

DS08

PLANT-BASED

素食點心拼盘

DIM SUM PLATTER (4pc) (VG) ★

PAN-FRIED IMPOSSIBLE™ GYOZA (3pc) (VG) ★ 香煎馬蹄素牛肉餃子

IMPOSSIBLE

IMPOSSIBILE

DIMSUM·點心

DS01 DEEP-FRIED 'HAM SUI GOK' NEW DUMPLINGS (3pc) (VG) Mushrooms, 'Pork', Carrot 炸鹹水角

6.8

DS02 PAN-FRIED IMPOSSIBLE™ GYOZA (3pc) (VG) ★ 香煎馬蹄素牛肉餃子

2

DS03 CRISPY SHRIMP ROLLS (4pc) Cocktail Sauce 炸蝦春卷

5.8

DS04 DEEP-FRIED VEGETABLE SPRING ROLLS (5pc) (VG) Jicama, Cabbage 炸素津菜春卷

5.8

DS05 PRAWN CROUTONS WITH SEAWEED & PORK FLOSS (4pc) (P) Mango-Sesame Mayonnaise 紫菜肉鬆麵包蝦丸

6.8

- WEEKEND DIM SUM BRUNCH Please ask to see our menu.
- DS06 PAN-FRIED IMPOSSIBLE™ 'PORK' & CHIVES PANCAKE (3pc) (VG)★ 素肉韭菜煎饼

8.8

DS07 STEAMED SHANGHAI 'XIAOLONGBAO' DUMPLINGS (4pc) 南翔小籠包 Choice of: • Minced Pork 豬肉 • Impossible™ 'Pork' 素肉 (VG)

8.8

- DS08 PLANT-BASED DIM SUM PLATTER (4pc) (VG) ★ Pan-Fried Impossible[™] Gyoza, Deep-Fried Vegetable Spring Roll, Sichuan Steamed Plant-Based Meat Dumpling, Vegetable Dumpling 素食點心拼盘:香煎馬蹄素牛肉餃子、 炸素津菜春卷、素豬肉紅油抄手、素菜餃 9.8
- DS09 EMPRESS DIM SUM PLATTER (5pc) (P) ★ Har Gau, Siew Mai, Seafood & Spinach Dumpling, Steamed Shanghai Soup Dumpling, Mushroom & Corn Dumpling 皇后點心拼盤:水晶蝦餃皇、魚子燒賣、菠 菜帶子餃、南翔小籠包、玉米野菌水晶餃

10.8

♦ LUNCH EXCLUSIVE ◆

DS10 SIEW MAI (4pc) Chicken & Prawn Steamed Dumplings 蝦仁燒賣

6.8

DSII HAR GOW (4pc) Steamed Prawn Dumplings 水晶蝦餃皇

7.8

◆ DINNER EXCLUSIVE ◆

DS14 STEAMED SEAFOOD & SPINACH DUMPLINGS (3pc) Scallops, Prawns, Crab, Spinach 海鮮菠菜餃

6.8

DS12 STEAMED MUSHROOM & CORN DUMPLINGS (3pc) (VG) 玉米野菌水晶餃

5.8

DSI3 STEAMED MOLTEN EGG CUSTARD BUNS (3pc) 蛋黃流沙包

6.8

DS15 STEAMED CHIVES & PORK DUMPLINGS (4pc) (P) 韭菜豬肉餃

7.8

VG - Plant-based V - Vegetarian P - Contains Pork N - Contains Nuts 🖈 - Recommended Items

• Some dishes can be made plant-based. Please check with your server. • Prices exclude 10% service charge and GST •

DEEP-FRIED SALMON SKIN, TOFU & SALTED EGG YOLK★ 咸旦黃金魚皮豆腐

APO6

allilla

WOK-CHARRED BROCCOLI & BROCCOLINI SALAD 献磨澳洲西蘭花沙律

SA02

APPETISERS・前菜

AP01 DEEP-FRIED CHARCOAL BEANCURD (VG) Shichimi Powder 七味黑金脆豆腐

9

AP02 CRISPY EGGPLANT WITH MUSHROOM SOY FLOSS (VG) 菌酥脆茄子

12

APO3 CRISPY BABY CORN WITH BREADCRUMBS (VG) 金沙玉米芯

8

AP04 SICHUAN STEAMED DUMPLINGS (6pc) Chilli Oil, Aged Black Vinegar 紅油抄手

Choice of:

