



16 September – 28 November 2021

\$ 138+ per pax

"Chinese Banquet Prawn Salad"

Poached Lobster, Autumn Apples, Parsley & Tofu Aioli

Steamed Egg

Market Prawns, Caipoh, Stewed Leeks, Sesame

Claypot Boiled Soup

Pork Bone, Arrowroot, Lily Bulb & Autumn Chestnut Soup

***Cantonese Steamed Fish**

Scottish Seabass, Bone Sauce, Warm Scallion Oil

Sweet and Sour Pork

Iberico Menchi-Katsu, Capsicum and Local Herb "Ketchup"

***Braised Rice, "Mui Fan"**

Miyagi Scallops, Cuttlefish, Kabocha & Maitake Rice

"Cheng Tng"

Autumn Pear Sorbet, Dried Longan Jelly, Peach Gum

***Black Sesame Soup, "Zi Ma Hu"**

Warm Black Sesame Cake, Walnut Ice Cream

Malay Sponge Cake, "Ma Lai Gao"

Okinawa Sugar Steamed Cake

* Autumn Black Truffles are available as a supplement pairing for selected dishes.

This is a tentative menu draft, menu items may change without prior notice.
Please notify us of any food allergies during reservation.