

— PRESTIGE SIGNATURE —

WEEKEND BRUNCH

WITH FREE FLOW VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE



TEN-COURSE BRUNCH

- per adult -

\$48

Normal Price \$58

\$28
per child
(5-12yrs)

- per adult -

\$88

Normal Price \$98

FREE FLOW
CHAMPAGNE

ADD ON: Signature Tea Smoked Roasted Duck \$48 (whole /UP-\$78)

Valid for weekend brunch diners, limited quantities available

DIM SUM (choose 5)

- Poached Beancurd Skin rolled with Prawn in Superior Broth
浓汤海鲜竹卷
- Steamed Mushroom & Vegetable Dumpling
素菜什菌饺
- Steamed Dumpling with Shrimp & Black Garlic
黑蒜凤眼饺
- Steamed Shrimp & Chive Dumpling
鲜虾韭菜饺
- Steamed Shanghai Xiao Long Bao
上海小笼包
- Steamed Shrimp Dumpling with Bamboo Shoot
笋尖鲜虾饺
- Baked Abalone & Diced Chicken Pastry
鲍鱼鸡粒酥
- Steamed Pork & Shrimp Dumpling topped with Caviar
黑鱼子烧卖
- Deep-fried Diced Chicken with Dried Shrimp
安虾咸水角
- Deep-fried Dumpling with Chinese Parsley
香茜炸粉粿

APPETISER (choose 1)

- Chilled Pig's Ear
脆爽千层峰
- Deep-fried Fish Skin with Salt and Pepper
椒盐炸鱼皮
- Deep-fried Cod Fish Cube with Passionfruit Sauce
百香果鱈鱼粒
- Deep-fried Eggplant with Pork Floss
肉松脆茄子

ROAST (choose 1)

- Crispy Pork Belly
脆皮烧肉
- BBQ Pork with Honey Sauce
蜜汁叉烧
- Soya Sauce Chicken with Rose Wine
玫瑰豉油鸡

SOUP (choose 1)

- Chef's Special Soup of the Day
师傅炖靓汤
- Szechuan Hot & Sour Thick Soup
四川酸辣汤
- Scallop and Asparagus Thick Soup
带子鲜芦笋白玉羹

WOK-FRIED DISH (choose 1)

- Simmered Fillet of Garoupa with Egg White and Sake
清酒雪花油泡斑球
- Pan-fried Kurobuta Pork with Wild Fungus in Chef's Special Sauce
桂林酱野菌煎黑猪肉甫
- Crispy Chicken with Foie Gras and Mango
鲜果片皮鸭
- Pan-fried Quail Fillet with Foie Gras Sauce and Red Wine
红酒鹅肝煎鹤鹑甫
- Sautéed Prawn with White Pine Mushroom and Black Truffle Sauce
黑松露白松菇炒虾球

DESSERT (choose 1)

- Chilled Mango Purée with Pomelo and Sago
杨枝甘露
- Lemongrass Jelly & Sour Plum in Lime
酸柑野梅香茅冻
- Chilled Black Sesame with Coconut Milk
黑芝麻椰香露



Veuve Clicquot

REIMS FRANCE