・Pork & Prawn 豬肉與蝦 (P) **10** ・Plant-based Meat & Cabbage 素豬肉與白菜 (VG) **12** DS02 PAN-FRIED IMPOSSIBLE™ GYOZA (3pc) (VG) ★ 香煎馬蹄素牛肉餃子

AP05 CRISPY SILVER BAIT FISH "BI FENG TANG"-STYLE 避風塘白飯魚

12

AP06 DEEP-FRIED SALMON SKIN, TOFU & SALTED EGG YOLK★ 咸旦黃金魚皮豆腐

12

AP07 CRISPY BEANCURD 'PEKING DUCK' (3pc) (VG)★ Silky Crepe, Crispy Beancurd Skin, Cucumber 北京素鴨

9

SALADS·沙律

• with Smoked Salmon 加熏三文魚 add **6**

SA02 WOK-CHARRED BROCCOLI & BROCCOLINI SALAD (VG) Kale, Toasted Peanuts, Smoked Paprika, Chilli-Calamansi Vinaigrette 碳烤澳洲西蘭花沙律

15

SA03 CRISPY AROMATIC DUCK SALAD ★

Baby Spinach, Micro Herbs, Asian Pomelo, Nashi Pears, Goji Berries, Cucumbers, Spring Onions, Chinese Figs, Fried Onion, Lychee, Plum-Citrus Dressing 手撕香酥鴨沙律 Plant-based option available

15

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SR01 ROYAL PEKING DUCK ★ 脆皮北京片皮鴨



SR01 ROYAL PEKING DUCK★ Silky Crepe, Scallions, Cucumber 脆皮北京片皮鴨

45 (half) | 78 (whole)

SR02 EMPRESS ROAST DUCK ★ 明爐燒鴨

22 (quarter) | 34 (half) | 64 (whole)

SR03 EMPRESS CHAR SIEW (P) Duroc, Spain 碳烤招牌西班牙叉燒

22 (8pcs) 33 (12pcs)

SRO4 TRIPLE ROAST PLATTER (P) (N) ★ Empress Char Siew, Crackling Roast Pork, Empress Sticky & Sweet Pork Ribs 燒味三品拼、叉燒、燒排骨、燒肉

34 (12pcs) **51** (18pcs)

- SR05 CRACKLING ROASTED PORK (P) Duroc, Spain 化皮西班牙燒肉 22 (topcs) | 33 (tópcs)
- SRO6 SWEET & STICKY PORK RIBS (P) (N) 底溫醬燒排骨

24 (6pcs) 36 (9pcs)



SOO1 GOLDEN PRAWN & FISH DUMPLING SOUP New Superior Broth 黃金魚蝦餃湯

12

SO02 SWEET CORN & BABY SPINACH SOUP (VG) 玉米菠菜湯

9

- SO03 HOT & SOUR SOUP ★ 酸辣湯 Choice of: • Seafood 海鮮 12
 - ・Vegetarian Prawn 素蝦 (VG) 12

SOO4 KING PRAWN DUMPLING IN SUPREME BROTH★ 石鍋餛飩雞湯

15

SO05 PUMPKIN TEAPOT SOUP (VG) ★ Thick Pumpkin Broth, Mushroom Dumpling, Crispy Spring Roll 茶壺黃爛鲜菇餃伴春卷

13

SOO6 DOUBLE-BOILED SUPERIOR SOUP IN YOUNG COCONUT★ Prawn, Dried Scallop, Bamboo Fungus, Chicken 椰皇瑤柱鳳尾蝦竹笙燉雞湯

15

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SF08 KING PRAWNS (N) ★ 帝王蝦二食

> <mark>SF03</mark> XO CHILLI HOKKAIDO SCALLOPS ★ XO醬蘆筍日本帶子

Ja Cat

MAINS・主菜 SEAFOOD & PLANT-BASED 海鮮/植物海鮮

SFOI HALIBUT WITH SPICY NYONYA SAUCE 作比目魚佐辛辣娘惹醬

10 (1 pc) **38** (4pcs)

SF02 PAN-FRIED HOKKAIDO SCALLOPS WITH EGG WHITE 承報 芙蓉日本帶子

36 (S) | 54 (L)

SF03 XO CHILLI HOKKAIDO SCALLOPS★ Asparagus, Shimeji Mushroom XO醬蘆筍日本帶子

36 (S) | **54** (L)

SF04 CRISPY-BATTERED TOFU 'FISH' PATTIES (VG) Ginger Flower Glaze 香花汁脆素魚

20 (S) 30 (L)

