

Y E L
L ● W
P O T

Immerse in delectable Chinese cuisine that features high quality, sustainably sourced ingredients with an emphasis on drawing fresh and natural flavours.

This menu celebrates the combination of the old & new, reimagined through the lens of Chef Nicky & Janson.

SET LUNCH MENU

Crab Meat Corn Soup

蟹肉玉米羹

Truffle Mayonnaise Chicken

松露美奶滋鸡

OR

Shrimp and Seasonal Greens in XO sauce

XO醬炒蝦球和炒时蔬

Hot and Sour Mushroom Udon Soup

酸辣菇菌乌冬汤

OR

Wild Mushrooms & Seasonal Greens on Jasmine Rice

野菌时蔬盖浇饭

Dessert Of The Day

时日甜品

\$58++ per person

Add-on a glass of wine or beer for \$10++

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

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SET LUNCH MENU

Nourishing Double Boiled Soup, Abalone

鲍鱼时日炖汤

Miso Pepper Pork Ribs, Season Green

味噌酱烧骨

OR

Lamb Shank Spicy Plum Sauce

酸辣酱洋膝

Served With Spicy Ee Fu Noodle,

Sichuan Pepper Corn Oil

辣子花椒焖伊面

Dessert Of The Day

时日甜品

\$85++ per person

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VEGETARIAN SET LUNCH MENU

Double Boiled Bird Nest Soup, Wild Mushroom, Fungus

珍菌炖燕窝

Cheese Bake Eggplant Stuffed With Tomato

红柿芝士焗辣茄子

Poached Spicy Inaniwa Udon, Mushroom

花椒油草菇稻挺面

Dessert Of The Day

精选甜品

\$85++ per person

Add-on a glass of wine or beer for \$10++

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SET DINNER MENU

Truffle Sour Spicy Mayonnaise Prawn, Seaweed Lion Mane

松露酸辣美奶滋蝦, 紫菜猴头菇

Double Boiled Soup, Ten Head Abalone, Wild Mushroom

鲍鱼野菇时日炖汤

Miso Pepper Pork Ribs

味噌酱烧骨

OR

Lamb Shank Spicy Plum Sauce

酸辣酱洋膝

Served With Crispy Scallop, Crab Meat Egg Fried Rice

脆柱蟹肉蛋炒饭

Dessert Of The Day

精选甜品

\$138++ per person

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SET DINNER MENU

**Spicy Sesame Iberico Collar,
Truffle Sour Spicy Mayonnaise Prawn**
辣芝麻酱伊比利猪颈肉, 松露酸辣美奶滋蝦

Teochew Chilli Oil Sea Cucumber Soup
潮州海参羹

Stir-Fried Beef Cube, Japanese Shishito Pepper
日本甜椒牛柳粒

OR

Miso Pepper Pork Ribs
味噌酱烧骨

Served With Crab Meat Japanese Vermicelli, XO Sauce
XO 酱蟹肉日本水晶面

Dessert Of The Day
精选甜品

\$168++ per person

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VEGETARIAN SET DINNER MENU

**Deep Fried Eggplant Stuffed With Mock Ham,
Spicy Osmanthus Lion Mane**

蜂巢茄子酿素火腿, 辣桂花猴头菇

Double Boiled Bird Nest Soup, Wild Mushroom, Fungus

珍菌炖燕窝

Cheese Bake Eggplant Stuffed With Tomato

红柿芝士焗辣茄子

Poached Spicy Inaniwa Udon, Mushroom

花椒油草菇稻挺面

Dessert Of The Day

精选甜品

\$112++ per person

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