秋季臻馔

AUTUMN

15-Year Shaoxing wine marinated hairy crab*
十五年陈绍兴醉大闸蟹
Supplementary course, 48 half or 68 whole 额外精选菜式，48新元/半只或68新元/只

Appetiser Trilogy 前菜荟萃
Teochew-style pork fritter 潮式炸粿肉
Raw langoustine in garlic chilli oil with Siberian sturgeon caviar 蒜香红油螯虾配西伯利亚鱼子酱
Organic fioretto scented with wild sansho pepper 野山椒有机花菜梗

Chicken consommé with fish maw and Hetian fig
和田无花果老鸡炖花胶

Braised Imperial bird's nest with crab roe and jade melon
碧玉蟹粉扒燕窝

XO sauce stir-fried Matsuba crab with Chaoshan-style pickled vegetable and vermicelli
XO酱潮式咸菜炒松叶蟹粉丝

Crab roe xiao long bao
蟹粉灌汤小笼包

Double-boiled Autumn Moon pear with golden fungus and lily bulb served with ginger-infused crab meat pastry
金耳百合炖秋月梨拼姜汁蟹肉螃蟹酥

288 PER PERSON (SIX-COURSE, MINIMUM 2 PERSONS)
每位 288 新元（六道式套餐，最少两位起）

Available from 1 October to 30 November 2026.
仅限2026年10月1日至11月30日。
*Subject to change according to availability.
可能会根据供应情况而有所变化。
Price is in Singapore dollars and subject to 10% service charge and prevailing government taxes.
价格均以新加坡元报价并需附加10%的服务费与现行消费税。

臻选 秋季

AUTUMN DELICACIES

	Per Portion 每份
15-Year Shaoxing wine marinated hairy crab* 十五年陈绍兴醉大闸蟹	68 Whole / 只
Teochew-style pork fritter 潮式炸粿肉	38 6 pieces / 6件
Raw langoustine in garlic chilli oil with Siberian sturgeon caviar 蒜香红油螯虾配西伯利亚鱼子酱	108 6 pieces / 6件
Organic fioretto scented with wild sansho pepper 野山椒有机花菜梗	28
Chicken consommé with fish maw and Hetian fig 和田无花果老鸡炖花胶	68
XO sauce stir-fried Matsuba crab with Chaoshan-style pickled vegetable and vermicelli XO酱潮式咸菜炒松叶蟹粉丝	288

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