



# SET MENUS

# SET LUNCH A

点心三拼

Dim Sum Trio Platter

- Steamed Chicken and Prawn Dumpling 'Siew Mai'
- Deep-fried Beancurd Skin Roll with Prawn
- Prawn Dumpling in Chilli Oil

岷江酸辣汤

Min Jiang Hot and Sour Soup

金丝梅酱鲈鱼扒

Deep-fried Sea Perch with Plum Sauce

无锡肉

Braised Pork in Wuxi-style

蟹肉蛋白蒸面线

Steamed 'Mee Sua' with Crabmeat in Egg White

杨枝甘露

Chilled Cream of Fresh Mango with Sago Pearls and Pomelo

**\$58 PER PERSON**

(MINIMUM 2 PERSONS)

# SET LUNCH B

巧制三小品

Trio Amuse-bouche

- Steamed Egg and Crabmeat with Truffle Oil
- Pan-fried Scallop stuffed with Shrimp Mousse
- Crisp-fried Teochew-style Shrimp Roll

虫草花干贝炖鸡汤

Double-boiled Chicken Soup with Dried Scallop and Cordyceps Flower

家乡蒸鲈鱼扒

Steamed Sea Perch with Black Fungus and Golden Mushrooms in Superior Soya Sauce

洋葱美国黑豚扒

Pan-fried U.S. Kurobuta Pork with Melted Onions

鲜虾时蔬捞面

Stewed Noodles with Fresh Prawns and Seasonal Greens

杨枝甘露雪糕

Chilled Cream of Fresh Mango with Sago Pearls and Pomelo topped with Vanilla Ice Cream

**\$68 PER PERSON**

(MINIMUM 2 PERSONS)

# VEGETARIAN SET LUNCH

岷江素拼盘

Min Jiang Vegetarian Trio Platter

- Crispy Mock Peking Duck served with Pancake
- Steamed Blue Pea Truffle Vegetable Dumpling
- Pan-fried Vegetarian Dumpling

斋酸辣汤

Sichuan Vegetarian Hot and Sour Soup

竹笙酿金菇扒时蔬

Braised Bamboo Pith stuffed with Golden Mushrooms and Seasonal Greens

酸甜素鱼片

Pan-fried Vegetarian Fish with Sweet and Sour Sauce

良田蔬菜粒蛋炒饭

Vegetarian Fried Rice with Minced Vegetables and Egg

杨枝甘露

Chilled Cream of Fresh Mango with Sago Pearls and Pomelo

**\$48 PER PERSON**

# SET LUNCH/DINNER MENU I

古法木材烤北京鸭  
Legendary Wood-fired Beijing Duck  
served with Homemade Crepes

虫草花干贝炖鸡汤  
Double-boiled Chicken Soup with Dried Scallop and  
Cordyceps Flower

家乡蒸鲈鱼扒  
Steamed Sea Perch with Black Fungus and  
Golden Mushrooms in Superior Soya Sauce

翡翠蟹肉什菇豆腐  
Homemade Tofu with Crabmeat, Assorted Mushrooms  
and Seasonal Greens

XO酱鸭丝茄子焖面薄  
Braised 'Mee Pok' with Shredded Duck and Eggplant  
in Min Jiang XO Chilli Sauce

杨枝甘露雪糕  
Chilled Cream of Fresh Mango with Sago Pearls  
and Pomelo topped with Vanilla Ice Cream

**\$428 PER TABLE OF 6 PERSONS**

# SET LUNCH/DINNER MENU II

## 怀念珍品

### The Heritage Treasures Platter

- Crisp-fried Teochew-style Shrimp Roll
- Braised Pork in Wuxi-style
- Deep-fried Crabmeat with Chicken Liver and Salted Egg Yolk
- Stir-fried Freshly Harvested Seasonal Greens and Macadamia Nuts

## 红烧蟹肉干贝鱼鳔羹

Braised Fish Maw Soup with Crabmeat and Dried Scallops

## 黑与白南非鲜鲍

Black Truffle-braised Whole African 5-head Abalone and Stir-fried Scallop and Egg White with White Truffle Oil

## 古法木材烤北京鸭

Legendary Wood-fired Beijing Duck served with Homemade Crepes

## 家乡蒸鲈鱼扒

Steamed Sea Perch with Black Fungus and Golden Mushrooms in Superior Soya Sauce

## 金沙煎酿鲜贝拼XO酱虾球

Pan-fried Scallop with Almond Flakes and Bread Crumbs accompanied with Sautéed Prawns in XO Sauce

