



*Food Adventures Menu*



In our unwavering endeavour to delight our guests with fascinating cuisine, we experiment with seasonings and food sources to create bold, unique flavours.

Broaden your gastronomic horizons and relieve palate fatigue with creations from this alternative “*Food Adventures*” menu!

The selection of dishes inside this menu varies daily, so you can anticipate an exciting adventure awaiting your palates every time you flip open to explore the gastronomic treasures herein.

***Your culinary adventure awaits!***

# Alaskan King Crab Platter

## 阿拉斯加蟹拼盘

**Choice of 2 Cooking Styles:**

可从两种烹调方式中选一：

**In Foie Gras Sauce** 香浓鹅肝酱

**In X.O. Sauce** 美味XO酱 🌶️🌶️🌶️

*Comes with a complimentary portion  
of 5 assortment appetiser platter*



X.O. Sauce  
美味XO酱



An indulgent, yet delicate balance of the tender sweet succulence of Alaskan King Crab meat, topped with umami mushrooms and asparagus slices, accompanied by a dazzling complimentary 5 assortment appetiser platter.

Enjoy yours in either of two cooking styles: either perfectly infused with the rich, buttery goodness of foie gras sauce, or fragrantly tossed with dried scallop shreds in XO sauce.

Foie Gras Sauce  
香浓鹅肝酱



Pricing 价格

*Images are for illustration purposes only & may not reflect the actual presentation/ portion of the dish.*

## *Dual-Style Golden Sauce and Salted Egg Alaskan King Crab Platter*

黄金万两阿拉斯加蟹拼盘

Pricing 价格



A golden (pun intended) opportunity to savour the divine coupling of two of our signature styles - creamy golden pumpkin sauce and dry-style golden salted egg embracing your Alaskan King Crab - served with roasted vegetables atop a complimentary cold assortment platter.

## *Salted Egg Corn Kernel Alaskan King Crab Platter*

金沙(咸蛋)玉米仁阿拉斯加蟹拼盘



Juicy sweet deep-fried corn kernels and Alaskan King Crab are engulfed in our signature dry-style salted egg yolk sauce with a pinch of fiery chilli padi and fragrant curry leaves, complemented by an elaborate complimentary assortment platter of delish bites.

Pricing 价格



# Australian Lobster Platter Served with Lobster Soup

澳洲龙虾拼盘(附龙虾头爪汤)

## Choice of 3 Cooking Styles:

煮法如下:

- A. In Foie Gras Sauce 香浓鹅肝酱
- B. In X.O. Sauce 美味XO酱
- C. With Egg Floss 金丝

This grandiose spread using the premium Australian Southern Rock Lobster comprises of an ambrosial broth of lobster head and legs, decadent lobster meat whipped up in your preferred cooking style from 3 choices, and a tantalising 5 assortment appetiser platter.

X.O. Sauce  
美味XO酱

Foie Gras Sauce  
香浓鹅肝酱

Egg Floss  
金丝

Be spoilt for choice with 3 options of cooking styles for your lobster: either perfectly infused with the rich, buttery goodness of foie gras sauce, fragrantly tossed with dried scallop shreds in XO sauce, or bestrewn with light fluffy egg floss batter.

Pricing 价格

## Teochew-Style Steamed Pomfret

潮州蒸斗鲷



Deemed as the finest tasting pomfret, the Chinese Pomfret ranks high in Omega-3 polyunsaturated fatty acids with tender meat and a naturally sweet taste which goes very well with steaming.

The light and healthy Teochew-style of steaming fish flawlessly fuses the sour and savoury tastes of tomatoes, salted plum, preserved mustard and ginger into an absolutely appetising treat!

Pricing 价格



## Special Spicy Steamed Giant Grouper Head

剁椒龙趸鱼头(蒸) 或 珍稀龙趸鱼头(蒸)



### 2 Cooking Styles to Choose From:

可从两种烹调方式中选一:

A. With Diced Chillies & Scallions 香辣无比, 无法抗拒 🌶️🌶️

B. Thai-Inspired Sour & Spicy 酸辣味道可以打开味蕾 🌶️🌶️

Diced Chillies & Scallions  
剁椒龙趸鱼头(蒸)



You are headed (pun intended) for a spectacular treat with this steamed whole giant grouper head!

