

PLANT POWER SET LUNCH (VG)

3 COURSES | 42 /person

STARTER (choose 1)

VSL1A Appetiser Platter (N)

Crispy Mushroom with Fermented Red Beancurd,
Black Truffle Steamed Mushroom Dumplings,
Crispy Beancurd 'Peking Duck',
Crispy Vegetable Spring Rolls

or

VSL1B Hot & Sour Soup with

Tomatoes, Beancurd & Mushroom

—

MAINS

VSL2

Sweet & Sour Lion's Mane Mushroom

&

Stewed Noodles with Sichuan Mapo Tofu

—

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

Wasabi Breaded Scallop, Har Gau,
Roasted Pork, Salted Egg Fish Skin

or

LS2 Hot & Sour Soup with

Tomatoes, Beancurd & Seafood

—

MAINS

LS3

Deep-Fried Halibut with Lemongrass Sauce

&

Stewed Noodles with King Prawns in XO Sauce

—

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

—

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

—

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.