

Y E L
L ● W
P O T

Yellow Pot, A modern Cantonese restaurant providing innovative, clean & MSG-free cuisine. Developed using traditional recipes from the region featuring the finest sustainable ingredients. This menu celebrates the combination of the old & new, reimaged through the lens of Chef Nicky.

SET DINNER MENU

Appetizer Duo

Vietnamese Fried Soft Shell Crab

Fluffy Chicken Floss & Curry Sauce

Pan-Fried Iberico Pork Cheek

Cumin, Mango & Thai Chilli

奇味软壳蟹, 煎伊比利猪颈肉

Double Boiled Soup

Australian Ten Head Abalone & Japanese Matsutake Mushroom

鲍鱼松茸时日炖汤

Steamed Barramundi

Italian Truffle, Minced Garlic & Superior Soya Sauce

松露蒜茸蒸金目卢

Wok Braised Kurobuta Pork Rib

Gingery Lanxangia Tsaoko, Chinese Barbeque Sauce

& Freshly Harvested Asparagus

京烤一支骨配芦笋

OR

Wok Fried Australian Beef Tenderloin

Japanese Yakiniku Teriyaki Sauce & Asparagus

烧汁牛柳粒配芦笋

Fried Jasmine Rice

Japanese Sakura Ebi & Free-range Egg White

樱花蝦粉蟹肉蛋白炒饭

Dessert of the Day

时日甜品

\$138++ per person

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

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SET DINNER MENU

Appetizer Trio

Deep-Fried Monkey Head Mushroom

Sesame Sauce, Mayonnaise & Tobiko Caviar

Pan-Fried Iberico Pork Cheek

Cumin, Mango & Thai Chilli

Fried Spicy Chilean Seabass Cubes

Honey Osmanthus Sauce

鱼子胡麻猴头菇, 煎伊比利猪颈肉, 桂花金目鲈

De-shelled Slipper Lobster

Beancurd, Superior Chicken Stock & Carrot Broth

黄焖富贵蝦豆腐羹

Freshly-caught Half Tail Boston Lobster

Japanese-style Pickled Ginger & Superior Soy Sauce

姜茸蒸开边龙虾

Slow-cooked Australian Lamb Shank

Sesame Oil, Black Vinegar & Spicy Korean Gochujang Sauce

麻香羊膝

OR

Australian Beef Cheek Fillet

Black Vinegar Sauce

无锡牛颊肉

Wok Braised Ee Fu Noodles

Hand-peeled Blue Swimmer Crabmeat & Italian Truffle Sauce

生拆远海梭子蟹肉

Dessert of the Day

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\$168++ per person

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SET LUNCH MENU

Nourishing Double Boiled Soup

Australian 10-head Abalone & King Oyster Mushroom
鲍鱼时日炖汤

Steamed Barramundi

Italian Truffle, Minced Garlic & Superior Soya Sauce
松露蒜茸蒸金目卢

Wok Braised Kurobuta Pork Rib

Kurobuta Pork, Gingery Lanxangia Tsaako,
Freshly Harvested Asparagus & Chinese Barbeque Sauce
京烤一支骨

OR

Australian Beef Cheek Fillet

Black Vinegar Sauce
无锡牛颊肉

Japanese Inaniwa Thin Udon

Fragrant Minced Pork Sauce
京酱一口稻庭乌冬面

OR

Fried Jasmine Rice

Minced Pork Sauce
京酱一口炒饭

Dessert of the Day

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\$78++ per person

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VEGETARIAN SET

Appetizer Duo

Deep-Fried Monkey Head Mushroom

Spicy Osmanthus Sauce

Chilled Sichuan Style Beancurd Skin

辣子桂花猴头菇拼麻辣凉拌豆皮丝

Double Boiled Snow Resin

Japanese Matsutake Mushroom & Assorted Fungus

松茸珍菌炖雪燕

Stewed Tofu

Porcini Fungus & Wild Mushrooms

牛干菌野菌焖豆腐

Hand-harvested Japanese Fresh Lily Bulbs

Freshly Picked Asparagus & Capsicum Trio

鲜百合彩椒炒芦笋

Fried Jasmine Rice

Diced Mock Chicken & Italian Truffle Sauce

松露素鸡一口饭

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VEGETARIAN SET

Double Boiled Snow Resin

Japanese Matsutake Mushroom & Assorted Fungus

松茸珍菌炖雪燕

Braised Tofu

Porcini Fungus & Wild Mushrooms

牛干菌野菌焖豆腐

Hand-harvested Japanese Fresh Lily Bulbs

Asparagus & Capsicum Trio

鲜百合彩椒炒芦笋

Fried Jasmine Rice

Diced Mock Chicken & Italian Truffle Sauce

松露素鸡一口饭

Dessert of the Day

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