

THROUGH
Wind AND
Fire

风火

走
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THROUGH *Wind* AND *Fire*

Welcome to Through Wind and Fire (风火走过岁月), a commemorative culinary journey crafted by Chinese Executive Chef Leong Chee Yeng and our celebrated guest chef, Daniel Koh.

Honouring Singapore's evolution, each course on this menu is designed to reflect a pivotal era in our nation's history. Every dish is the culmination of a heartfelt collaboration between the two chefs, drawing on their distinctive culinary styles to achieve an elegant fusion of Chinese and Western flavours.

With a culinary career spanning over five decades, Chef Daniel Koh first honed his craft in the kitchens of French and American restaurants, immersing himself in classic European techniques. Today, he is renowned for his contemporary take on Chinese cuisine, masterfully weaving Western techniques and ingredients into modern Chinese creations that simultaneously surprise the palate and warm the heart.

Chef Leong Chee Yeng, a gifted ceramist and visual artist, brings the same precision from his studio into the kitchen. His artistic sensibility leaves a signature flourish on each plate, defined by thoughtful composition and textural interplay. With Chef Koh as his cherished mentor and close friend for over 30 years, the two chefs share a profound rapport that transforms each creation into a work of art where flavour and form unite.

Lunch Tasting Menu

Starter

Winds of Arrival
开埠风火

Crispy Gindara, Puffed Rice ·
Chilled Drunken Fresh Crab Wrap
双珍绮梦 明火焗鳕鱼米脆 · 凉风醉拌鲜蟹裹
Imperial Shrimp Dumpling, Egg White Scramble
瑶池仙品 芙蓉蛋窝笋虾饺

Soup

Fires of Resilience
战火之焰

Braised Golden Flower Crab Broth in Stone Pot
石中玉液 石锅鲜蟹汤

Mains

Flavours of Independence
独立之味

Oven-baked Chilean Sea Perch, Spicy Bean Crumb
金陵鱼跃 辣豆酥焗海鲈鱼

Roots and Renewal
融合之根

Seared A4 Kagoshima Wagyu Beef,
Truffle Mushrooms, Pea Purée,
Aged Balsamic Chocolate Glaze
和风玉露 香煎鹿儿岛A4和牛，陈醋巧克力酱

Staple

Harmony on a Plate
同席之和

Fragrant Oil Bath Australian Lobster,
Tomato Arborio Rice Ragout
龙烩丝苗 西红柿香泡龙虾球烩饭

Dessert

Legacy in Bloom
繁花如颂

Fragrant Milo Coconut Ice Shaving ·
Baked Vanilla Custard Soft Bun
雪忆童真 美绿椰雪花 · 雪山香草奶油包

Menu is subject to change.

J A D 玉

Dinner Tasting Menu

Starter

Winds of Arrival
开埠风火

Squid Ink Honeycomb Obsiblu Prawn
Lemon Butter Cream · Crispy Cheese Croquette
墨韵蜂巢 墨汁蜂巢虾 · 香脆乳酪

Soup

Fires of Resilience
战火之焰

Superior Broth with Fish Maw · Premium Sea
Cucumber · Jade Gourd and Dried Scallop Ring
水中揽月 花胶辽参 · 玉环瑶柱

Mains

Flavours of Independence
独立之味

Seared Foie Gras · South African Abalone ·
White Asparagus Spears
琥珀琼脂 香煎鹅肝 · 南非鲍鱼 · 白芦笋

Prosperity and Celebration
繁荣显庆

Sauteed Australian Lobster, Royal Soy Glaze,
Caramelised Onion
鳌龙献浴 特制豉油皇煎龙虾

Roots and Renewal
融合之根

Braised Wagyu Brisket, Dang Shen,
Ligusticum Striatum, Goji Berry, Bean Curd Skin
内有乾坤 金袍烩牛腩

Staple

Harmony on a Plate
同席之和

Chef's Signature Recipe House-made Scallop Noodles,
Sesame Dressing, Monkey Head Mushroom
面目一新 香麻带子面

Dessert

Legacy in Bloom
繁花如颂

Sea Salt Nori Coconut Snowflake ·
Pearl Hill Pine Nut Cookie
海韵椰香 海盐紫菜椰雪花 · 珍珠山松果酥

Menu is subject to change.

J A D 玉