

Y E L
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P O T

DINNER
SET MENU

YELLOW POT INDULGENCE

Yellow Pot Trio Platter

chicken Japanese style, grilled Sichuan style unagi
and crispy golden prawn roll
三阳开泰拼盘 (日式鸡, 川烤鳗鱼, 鲜虾卷)

Treasures of the Sea

in Yellow Pot superior rich broth with sea
cucumber, abalone, fish maw and sea whelk
海味一品黄锅

Wok-Seared Australian Grass-Fed Beef Tenderloin Tataki

served with heirloom vegetables and cranberry glaze
生煎奥牛扒伴辣蔓越莓酱, 烤时蔬

Seafood Platter

seared hand dived yuzu soy scallop, oven-baked miso Chilean
seabass, steamed red leg prawn in mentaiko sauce
海鲜聚会 (煎加拿大玉带子柚子酱油, 味噌焗卢鱼, 明太子酱红脚虾)

Traditional La Mian Noodles

with slipper lobster and Korean flower clam in tonkatsu broth
豚骨汁琵琶虾花贝汤 拉面

Fusion Dessert

bee pollen ice cream and crispy red bean wok pancake
精品甜点

\$108++ per person

Add a glass of cava for \$15++

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

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PLANT-BASED
SET MENU

YELLOW POT NOURISHMENT

Fried Lion's Mane Mushrooms

served with farm fresh avocado purée
香脆猴头菇配牛油果酱

Thick Soup of Corn

hearty and classic corn soup
鲜粟米羹

Braised Butternut and Wild Mushrooms

with crispy gluten and kelp
胡桃瓜烩野生菌

Braised Sweet and Sour Eggplant

coated in a homemade cocktail of hot bean paste,
honey, vinegar and Nanyang soya sauce
鱼香茄子

Jade Fried Rice

with organic mushroom and corn
翡翠炒饭

Mango Sago

with a hint of pomelo
芒果西米露配蜜

\$78++ per person

Add a glass of natural tonic for \$10++

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