Scallop stuffed with Shrimp Mousse
- Crisp-fried Teochew-style Shrimp Roll

## 虫草花干贝炖鸡汤

Double-boiled Chicken Soup with Dried Scallop and Cordyceps Flower

## 家乡蒸鲈鱼扒

Steamed Sea Perch with Black Fungus and Golden Mushrooms in Superior Soya Sauce

## 洋葱美国黑豚扒

Pan-fried U.S. Kurobuta Pork with Melted Onions

## 红虾时蔬捞面

Stewed Noodles with Sea Prawns and Seasonal Greens

## 雪莲子桃胶雪梨

Chilled Peach Resin with Pear and Snow Lotus Seeds

**\$98 PER PERSON**

(MINIMUM 2 PERSONS)

# SET LUNCH/DINNER MENU I

## 古法木材烤北京鸭

Legendary Wood-fired Beijing Duck  
served with Homemade Crepes

## 虫草花干贝炖鸡汤

Double-boiled Chicken Soup with Dried Scallop  
and Cordyceps Flower

## 家乡蒸鲈鱼扒

Steamed Sea Perch with Black Fungus and  
Golden Mushrooms in Superior Soya Sauce

## 小米鲜鲍花菇扒时蔬

Braised Whole Abalone with Millets,  
Flower Mushrooms and Seasonal Greens

## XO酱虾球鸭丝茄子焖面薄

Braised 'Mee Pok' with Prawns, Shredded Duck  
and Eggplant in Min Jiang XO Chilli Sauce

## 杨枝甘露雪糕

Chilled Cream of Fresh Mango with Sago Pearls  
and Pomelo topped with Vanilla Ice Cream

**\$520 PER TABLE OF 6 PERSONS**

Prices are subject to 10% service charge and prevailing government taxes.

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# SET LUNCH/DINNER MENU II

## 岷江四拼

Min Jiang Appertiser Platter

- Marinated Jellyfish Flower
- Pan-fried Scallop stuffed with Shrimp Mousse
- Deep-fried Shelled Prawn with Wasabi Mayonnaise Dressing
- Crispy Ibérico 'Char Siew'

## 红烧蟹肉干贝鱼鳔羹

Braised Fish Maw Soup with Crabmeat  
and Dried Scallops

## 黑与白南非鲜鲍

Black Truffle-braised Whole African 5-head Abalone  
and Stir-fried Scallop and Egg White with  
White Truffle Oil

## 古法木材烤北京鸭

Legendary Wood-fired Beijing Duck served  
with Homemade Crepes

## 家乡蒸鲈鱼扒

Steamed Sea Perch with Black Fungus and  
Golden Mushrooms in Superior Soya Sauce

## 金汤小米金菇酿竹笙

Braised Bamboo Pith stuffed with  
Golden Mushrooms with Millets in Golden Broth

## 龙虾捞面

Stewed Noodles with Lobster

## 白果芋泥金瓜露

Yam Paste with Ginkgo Nuts and Pumpkin

**\$1,788 PER TABLE OF 10 PERSONS**

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# SET DINNER A

## 巧制三小品

Trio Amuse-bouche

- Marinated Jellyfish Flower
- Pan-fried Scallop stuffed with Shrimp Mousse
- Braised Pork in Wuxi-style

## 红烧蟹肉干贝鱼鳔羹

Braised Fish Maw Soup with Crabmeat and Dried Scallops

## 家乡蒸鲈鱼扒

Steamed Sea Perch with Black Fungus and Golden Mushrooms in Superior Soya Sauce

## 小米鲜鲍扒什菇豆腐

Braised Whole Abalone with Millets, Homemade Tofu and Assorted Mushrooms

## 虾皇捞面拌田园菜

Stewed Noodles with King Prawns and Seasonal Greens

## 杨枝甘露雪糕

Chilled Cream of Fresh Mango with Sago Pearls and Pomelo topped with Vanilla Ice Cream

**\$108 PER PERSON**

(MINIMUM 2 PERSONS)

Prices are subject to 10% service charge and prevailing government taxes.

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# SET DINNER B

## 巧制三小品

Trio Amuse-bouche

- Sliced Pork with Marinated Shredded Papaya and Black Garlic
- Pan-fried Scallop stuffed with Shrimp Mousse
- Steamed Shanghai 'Xiao Long Bao'

## 浓汁蟹肉燕窝羹

Double-boiled Supreme Bird's Nest with Crabmeat

## 洋葱美国黑豚扒

Pan-fried U.S. Kurobuta Pork with Melted Onions

## 蚝皇竹笙酿金菇扒豆腐

Braised Bamboo Pith, Golden Mushrooms  
and Homemade Tofu

## 樱花虾蟹肉干贝炒饭

Fried rice with Crabmeat, Dried Scallops and Sakura Ebi

## 兰花香茅雪芭拼奶皇马来糕

Chilled Blue Pea Lemongrass Jelly with Lime Sorbet  
and Malay Cake with Salted Egg Custard

**\$148 PER PERSON**

(MINIMUM 2 PERSONS)

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# SET DINNER C

## 五福拼盘

Min Jiang Five Treasures Platter

- Pan-fried Scallop stuffed with Shrimp Mousse
- Scrambled Eggs with Crabmeat
- Salad Prawns
- Crispy Silver Bait Fish with Pork Floss
- Marinated Jellyfish Flower

## 虫草花花胶干贝炖鸡汤

Double-boiled Chicken Soup, Fish Maw,  
Dried Scallops and Cordyceps Flower

## 古法木材烤北京鸭

Legendary Wood-fired Beijing Duck served  
with Homemade Crepes

## 家乡蒸海斑

Steamed Sea Garoupa with Black Fungus  
and Golden Mushrooms in Superior Soya Sauce

## 洋葱美国黑豚柳

Pan-fried U.S. Kurobuta Pork with Melted Onions

## 翡翠蟹肉什菇豆腐

Homemade Tofu with Crabmeat, Assorted Mushrooms  
and Seasonal Greens

## XO酱鸭丝茄子焖面薄

Braised 'Mee Pok' with Shredded Duck and Eggplant  
in Min Jiang XO Chilli Sauce

## 杨枝甘露雪糕

Chilled Cream of Fresh Mango with Sago Pearls  
and Pomelo topped with Vanilla Ice Cream

**\$1,288 PER TABLE OF 10 PERSONS**

Prices are subject to 10% service charge and prevailing government taxes.

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# VEGETARIAN SET LUNCH/DINNER

## 岷江素拼盘

Min Jiang Vegetarian Trio Platter

- Crispy Mock Peking Duck served with Pancake
- Steamed Blue Pea Truffle Vegetable Dumpling
- Pan-fried Vegetarian Dumpling

## 竹笙素宝羹

Vegetarian Thick Soup with Bamboo Piths

## 小米素鲍扒豆腐时蔬

Braised Whole Vegetarian Abalone, Tofu and Millets with Seasonal Greens

## 时蔬炒夏果

Stir-fried Seasonal Greens and Macadamia Nuts

## 良田蔬菜素鸡粒炒饭

Vegetarian Fried Rice with Mock Chicken and Minced Vegetables

## 雪莲子桃胶雪梨

Chilled Peach Resin with Pear and Snow Lotus Seeds

**\$88 PER PERSON**

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