

Chinese 8 Course Set Menu

FUSION CHINESE SET MENU A

PRICE @ \$788++ PER TABLE

(10 pax)

Fusion combination platter

*(Black Pepper Crushed Tuna,
Vegetable Spring Roll and Cooked Prawn)*

Fish Maw Soup with Sea Cucumber and Shimeiji Mushroom

*(Fish Maw Slow Cooked in Chicken Broth
with Sea Cucumber and Shimeiji Mushroom)*

Scallop and Prawn in Spicy Black Bean Sauce

(Grilled Scallop in Black Bean Sauce)

Chinese Spinach with Black Mushroom

(Stir Fried Spinach with Black Mushrooms)

Garoupa Hong Kong Style

(Steamed / Deep-fried Garoupa in Traditional Hong Kong Flavor)

Roasted Tandoori Chicken with Mango Salsa

*(Slow Roasted Chicken in Conventional Naan Grill
with Mango Salsa Sauce)*

Pineapple Fried Rice with Seafood and Caviar

(Fried Rice with Seafood and Caviar)

Chilled Mango Pomelo Sago

(Coconut Milk Chilled with Mango, Pomelo and Sago)

Chinese Tea

(Fresh Brewed Chinese Tea Leaves)



Chinese 8 Course Set Menu

FUSION CHINESE SET MENU B

PRICE @ \$688++ PER TABLE

(10 pax)

Chinese combination platter

(Spiced Salmon Tataki, Vegetable Spring Roll and Prawn with Wasabi Mayo)

Fish Maw Soup with Crab Meat and Enoki Mushroom

(Fish Maw Slow Cooked in Chicken Broth with Crab Meat and Enoki Mushroom)

Cereal Prawn with Curry Leaf and Chili

(Deep Fried Prawn with Cereals and Curry Leaves)

Chinese Spinach with Abalone Mushroom

(Stir Fried Spinach with Abalone Mushroom)

Seabass with Spicy Tom Yum Sauce

(Deep Fried / Steamed Seabass in Tom Yum flavored Sauce)

Roasted Chicken with Rendang Marination

(Breaded Chicken in Homemade Rendang Sauce)

Braised Ee Fu Noodle with Vegetable

(Braised Ee Fu Noodles in Traditional Style)

Chilled Mango Pudding with Lychees

(Mango Puree Chilled with Lychee)

Chinese Tea

(Fresh Brewed Chinese Tea Leaves)



Chinese 8 Course Set Menu

FUSION CHINESE SET MENU C

PRICE @ \$588++ PER TABLE

(10 pax)

Appetizer Platter

*(Marinated Salmon Tataki, Vegetable Spring Roll
and Kung Pao Chilli Chicken)*

Winter Melon with Chicken Soup

(Winter Melon Cooked in Chicken Broth)

Cereal Squid with Curry Leaf and Chili

(Deep fried Squid with Cereals and Curry Leaves)

Broccoli with Shitake Mushroom

(Stir Fried Broccoli with Shitake Mushrooms)

Steamed Seabass with Spicy Black Bean Sauce

(Steamed Sea Bass in Black Bean Sauce)

Crispy Roasted Chicken with Ginger Flower Chili Sauce

(Breaded Crispy Chicken with Fragrant Sauce)

Pineapple Fried Rice with Chicken and Crispy Silver Fish

(Fried Rice with Chicken and Crispy Fish)

Chilled Honeydew Melon Sago

(Chilled Honey Dew Puree with Sago & Melon)

Chinese Tea

(Fresh Brewed Chinese Tea Leaves)