Explore different textures as you navigate the giant grouper's head from top-down. Thick, chewy skin crowns the top part of the head and prized gelatinous skin greets your palate as you venture towards the lower portion near the gills and lower lip. Experts would make a beeline for the delish gooey eyes and tender supple cheeks, both limited in portion and most sought-after. Apart from being chock full of omega-3 fatty acids, vitamin A and protein, the (giant grouper) fish head is a reservoir of beautifying and enriching collagen.

One giant head with two choices of preparation method:

A. Garnished with scallions, diced chillies and premium soy sauce for a fiery and savoury flavour

B. With sour and spicy accents from a plethora of chillies, garlic, ginger, onions, lime, vinegar and sauces

Thai-Inspired Sour & Spicy  
珍稀龙趸鱼头(蒸)



Pricing 价格

## Boston Lobster with Egg Floss

金丝波士顿龙虾

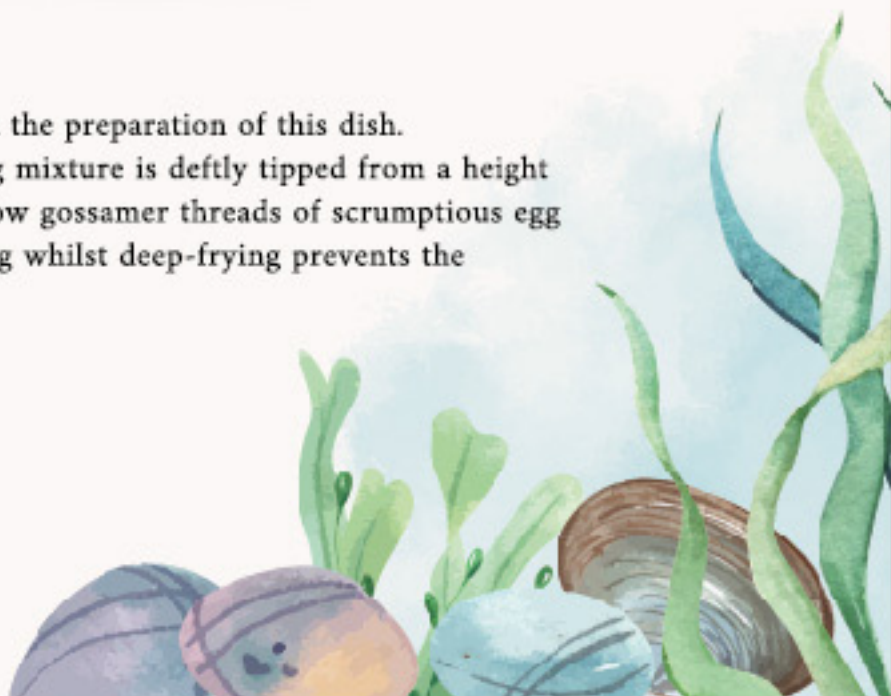


Pricing 价格



Oil temperature control and timing are of the essence in the preparation of this dish. Oil is slowly heated until it starts to smoke, then the egg mixture is deftly tipped from a height through a perforated ladle or sieve, forming golden-yellow gossamer threads of scrumptious egg floss upon streaming into the torrid oil. Vigorous stirring whilst deep-frying prevents the delicate egg strands from clumping together.

The end reward is succulent Boston lobster embraced by wispy egg floss that are perfumed with the fragrance and flavour of chillies, curry leaves and pandan leaves.

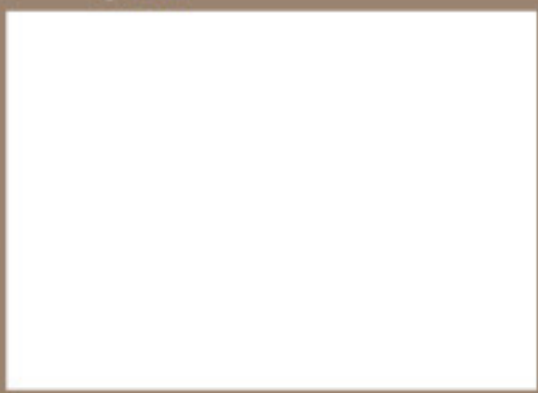


## Braised Giant Grouper Parts

蒜子焖龙趸背/ 肌肉/ 翅/ 尾巴



Pricing 价格



Special cuts of the Giant Grouper braised and prepared in spicy bean sauce (dou ban jiang) with roast pork, garlic, mushrooms and beancurd skin, then garnished with scallions and ginger.

