



品味套餐TASTING SET MENUS

Gardens by the Bay, #01-10, 18 Marina Gardens Drive Singapore 018953

(Opposite Cloud Forest Entrance)

Book now at 6022 0188

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商圈人气好店
2024



套餐一 Set Menu 1

刺身拼盘 Sashimi Platter

黄焖鱼鳔羹 'Tanjia'-style Braised Fish Maw Bisque

> 同乐辣椒螃蟹肉伴馒头 TungLok Chilli Crab Meat served with Fried 'Man Tou'

滑蛋虾球河粉 Fried Prawn 'Hor Fun' in Egg Gravy

青柠冰香茅冻 Chilled Lemongrass Jelly with Lime Sorbet

套餐二 Set Menu 2

游水鲍鱼炖鸡汤 Double-Boiled Chicken Soup with Live Abalone

> 油浸深海鲈鱼 Deep-fried Sea Perch with Light Soy Sauce

蜜汁焗排骨 Baked Pork Rib with Chef's Special Sauce

大虾皇煎面 Crispy Noodle with King Prawn

椰盅白果芋泥 Yam Paste with Ginkgo Nuts served in Young Coconut

套餐三 Set Menu 3

三小拼 Trio Appetisers

黄金虾 Deep-fried Prawn with Salted Egg Yolk
 玫瑰小番茄 Rose Cherry Tomato
 香脆腐皮卷 Beancurd Skin Roll with Shrimp and Chives

石锅云腿黄焖花胶 'Tanjia'-style Braised Shredded Fish Maw with Chinese Ham served in Hot Stone Pot

蒜蓉蒸开边波士顿龙虾 Steamed Boston Lobster with Minced Garlic

十头鲜鲍伴蟹肉炒饭 Fried Rice with Braised 10-head Abalone with Crab Meat

八宝炖桃胶 Double-boiled Peach Gum with Longan Syrup

\$68++

(每位 / per person)

(最少二位 | Minimum 2 persons)

\$88++

(每位 / per person)

(最少二位 | Minimum 2 persons)

\$128++ (每位 / per person) (最少二位 | Minimum 2 persons)



套餐四 Set Menu 4

刺身拼盘 Sashimi Platter

黄焖鱼鳔羹 'Tanjia'-style Braised Fish Maw Bisque

> 爱尔兰烧鸭 Roast Irish Duck

家烧深海野游大黄鱼(同乐鱼) Braised Deep Sea Yellow Croaker with Roast Pork and Leek

> 滑蛋虾球河粉 Fried Prawn 'Hor Fun' in Egg Gravy

杨枝甘露 Chilled Mango Cream with Pomelo and Sago

套餐五 Set Menu 5

传统海鲜拼盘 Traditional Seafood Combination

黄焖鱼鳔羹 'Tanjia'-style Braised Fish Maw Bisque

> 油浸深海鲈鱼 Deep-fried Sea Perch with Light Soy Sauce

杏片咖啡骨 Oven-baked Coffee Pork Rib with Almond Flakes

同乐辣椒螃蟹肉伴馒头 TungLok Chilli Crab Meat served with Fried 'Man Tou'

青柠冰香茅冻 Chilled Lemongrass Jelly with Lime Sorbet

套餐六

Set Menu 6

石锅云腿黄焖花胶 'Tanjia'-style Braised Shredded Fish Maw with Chinese Ham served in Hot Stone Pot

> 蒜蓉粉丝蒸游水鲍鱼 Steamed Live Abalone with Garlic and Vermicelli

白胡椒大虾皇 Wok-fried King Prawn with White Pepper Sauce and Leek

> 蜜汁焗排骨 Baked Pork Rib with Chef's Special Sauce

潮州炒面线 Fried Seafood 'Mee Sua'

南洋飘香 Chilled Black Glutinous Rice with Durian Purée and Coconut Ice-cream served in Young Coconut

\$468++ (四位用/4 persons)

\$668++ (六位用/6 persons)

\$268++ (四位用/4 persons)

\$338++ (六位用/6 persons)

\$398++ (四位用/4 persons)

\$598++ (六位用/6 persons)



套餐七 Set Menu 7

鸳鸯虾球
Prawn Prepared in Two Ways
· 西汁芥末 Deep-fried with Wasabi-mayo
· 黄金芋丝 Deep-fried with Salted Egg Yolk and Crispy Yam

黄焖鱼鳔羹 'Tanjia'-style Braised Fish Maw Bisque

红烧花菇鲜鲍鱼菠菜 Braised Abalone and Mushroom with Spinach

家烧深海野游大黄鱼(同乐鱼) Braised Deep Sea Yellow Croaker with Roast Pork and Leek

> 香脆琵琶鸡 Crispy 'Pipa' Chicken

干烧伊府面 Braised 'Ee-fu' Noodles

杨枝甘露 Chilled Mango Cream with Pomelo and Sago

> 香酥豆沙锅饼 Red Bean Pancake

\$668++ (八位用/8 persons) \$698++ (十位用/10 persons)

套餐八 Set Menu 8

传统海鲜拼盘 Traditional Seafood Combination

游水鲍鱼炖鸡汤 Double-Boiled Chicken Soup with Live Abalone

> X.O.竹蚌炒芦笋 Sautéed Razor Clam and Asparagus with X.O. Sauce

金银蒜蒸石斑 Steamed Black Garouper with Garlic Sauce

> 爱尔兰烧鸭 Roast Irish Duck

潮州炒面线 Fried Seafood 'Mee Sua'

椰汁白果芋泥 Yam Paste with Ginkgo Nuts served with Coconut Milk

插沙汤圆 Sesame Glutinous Rice Ball coated with Peanut Crumbs

> \$818++ (八位用/8 persons) \$888++ (十位用/10 persons)

套餐九 Set Menu 9

石锅云腿黄焖花胶 'Tanjia'-style Braised Shredded Fish Maw with Chinese Ham served in Hot Stone Pot

> 蒜蓉粉丝蒸竹蚌 Steamed Live Razor Clam with Garlic and Vermicelli

同乐辣椒螃蟹肉伴馒头 TungLok Chilli Crab Meat served with Fried 'Man Tou'

油浸深海鲈鱼 Deep-fried Sea Perch with Light Soy Sauce

蜜汁焗排骨 Baked Pork Rib with Chef's Special Sauce

> 大虾皇煎面 Crispy Noodle with King Prawn

> > 南洋飘香

Chilled Black Glutinous Rice with Durian Purée and Coconut Ice-cream served in Young Coconut

香酥豆沙锅饼 Red Bean Pancake

\$1138++ (八位用/8 persons) \$1388++ (十位用/10 persons)

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