SF05 CRISPY-BATTERED CANADIAN COD FISH FILLET Yuzu, Spicy Ginger Flower Glaze 柚子香花汁脆鱈魚

26 per person

SF06 STEAMED HALIBUT FILLET Dried Scallops, Chicken 古法蒸比目魚伴干貝鸡丝

10 (1 pc) | **38** (4pcs)

SF07 KUNG PAO KING PRAWNS (N) ★ 四川宮保蝦

34 (S) | **50** (L)

SF08 **KING PRAWNS** (N) ★ Two Ways: Salted Egg Yolk; Crispy Prawn Roll with Yuzu-Ginger Flower Dressing 帝王蝦二食;咸旦、柚子香花炸蝦丸

34 (S) 50 (L)

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мро6 SEARED ANGUS BEEF TENDERLOIN CUBES ★ 黑椒蒜片安格斯牛仔粒、馬蹄



MAINS・主菜 MEAT & PLANT-BASED 肉類/植物肉

MP01 CRISPY LION'S MANE MUSHROOM SPICY SICHUAN STYLE (VG) 四川辣子猴頭菇

22 (S) | 33 (L)

MP02 POPCORN CHICKEN SPICY SICHUAN STYLE WW 四川辣子雞丁

28 (S) | 42 (L)

MP03 KUNG PAO CHICKEN (N) ★ Cashew Nuts, Dried Chilli 宮保鳮丁

28 (S) | 42 (L)

Plant-based option 22 (S) | 33 (L)

MPO4 CRISPY SESAME CHICKEN WITH KUNG PAO SAUCE (N) 宮保脆皮芝麻雞 Non-Spicy Lime Sauce option available

26

MP05 LEMON 'CHICKEN' (∨G) ★ Sesame Seed Crust, Lemon Sauce 西檸芝麻脆素鸡

22

MPO6 SEARED ANGUS BEEF TENDERLOIN CUBES★ Crispy Chinese Fritters, Garlic, Black Pepper Sauce, Water Chestnut 黑椒蒜片安格斯牛仔粒、馬蹄

36 (S) | **54** (L)

MP07 SWEET & SOUR IBERICO PORK PRESA (P) Aged Vinegar, Lychee, Capsicums

陳年醋荔枝西班牙咕嚕肉和燈籠椒

28 (S) | **42** (L)

Plant-based option

22 (S) | 33 (L)

MP08 BLACK PEPPER IMPOSSIBLETM MEATBALLS (VG) ★ Crispy Chinese Fritters, Garlic, Black Pepper Sauce, Water Chestnut 黑椒蒜片素牛肉丸、馬蹄

24 (S) | 36 (L)

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VE05

SICHUAN MAPO TOFU IN STONEPOT ★ 石煱麻婆豆腐

Choice of: • Hokkaido Scallop & Prawn 扇贝與蝦 (P) • Impossible™ Meat 素牛肉 (VG)

TOFU, MUSHROOMS & VEGETABLES · 豆腐/菇類/蔬菜

VEO1 CRISPY KUNG PAO CAULIFLOWER (VG) (N) NEW 香脆宮保椰菜花

20 (S) | 30 (L)

VE02 STONEPOT-STEWED EGGPLANT 石鍋魚香茄子 Choice of: • Chicken Meat 雞肉 24 • Impossible[™] Meat 素肉 (VG) 22

VE03 STIR-FRIED FRENCH BEANS ★

蝦乾肉鬆四季豆 Choice of: • Roasted Pork 燒肉 (P)

24 (S) | 36 (L)
Minced Plant-based Meat & Shimeji Mushrooms 素豬肉碎與鴻喜菇 (VG)
20 (S) | 30 (L)

VEO4 STIR-FRIED MUSHROOM MEDLEY (VG) Shiitake, Shimeji, Oyster Mushrooms, Beansprouts 乾炒素三菇豆芽

20

VE05 SICHUAN MAPO TOFU

IN STONEPOT★ 石煱麻婆豆腐 Choice of: • Hokkaido Scallop & Prawn 扇贝與蝦 (P) 26 • Impossible™ Meat 素牛肉 (VG) 22

VEO6 BRAISED HOMEMADE BEANCURD WITH SEAFOOD 海鮮黑炭豆腐

24 (S) | 36 (L)

