



SET MENU A

\$98 per person

潮式卤味三拼盘

(卤香爱尔兰肥鸭片、卤香墨鱼、卤香五花肉)

Teochew Style Braised Trio Combination

(Braised Sliced Irish Fat Duck, Braised Octopus, Braised Sliced Pork Belly)

砂锅潮州翅

Teochew Style Braised Shark's Fin in Casserole

京葱萝卜糕焗大虾

Braised Live Prawn with Carrot Cake and Scallion

翡翠石榴鸡

Steamed Diced Chicken with Chestnut
wrapped in Egg White Crêpe

干贝蛋白炒饭

Fried Rice with Egg White and Conpoy

杨枝甘露

Chilled Mango Sago with Pomelo

SET MENU B

\$138 per person

潮式三拼盘

(卤香爱尔兰肥鸭片、卤香墨鱼、潮式蟹枣)

Teochew Style Trio Combination

(Braised Sliced Irish Fat Duck, Braised Octopus, Crab Meat Roll)

鲨鱼骨炖中鲍翅

Double-boiled Superior Shark's Fin Soup with Shark's Bone

碧绿香煎鲈鱼片

Pan-fried Stripped Bass Fillet with Vegetable

红焖花菇墨西哥鲍甫

Braised Sliced Mexican Abalone with Mushroom

大虾焖伊面

Stewed Ee-fu Noodles with King Prawn

福果芋泥

Mashed Yam with Gingko

SET MENU C

\$798 for 10 Persons

潮式卤味三拼盘

(卤香爱尔兰肥鸭片、卤香分蹄、卤香墨鱼)

Teochew Style Braised Trio Combination

(Braised Sliced Irish Fat Duck, Braised Sliced Pork Knuckle, Braised Octopus)

蟹肉鱼鳔羹

Crab Meat with Fish Maw Broth

潮式半煎煮笋壳鱼

Braised and Pan-fried Soon Hock in Teochew Style

碧绿石榴鸡

Steamed Diced Chicken with Chestnut wrapped in Egg White Crêpe

潮式海鲜芋头烙

Teochew Style Pan-fried Seafood and Yam Pancake

XO酱茄子肉碎焖面卜

Stewed Mee Bo with Egg Plant and Minced Pork in XO Sauce

福果绿豆爽

Tau Suan with Gingko

桂花糕

Chilled Osmanthus Jelly

Price is subject to service charge and 7% GST. Corkage fee applies for BYO wines.
The management reserves the right to replace items with an item of equivalent value without prior notice.

SET MENU D

\$888 for 10 Persons

潮式冻食黄膏蟹

Teochew Style Chilled Yellow Roe Crab

潮式卤味三拼盘

(卤香爱尔兰肥鸭片、卤香分蹄、卤香墨鱼)

Teochew Style Braised Trio Combination

(Braised Sliced Irish Fat Duck, Braised Sliced Pork Knuckle, Braised Octopus)

螺片杞子炖鸡汤

Double-boiled Chicken Soup with Sea Whelk and Wolfberry

潮式蒸笋壳鱼

Steamed Marble Goby in Teochew Style

花菇扒双蔬

Braised Shiitake Mushroom with Assorted Vegetables

潮式海鲜炒面线

Stir-fried Mee Sua with Seafood in Teochew Style

福果绿豆爽

Tau Suan with Ginkgo

桂花糕

Chilled Osmanthus Jelly

Price is subject to service charge and 7% GST. Corkage fee applies for BYO wines.
The management reserves the right to replace items with an item of equivalent value without prior notice.



SET MENU E



\$1388 for 10 Persons

潮式三喜拼盘

(五香肉枣、炸虾丸、蟹枣)

Teochew Style Trio Combination Platter
(Pork Roll, Prawn Ball, Crab Meat Roll)

砂锅潮州翅

Teochew Style Braised Shark's Fin in Casserole

潮式蒸顺壳鱼

Teochew Style Steamed Soon Hock Fish

海参鲍片扒时蔬

Braised Sliced Abalone and Sea Cucumber with Vegetables

潮州蚝煎蛋

Pan-fried Oyster Omelette in Teochew Style

方鱼浓鸡汤浸津白

Sautéed White Cabbage with Dried Flat Fish in Superior Chicken Broth

干贝蛋白炒饭

Fried Rice with Egg White And Conpoy

福果芋泥

Mashed Yam with Ginkgo

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SET MENU F



\$1498 for 10 Persons

潮式冻食黄蟹膏

Teochew Style Chilled Yellow Roe Crab

潮式烧烤乳猪

Teochew Style Roasted Suckling Pig

潮式四喜拼盘

(肉枣、虾丸、卤香爱尔兰肥鸭片、卤香墨鱼)

Teochew Style Quadruple Combination Platter

(Pork Roll, Prawn Ball, Braised Sliced Irish Fat Duck, Braised Octopus)

砂锅潮州翅

Teochew Style Braised Shark's Fin in Casserole

半煎煮顺壳鱼

Pan-fried and Braised Soon Hock Fish

上汤方鱼焖苋菜

Braised Chinese Spinach with Dried Flat Fish

潮式海鲜炒面线

Stir-fried Seafood Mee Sua in Teochew Style

杨枝甘露

Chilled Mango Sago with Pomelo

Price is subject to service charge and 7% GST. Corkage fee applies for BYO wines.
The management reserves the right to replace items with an item of equivalent value without prior notice.

SET MENU G

\$1598 for 10 Persons

潮式卤味三拼

(卤香爱尔兰肥鸭片、卤香墨鱼、卤香分蹄)

Teochew Style Braised Trio Combination
(Braised Sliced Irish Fat Duck, Braised Sliced Pork Knuckle, Braised Octopus)

莆鱼蟹肉干捞鱼翅

Sautéed Shark's Fin with Crab Meat served in Superior Broth

方鱼焗波士顿龙虾

Braised Boston Lobster with Dried Flat Fish

半煎煮红斑

Braised and Pan-fried Red Garoupa in Teochew Style

干贝扒双蔬

Sautéed Assorted Vegetables with Conpoy

潮州蚝煎蛋

Teochew Style Pan-fried Oyster Omelette

XO酱海鲜炒面卜

Sautéed Mee Bo with Seafood in XO Sauce

金银三宝烙

Crispy Sweet Potato, Pumpkin and Yam Strips

福果桃树胶

Double-boiled Peach Collagen with Ginkgo

Price is subject to service charge and 7% GST. Corkage fee applies for BYO wines.
The management reserves the right to replace items with an item of equivalent value without prior notice.

VEGETARIAN SET MENU

\$78 per person

翡翠豆腐扒双菇

Braised Spinach Tofu with Mushroom

金瓜菠菜太极羹

Spinach Purée with Pumpkin Broth

竹笙鼎湖上素

Braised Vegetables with White Fungus and Mushroom

金针菇白玉卷

Cabbage with Enoki Mushroom Roll

玉兰菜圃炒河粉

Stir-fried Hor Fun with Kai Lan and Preserved Turnip

福果芋泥

Mashed Yam with Gingko

Price is subject to service charge and 7% GST. Corkage fee applies for BYO wines.
The management reserves the right to replace items with an item of equivalent value without prior notice.



Operating Hours:

Mon - Fri

11.30am - 3.30pm (Last order at 3pm)
6.00pm - 10.30pm (Last order at 10pm)

Sat, Sun & PH

10.30am - 3.30pm (Last order at 3pm)
6.00pm - 10.30pm (Last order at 10pm)



