

PLANT POWER SET LUNCH (VG)

3 COURSES | 42 /person

STARTER (choose 1)

VSL1A Appetiser Platter (N)

Vegetarian 'Goose', Pan-Fried Vegetarian Gyoza,
Crispy Pumpkin with Mushroom Soy Floss,
Sichuan-Style Preserved Cabbage

VSL1B Steamed Dumpling Soup with

Cordyceps Flower & Mushroom

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MAINS

VSL2

Crispy-Battered Tofu 'Fish' with Goma Sauce

&

Fried Brown Rice with Pine Nuts &
Preserved Olive Vegetable (N)

—

SWEET ENDING (choose 1)

VSL3A Chairman's Bubur Char-Char (*served cold*)

VSL3B Never Too Matcha (N)

Add 4 to change your dessert to our a la carte selection

EXECUTIVE SET LUNCH

3 COURSES | 45 /person

STARTER (choose 1)

LS1 Appetiser Platter

Breaded Lobster Claw with Teriyaki Sauce,
Salted Egg Salmon Skin, Roast Duck, Truffle Chicken Siew Mai

or

LS2 Double Boiled 10-Head Whole Abalone &

Cordyceps Flower with Free-Range Chicken Soup

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MAINS

LS3

Halibut with Goma Sauce

&

Seafood Fried Rice with Preserved Olive Vegetable

—

SWEET ENDING (choose 1)

LS4 Never Too Matcha (N)

LS5 Sticky Date & Longan Pudding (VG) (N)

Add 4 to change your dessert to our a la carte selection

IMPERIAL SET LUNCH

4 COURSES | 63 /person (minimum 2 persons)

STARTER

CSL1 Dim Sum & Signature Roasts (P) (individual portions)

Steamed Seafood & Spinach Dumpling, Otah Siew Mai,
Salted Egg Prawn Roll, EMPRESS Char Siew,
Roast Pork, Peking Duck

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SOUP (choose 1, served in individual bowls)

CSL2A King Prawn Dumpling Soup

CSL2B Hot & Sour Seafood Soup

CSL2C Double-Boiled Superior Soup in Young Coconut

MAINS (choose 2 per table, sharing)

CSL3A Crispy-Battered Halibut Fillet

CSL3B 'Kung Pao' King Prawns

CSL3D Seared Angus Beef Tenderloin Cubes

CSL3E Sweet & Sour Pork (P)

CSL3F 'Kung Pao' Crispy Sesame Chicken

CSL3G Braised Homemade Beancurd with Seafood

&

CSL4 Braised Hokkaido Scallop Osaka Rice Vermicelli With
Egg Drop Gravy

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SWEET ENDING (choose 1, individual portions)

CSL5B Pandan Crème Brûlée (N)

CSL5C Mango Pudding

CSL5D Chairman's Bubur Char-Char (VG) (*served cold*)

CSL5E Sticky Date & Longan Pudding (VG) (N)

VG - Vegan V - Vegetarian P - Contains Pork N - Contains Nuts

• Some dishes can be made vegetarian or vegan-friendly. Please check with your server. • Prices exclude 10% service charge and GST •

Food and drink are prepared in an environment where cross-contamination can occur. We will do our best to cater to any dietary requirements but cannot guarantee that what we serve is 100% free of nuts, gluten, allergens or animal products. We will not be liable for adverse reactions from consuming any of our products or while at our premises.