VE07 SEASONAL VEGETABLES

Choice of: • Broccoli 西蘭花 • Choy Sum 菜芯 • Amaranth 莧菜 • Kailan 芥蘭 • Baby Chinese Cabbage 娃娃菜 Cooking methods: Stir-Fried 清炒 (VG) Stir-Fried 清炒 (VG) Stir-Fried with Garlic 蒜蓉炒 (VG) Poached in Pumpkin Broth 金湯 (VG) Poached in Superior Stock with Trio of Egg 金銀蛋浸 20 (S) | 30 (L)

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RN07 WOK-FRIED KING PRAWN HOR FUN★

Plant-based option with 'Prawns' & Beancurd Gravy (VG) 滑蛋大蝦河粉

RICE & NOODLES · 飯/麵

RNO1 WOK-CHARRED RICE VERMICELLI

不可能 NGL VERTICELET である (L) ・ Seafood 海鮮 24 (S) | 36 (L) ・ Mixed Vegetables 什菜 (VG) 22 (S) | 33 (L)

RN02 EMPRESS FRIED RICE (P) ★

Long Grain Jasmine Rice, Prawns, Yam, Empress Char Siew, Olives, Egg 招牌皇后炒飯

Brown Rice option available

24 (S) | 36 (L)

RN03 FRIED BROWN RICE MEDLEY (VG) (N) ★

Hon Shimeji Mushrooms, Asparagus, Yam, Goji Berries, Pine Nuts 松子鮮菌香芋糙米飯

22 (S) | 33 (L)

RN04 BRAISED MUSHROOM E-FU NOODLES (V) 鮮菌燜伊麵

22 (S) | 33 (L)

RN05 DRAGON'S BREATH HOR FUN ★ Dry-Fried Rice Noodles 乾炒河粉 Choice of: • Angus Beef 安格斯牛肉 24 (S) | 36 (L) • Impossible™ Meatballs 素牛肉丸 (VG) 22 (S) | 33 (L)

RN06 WOOD EAR MUSHROOM 'CHAR KWAY TEOW' (VG)★ (COW) Bean Sprouts, Chives, 'Meat', Curry Spices 星洲黑木耳'粿条'

24

NO7 WOK-FRIED KING PRAWN HOR FUN ★

Scallions, Egg Drop Gravy 滑蛋大蝦河粉

Plant-based option with 'Prawns' & Beancurd Gravy (VG) **20**

26 (S) | 39 (L)

RN08 SOUTH AUSTRALIAN LOBSTER E-FU NOODLES Egg Drop Gravy 滑蛋龍蝦伊麵

24 per person

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DE05 STICKY DATE & LONGAN PUDDING (VG) (N) ★ 中東棗龍眼布丁蛋糕

> DEO CHAIRMAN'S BUBUR CHAR-CHAR (VG) (served cold) ★ 董事長摩摩喳喳

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SWEET ENDINGS · 甜品

served in individual portions

DE01 PUMPKIN ORH NEE (VG) (N) New Yam, Pumpkin, Gingko 金瓜芋泥

15

DE02 STICKY RICE PARADISE (VG) (N) Mango, Banana, Black Glutinous Rice, Coconut Milk, Salted Almonds 香蕉香芒黑糯米飯

15

DEO3 PANDAN CRÉME BRÛLÉE (N) ★ Peanut Ash, Waffle Biscuit, Gula Melaka Sauce 班蘭葉焦糖布丁

15

DE04 CHAIRMAN'S BUBUR CHAR-CHAR (VG) (served cold)★ Banana, Mango, Yam, Pomegranate, Black Glutinous Rice, Shaved Salted Coconut Ice, Coconut Ice Cream 董事長摩摩喳喳

15

DE05 STICKY DATE & LONGAN PUDDING (VG) (N) ★ Gula Melaka Butterscotch, Walnuts, Goji Berry & Vanilla Swirl Ice Cream 中東棗龍眼布丁蛋糕、椰子糖奶油酱 、核桃、伴枸杞子蜜漿雪糕

15

DE06 NEVER TOO MATCHA (VG) (N) ★ Green Tea & Coconut Mousse, Chocolate Cookie Base, Sweet Red Beans, Salted Almonds, Coconut Sorbet 綠茶椰子慕斯、巧克力餅、赤小豆、 杏仁、椰子雪糕

15

DE07 PEANUT-COATED BLACK SESAME 'MOCHI' BALLS (N) Sesame Sponge, Black Sesame Ice Cream 擂沙湯圓伴日本黑芝麻雪糕

15

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