

**Y E L
L ● W
P O T**

Set
Menus



THREE COURSES

LUNCH ONLY, MINIMUM 2 GUESTS

PRICE PER GUEST

NON-VEGETARIAN

\$38

STEAMED BARRAMUNDI

Premium Soy Sauce, Ginger Pesto

青姜蓉蒸海鲈鱼

BRAISED EE-FU NOODLE 'HONG KONG-STYLE'

with Shredded Duck and Chive

鸭丝干烧伊面

DESSERT OF THE DAY

时日甜点

VEGETARIAN

\$28

BRAISED WILD MUSHROOM

Garden Greens and Soya Steak

锦绣五珍宝

JADED FRIED RICE

Olive Vegetables and Garlic

翡翠蒜香橄榄菜炒饭

DESSERT OF THE DAY

时日甜点



Plant-Based



Pork



Gluten



Nuts



Shellfish



Dairy



Spicy

All prices are in SGD and are subject to a 10% service charge and prevailing government taxes.

FIVE COURSES

DINNER ONLY, MINIMUM 2 GUESTS

\$88 PER GUEST

NON-VEGETARIAN

CHEF'S SELECTION TRIO PLATTER

Crispy Fried Seasonal Fish  

Foie Gras with Aged Kumquat 

Poached Chicken with Sichuan Peanut Chili   

精選三拼

椒鹽時令鮮魚 | 老藥桔鵝肝 | 香辣口水雞

FISH MAW CRAB MEAT WHITE PEPPER SOUP

白胡椒花膠蟹肉羹

BRAISED KUROBUTA PORK RIB

with Three Wine Fragrance

红烧酒香一支骨

CHILLED INANIWA UDON

with Creamy Sesame Dressing

冷吃麻醬稻庭烏冬

DOUBLE BOILED SNOW PEAR

with Osmanthus, Preserved Plum & Peach Resin

桂花话梅桃胶炖雪梨



Plant-Based



Pork



Gluten



Nuts



Shellfish



Dairy



Spicy

All prices are in SGD and are subject to a 10% service charge and prevailing government taxes.

FIVE COURSES

DINNER ONLY, MINIMUM 2 GUESTS

\$58 PER GUEST

VEGETARIAN

CHEF'S SELECTION TRIO PLATTER

Crispy Vegetable Spring Roll  

Steamed Crystal Dumpling  

Braised Plant-Based Meatball in Aged Black

Vinegar Glaze  

精選三拼

香脆素春卷 | 水晶素菜餃 | 陳醋素肉丸子

DOUBLE-BOILED MOREL MUSHROOM

with Peach Consommé

珍珠玉米羹

KUNG-PAU STYLE LION MANE MUSHROOM

with Chili & Cashew Nut

宮保猴頭菇

CHILLED INANIWA UDON

with Creamy Sesame Dressing

冷吃麻醬稻庭烏冬

DOUBLE BOILED SNOW PEAR

with Osmanthus, Preserved Plum & Peach Resin

桂花話梅桃膠燉雪梨



Plant-Based



Pork



Gluten



Nuts



Shellfish



Dairy



Spicy

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