(Giant Grouper parts: Back, Belly, Fin or Tail, are subject to availability)



## Geoduck (Lightly Poached)

白灼象拔蚌

Pricing 价格



Slated as the world's largest burrowing clam, the geoduck (loosely pronounced as "goo-ee-duck") meat is sweet and briny without being fishy, and its texture is somewhere between a chewy clam and a tender abalone, though crispier than either.

Poached in fish sauce and topped with fresh crunchy bean sprouts, its natural sweetness is manifested for your feasting pleasure.

## *Braised Dried Abalone (18-Head to 25-Head)*

秘制南非吉品干鲍 (18头 - 25头)

Pricing 价格

Unlike other seafood, live is not always best when it comes to this luxuriant Chinese delicacy. For the exquisite abalone, it is the dried version that is most coveted for its deep umami flavour, earning it the title of the 'King of Dried Seafood'.

Our dried abalone takes more than one week of meticulous preparation before it ready for cooking. It is then simmered for 8 hours over slow fire together with chicken feet, pork ribs, old mother hen, Jinhua ham and dried scallops, before it is served before our discerning guests.

Our al dente Braised Dried Abalone exudes an intense umami and unique delicate seafood flavour that accentuates the complex taste residing at the abalone core.



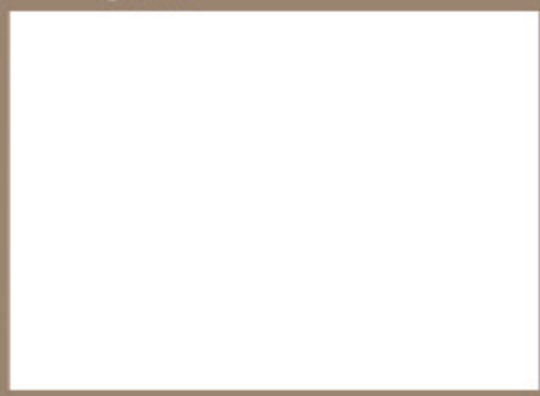
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## Crocodile Meat Bak Kut Teh

巴生鳄鱼肉骨茶(药材味)



Pricing 价格



Do order at least 2 days in advance  
需提前两天预定

Nothing ventured, nothing gained... so venture beyond the familiar and tuck into our Klang (Malaysia) inspired, Hokkien-style bak kut teh that comes with a twist: a tantalising herbal broth with the tender texture of lean, protein-packed crocodile meat!

All these cooked on the spot with a good portion of assorted vegetables, before your very eyes, to complete the experience!

## Black Chicken in Pig Stomach Soup

黑鸡猪肚汤



*Do order at least 2 days in advance*  
需提前两天预定

What you see may not be what you get... but in this case, you're in for a pleasant double surprise!

Tender black chicken tucked inside a succulent pig stomach are the main stars in this wholesome savoury milky white broth with ginkgo nuts and a fragrant peppery taste.

Pricing 价格



## *Dual-Style Turbot Fish*

双味多宝鱼 (榄菜炒球, 盐椒头腩)



Pricing 价格



A majestic fish par excellence, this turbot is expertly served in two cooking styles - bones fried with dried chilli, salt, pepper with a tinge of sweetness and spiciness, whilst its flesh is stir-fried with preserved olive vegetables, spring onions and mushrooms - just enough to elevate the turbot without overshadowing it.

## Marble Goby (Soon Hock) in 2 Ways

双味笋壳鱼 (酸甜鱼肉, 盐椒头腩)

One premium freshwater fish creatively whipped up in two ways: Head & bones tinged with sweet and spicy flavour profiles from its stir-fried companions of dried chilli, salt and pepper; then the succulent firm flesh of its body flour-battered, deep-fried and coated with zingy sweet and sour sauce - a definite and instant hit with the kids!

Pricing 价格

## Dungeness Crab Roll

珍宝蟹枣



Pricing 价格



This traditional crispy-fried roll of marinated ingredients cocooned in thin beancurd skin is aggrandized with the addition of shreds of prized and distinctly sweet Dungeness crab meat mixed together with minced pork, squid paste, shrimp paste, crunchy chestnuts and juicy carrots.

