

LIGHTHOUSE

LOUNGE • 星耀廊



SAVOUR SINGAPORE: FLAVOURS OF HERITAGE

獅城風味 · 藝饌傳承

This limited-time showcase is helmed by Chef Chan Yiaw Chee, Senior Sous Chef of The Fullerton Hotel Singapore. With more than 25 years of distinguished experience, Chef Chan is acclaimed for his devotion to preserving Singapore's rich culinary heritage, drawing inspiration from the vibrant traditions of Chinese, Malay, Indian, and Peranakan cuisines.

這次限時美食盛會特別邀請新加坡富麗敦酒店資深副總廚陳耀志師傅親臨主理。陳師傅擁有超過 25 年廚藝經驗，致力於承傳與發揚新加坡的飲食文化，其烹飪風格深受中菜、馬來西亞菜、印度菜及娘惹菜傳統的啟發，展現獅城料理獨有的多元魅力。

Available from 11:00 a.m. daily from now until 31 August 2026 | 由即日起至2026年8月31日每天上午11時後供應

Traditional Mamak Kambing Soup 傳統印度回族羊肉湯

Slow-simmered Mutton Broth infused with Aromatic Spices, Star Anise, Toasted Cumin and Coriander Seeds
慢火熬製羊肉湯、馥郁香料、八角、烤孜然及芫荽籽

\$158

Singapore Fruit Rojak 新加坡水果羅惹

Rose Apple, Green Mango, Honey Pineapple, Jicama, Bean Sprouts, Cucumber, Century Eggs, Roasted Peanuts, Crispy Fritters, Bean Curd Puffs, Cuttlefish, and Traditional Rojak Sauce
蓮霧、青芒果、蜜糖菠蘿、沙葛、銀芽、青瓜、皮蛋、香烤花生、油條、豆腐泡、墨魚及秘製羅惹醬

\$168

Nyonya Chap Chye 娘惹雜菜

Slow-braised Cabbage with Shiitake Mushrooms, Dried Lily Buds and Glass Vermicelli in Spiced Fermented Soybean Rempah
慢燉椰菜、冬菇、金針菜、粉絲及娘惹香料豆醬

\$168

Singapore Fried Hokkien Mee 新加坡炒福建麵

Braised Rice Vermicelli and Yellow Noodles, Prawns, Squid, Pork Belly, Fish Cake, Garlic Chives, Bean Sprouts and Crispy Pork Lard
燜炒米粉與油麵、鮮蝦、魷魚、豬腩肉、魚餅、韭菜、銀芽及香脆豬油渣

\$228

Nyonya Ayam Rendang 娘惹仁當雞

Slow-cooked Chicken, Rich Coconut Gravy, Aromatic Spices, Kaffir Lime Leaves and Lemongrass
慢煮雞肉、香濃椰漿、香料、檸檬葉及香茅

\$288

Imperial-style Soy Braised Pork Belly 帝王風味豆醬紅燒五花肉

Braised Pork Belly, Fragrant Singapore Spices and Rich Soybean Paste
紅燒五花肉、星洲香料及濃香豆醬

\$288

Singapore Chilli Crab 新加坡辣椒螃蟹

Wok-fried Crab, Egg-drop and Sweet Chilli Sauce
鑊炒鮮活蟹、滑蛋及甜辣醬汁

\$688

Black Pepper Crab 黑胡椒螃蟹

Wok-fried Crab and Housemade Aromatic Fiery Cracked Pepper Sauce
鑊炒鮮活蟹及自家製辛香黑胡椒醬

\$688



Your well-being and comfort are our utmost priority. Please inform our service team of any food allergies or special dietary requirements that you may have. Prices are in Hong Kong dollars and subject to a 10% service charge.

為閣下健康著想，如閣下對任何食物有過敏反應，請告知餐廳職員。以上價錢以港幣計算，並另加收一服務費。