

Y E L
L ● W
P O T

DINNER SET
MENU

YELLOW POT INDULGENCE

Yellow Pot Trio Platter

fried prawns with creamy bonito aioli,
seared pork jowl and fried yam scallop

Treasures of the Sea ^{DF}

sea cucumber, 6-head abalone, fish maw and
sea whelk served in Yellow Pot Superior Rich Broth

Wok-seared Organic

Grass-Fed Beef Tenderloin ^{DF}

coated in a sweet honey and crushed Tellicherry
peppercorn sauce, topped with crispy garlic

Oven Baked Miso Chilean Seabass

baked to perfection in yellow miso, organic broccolini,
cherry tomatoes and shimeiji mushrooms

Fried Sesame “Wuxi” Pork Ribs ^{DF} 🌶️

prepared with yellow wine, soy paste, cumin,
Sichuan peppercorns, chili and vinegar

14-Day Aged Tofu ^{DF} 🌶️

with sweet crabmeat, served with mushroom rice

Hand-blended Almond Tea

with Mochi

\$108++ per person

Vegetarian ^V Dairy Free ^{DF} Spicy ^{🌶️}

All prices are subject to 10% service charge & prevailing government taxes of 7%