## 龙虾捞面

Stewed Noodles with Lobster

## 兰花香茅雪芭拼奶皇马来糕

Chilled Blue Pea Lemongrass Jelly with Lime Sorbet and Malay Cake with Salted Egg Custard

**\$1388 PER TABLE OF 10 PERSONS**

*Prices are subject to 10% service charge and prevailing government taxes. Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance.*

# SET DINNER A

巧制三小品

Trio Amuse-bouche

- Sliced Pork with Marinated Shredded Papaya and Black Garlic
- Pan-fried Scallop stuffed with Shrimp Mousse
- Braised Pork in Wuxi-style

红烧蟹肉干贝鱼鳔羹

Braised Fish Maw Soup with Crabmeat and Dried Scallops

家乡蒸鲈鱼扒

Steamed Sea Perch with Black Fungus and Golden Mushrooms in Superior Soya Sauce

小米鲜鲍扒什菇豆腐

Braised Whole Abalone with Millets and Homemade Tofu with Assorted Mushrooms

XO 酱煎虾皇捞面

Pan-fried King Prawn with Noodles in XO Chilli Sauce

杨枝甘露雪糕

Chilled Cream of Fresh Mango with Sago Pearls and Pomelo topped with Vanilla Ice Cream

**\$88 PER PERSON**

(MINIMUM 2 PERSONS)

# SET DINNER B

巧制三小品

Trio Amuse-bouche

- Sliced Pork with Marinated Shredded Papaya and Black Garlic
- Deep-fried Fish with Almond Flakes and Bread Crumbs
- Steamed Shanghai 'Xiao Long Bao'

浓汁蟹肉燕窝羹

Double-boiled Supreme Bird's Nest with Crabmeat

洋葱美国黑豚扒

Pan-fried U.S. Kurobuta Pork with Melted Onions

原只鲜鲍海参时蔬

Braised Whole Abalone with Sea Cucumber  
and Seasonal Greens

鲜虾蛋白蒸面线

Steamed 'Mee Sua' with Fresh Prawn in Egg White

兰花香茅雪芭拼奶皇马来糕

Chilled Blue Pea Lemongrass Jelly with Lime Sorbet  
and Malay Cake with Salted Egg Custard

**\$108 PER PERSON**

(MINIMUM 2 PERSONS)



# SET DINNER C

## 五福拼盘

### Min Jiang Five Treasures Platter

- Pan-fried Scallop stuffed with Shrimp Mousse
- Scrambled Eggs with Crabmeat
- Salad Prawns
- Seafood Roll
- Cheese Tofu

## 京式花胶鸡汤

### Double-boiled Chicken Soup with Fish Maw

## 古法木材烤北京鸭

### Legendary Wood-fired Beijing Duck served with Homemade Crepes

## 家乡蒸海斑

### Steamed Sea Garoupa with Black Fungus and Golden Mushrooms in Superior Soya Sauce

## 洋葱美国黑豚柳

### Pan-fried U.S. Kurobuta Pork with Melted Onions

## 翡翠蟹肉什菇豆腐

### Homemade Tofu with Crabmeat, Assorted Mushrooms and Seasonal Greens

## XO酱鸭丝茄子焖面薄

### Braised 'Mee Pok' with Shredded Duck and Eggplant in Min Jiang XO Chilli Sauce

## 杨枝甘露雪糕

### Chilled Cream of Fresh Mango with Sago Pearls and Pomelo topped with Vanilla Ice Cream

**\$988 PER TABLE OF 10 PERSONS**

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# VEGETARIAN SET DINNER

岷江素拼盘

Min Jiang Vegetarian Trio Platter

- Crispy Mock Peking Duck served with Pancake
- Steamed Blue Pea Truffle Vegetable Dumpling
- Pan-fried Vegetarian Dumpling

竹笙素宝羹

Vegetarian Thick Soup with Bamboo Piths

素鲍玉时蔬

Braised Whole Vegetarian Abalone with Seasonal Greens

酸甜素鱼片

Pan-fried Vegetarian Fish with Sweet and Sour Sauce

蔬菜斋炒面

Vegetarian Fried Noodles

杨枝甘露

Chilled Cream of Fresh Mango with Sago Pearls  
and Pomelo

**\$68 PER PERSON**