*Giant Grouper Liver  
and Stomach Stir Fried  
with Spring Onion and Ginger*

姜葱炒龙趸鱼肝肚



Pricing 价格



Owing to its massive size, the giant grouper's liver and stomach are ample to command not just one, but two serving portions of this unique dish! Even with two portions' worth to offer, these exclusive parts are regarded a prized rarity to savour.

With the simple pleasures of spring onions, garlic and ginger as accompaniments, this limited-edition giant grouper dish is a must-order for all fish aficionados and adventurous gourmands.

## *Bak Kut Teh* *(Pork)*

巴生肉骨茶(药材味)



*Do order at least 2 days in advance*  
需提前两天预定

Cooked right before you is our Hokkien-styled herbal Bak Kut Teh originating from Klang, Malaysia: a darker-coloured treasure trove of premium quality meaty pork ribs slow-simmered in a hearty broth of fragrant herbs & spices, served with a generous portion of assorted vegetables.

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## *XO Sauce Geoduck with Asparagus*

XO酱鲜芦笋炒象拔蚌



For guests who prefer their geoduck cooked and bursting with bold flavours, our artisanal homemade XO sauce is your optimal choice!

Rich with the concentrated tastes of dried scallops, dried shrimp, Jinhua ham and chillies, our XO sauce offers an amalgamation of spicy, sweet, smoky, and salty flavours that pair beautifully with the crunchy-chewy texture of the geoduck.

Pricing 价格



## *XO Sauce Abalone with Broccolini*

XO酱鲍鱼炒西兰花苗



The distinct buttery-salty flavour and tender-chewy texture of this fresh ocean delicacy is accentuated by savoury XO sauce and the subtle sweetness of broccolini.

Bursting with the intense flavours of dried scallops, dried shrimp, Jinhua ham and chillies, our artisanal XO sauce delivers perfectly-harmonised spicy, sweet, smoky and salty notes that perfectly complement the tender-chewy texture of this fresh abalone gem.

Pricing 价格



## *Fresh Baby Squid Steamed in Celery Sauce*

芹醬蒸苏东仔



Pricing 价格

Lightly-poached to retain its succulence, the sweetness and mild sea flavour of the baby squid is amplified when cooked in our secret recipe celery sauce containing a pinch of blended chilli padi.

Look forward to a burst of savoury flavours from our special jade-coloured sauce layered over juicy baby squid!



## Sea Cucumber Duck

海参鸭

Not to be missed out when it's available, this dish delivers on both taste and texture.

The gelatinous sea cucumber draws in the juices of the plump tender duck that was patiently braised in ambrosian sauces for over an hour.

Pricing 价格



## *Durian Pudding*

### 榴莲布丁

Do not turn your noses up at this divine dessert of a lush, smooth pudding crafted from the creamy flesh of the pungent king of fruits!

We selectively use only the Musang King (Mao Shan Wang) breed of durian to create this rich treat, serving it refreshingly chilled and topped with whipped cream.

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## *Icy Blue Paradise*

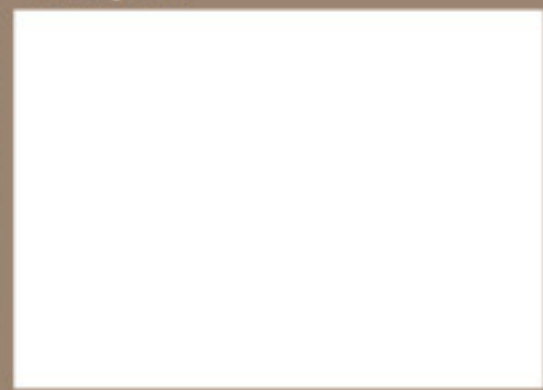
### 冰蓝天堂

The natural pigments of blue pea flowers lend colour to our very own hand-crafted ice cream infused with the subtly floral and vanilla-tinged undertones of pandan (also known as screwpine or pandanus).

The exotic tropical Hawaii syrup cascading down our handmade ice cream upon a mountain of shaved ice resembles the vast azure blue ocean and the rainbow jelly toppings mirror the kaleidoscopic corals and anemones embellishing the seabed.



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*Jesus  
loves you*