



JAD 玉

《六 · 馥 宴》

“六”道菜的节奏
“馥”香气与精致、体验
六重香韵，一场风味之宴

Six · Fragrances Feast

‘Six’ — the rhythm of six courses;
‘Fragrances’ — aromas and flavours;
Together, they reveal a six-layered
feast for the senses...

98⁺⁺ per person

开启·点双味

水晶虾饺皇，千层萝卜酥，点心双拼开启味觉旅程

PRELUDE · DOUBLE DELIGHTS

Crystal Prawn Dumpling · Thousand-layer Radish Puff

A handcrafted duet awakens the senses.

海舞·虾与蚶

黎明前凤尾虾，星洲辣汁蟹馒头，虾蟹并陈，展现海鲜交响

OCEAN DANCE · PRAWN & CRAB

Phoenix Tail Prawns Before Dawn · Singapore Chilli Crab with Bun

Shrimp and crab perform a luxurious symphony.

清韵·炖金汤

猴头菇虫草花干贝炖土鸡，鸡汤如黄金之汤，既养生又华丽

PURE MELODY · GOLDEN BROTH

Double-boiled Chicken Soup with Cordyceps Flower,

Lion's Mane Mushroom, Dried Scallop

Rich, refined, and radiant with nourishing goodness.

焗映·香融鱼

豆酥焗鲈鱼，焗鱼结合中式酱香与西式火候，"香融"突出融合美学

BAKED ELEGANCE · FUSION FISH

Baked Sea Bass with Fermented Soybean Crumbs

East meets West in a beautiful blend.

醇境·牛腩面

桂侯牛腩焖拉面，牛腩融合拉面技法，体现醇厚风味

HARMONY · BRAISED BRISKET NOODLES

Braised Beef Brisket with Chu Hou Sauce over Hand-pulled Noodles

A robust marriage of traditional braising and artisanal noodles.

终章·甜浮光

香芒椰雪花，如光影浮动，淡雅不腻，中西皆宜

FINALE · FLOATING SWEETNESS

Mango Purée with Coconut Ice Shaving

Graceful, uplifting, like floating light and shadow.