



Flavours of Hong Kong

Monday to Friday | 12:00 PM - 2:30 PM Adult: \$58" | Child: \$28"(6 to 12 years old)



Mesclun Greens | Baby Spinach | Red Chicory | Romaine Lettuce

Japanese Cucumber | Bell Pepper | Cherry Tomato | Carrot | Black Olive

Sweet Onion | Corn Kernel | Beetroot | Parmesan Cheese | Croutons

with Assorted Dressing

APPETIZER

Asian Coleslaw Salad

Black Fungus Salad with Sesame Dressing
Fruity Shrimp Salad

Red Skin Potato Salad

SEAFOOD-ON-ICE

Chilled Tiger Prawns Half-shell Scallops Green Lip Mussels Pacific Clams

with Tabasco | Lemon Wedges | Sriracha Mayonnaise | Thai Chilli Sauce | Tartar Sauce

JAPANESE DELIGHTS

Assorted Sashimi: Salmon | Tuna
Assorted Sushi and California Maki
Chilled Soba Noodles
with Chuka Wakame and Japanese Pickles





CHEESE & BREAD SELECTION

Assorted Breads and Rolls with Butter | Marmalade

Fine Selection of Assorted Cheese

with Fresh Grapes | Crackers | Dry Fruits | Assorted Nuts



Teng Zai Congee

Fish Congee

Spring Onion | Deep-fried Shallot | Ginger | Fried Dough Fritter | Braised Peanut | Light Soy Sauce | Century Eggs | Salted Egg



Old Cucumber Chicken Soup

Lotus Root Chicken Soup



Singapore Laksa with Shredded Lobster

Rice Noodle with Fish Cake, Quail Egg, Bean Sprout, Tau Pok, served with Spiced Coconut Milk and Dried Shrimp Paste

Hong Kong-style Noodle Soup Gong Zai Mian with Chicken Broth, with Luncheon Meat, Sunny-side Up Egg and Spiced Pork Cube



Chicken Feet

Golden Egg Yolk Lava Custard Bun

Steamed BBQ Pork Bun

Steamed Siew Mai

Steamed Crystal Prawn Dumpling

Egg Tarts

Pineapple 'Bolo' Bao with Butter

French Toast with Condensed Milk

Steamed Radish Cake

Red Bean Sesame Ball



Steamed Spare Ribs with Black Bean Sauce

Curry Fish Ball

Hong Kong-style Curry Beef Brisket

Stir-fried Black Pepper Beef

Ming Xia Jiao (Honey Prawn Dumpling)

Pan-fried Radish Cake (Lo Bak Gou) with Dried Shrimp Chilli Oil

Crispy Taro Puff (Wu Gok)

Golden Seafood Roll

Roasted Duck

Roasted Pork Belly

Wok-fried Hong Kong Kai Lan with Mushroom

Hong Kong Chye Sim with Mushroom

Fried Noodles with Supreme Soy Sauce

Poached Chicken | Soya Sauce Chicken

Fragrant Singapore-style Chicken Rice served with Housemade Chilli Sauce, Grated Ginger, Dark Soy Sauce

SWEET TEMPTATIONS ©

Mango Mousse Cake

Aloe Vera Honey Lime

Osmanthus Flower Jelly

Mango Pomelo Sago

Assorted Traditional Nyonya Kueh

Assorted Cakes and Pastries

Muah Chee **

Chewy Glutinous Rice Cakes with Sugared Peanuts

DIY Ice Kacang and Chendol station Shaved Ice Dessert with assorted toppings

Fresh Tropical Fruits Platter

Assorted Ice-cream Cups

Fruit Cocktail

HOT LOCAL DESSERTS

(Chef Choice of the Day)

Orh Nee

Yam Paste served with Coconut Milk

Cheng Tng
Traditional Clear Sweet Soup

Tau Suan served with You Tiao Split Mung Bean Soup served with Fried Dough Sticks

Red Bean Soup

Green Bean Soup

Black Sesame Glutinous Rice Ball

One-for-one offer is exclusively for DBS/POSB Credit or Debit cardholders, applies only to adult pricing. Children under age of 6 dines for free. Prices are subject to 10% service charge and prevailing government tax