

除夕元旦新年套餐(午餐和晚餐)

NEW YEAR'S SET LUNCH AND DINNER

31 December 2026 & 1 January 2027

\$288** per person

Inclusive of a complimentary glass of sparkling tea

Additional \$109** per person for wine pairing

厨师拼盘

炭烧西班牙黑豚肉叉烧、海苔香酥生蚝、香葱酱岩盐煎北海道元贝

Chef's Platter

Charcoal-barbecued, honey-glazed Iberico pork char siew     

Crispy fried oysters, Nori seaweed     

Pan-seared Hokkaido scallop, scallion sauce, rock salt     

Charles Heidsieck Brut Réserve, NV

关东辽参竹笙花菇炖浓鸡汤

Double-Boiled Chicken Soup   

Kanto sea cucumber, bamboo pith, flower mushroom

XO酱冬筍烧波士顿龙虾

Stir-Fried Boston Lobster    

Winter bamboo shoots, signature XO sauce

Domaine de La Cornasse, Chablis 1er Cru Beauroy, France, 2022

陈皮百合雲耳蒸东星斑

Steamed Leopard Coral Grouper    

Dried aged tangerine peel, lily bulbs, cloud ear fungus

Moulins de Citran, France, 2014

锦绣龙门鸭丝炒米粉

Wok-Fried Rice Vermicelli     

Pork, roasted duck, broccoli, onion, carrot

燕窩綠茶冻拼奶黃蜂巢酥

Bird's Nest Green Tea Jelly    

Crispy custard pastry

De Bortoli Noble One Botrytis Semillon, Australia, 2020

 Contains Alcohol  Contains Celery  Contains Dairy  Contains Egg  Contains Fish  Contains Gluten
 Contains Molluscs  Contains Nuts  Contains Pork  Contains Shellfish  Contains Soy  Contains Sesame
 Vegetarian-friendly  Vegan-friendly

All prices are in Singapore dollars, subject to service charge and prevailing goods and services tax.