

EXECUTIVE SET LUNCH

3 COURSES | 38 /person

LS1

APPETISER PLATTER (P)

Siew Mai, Steamed Seafood & Spinach Dumpling,
Crispy Eggplant & Pork Floss, Crackling Roast Pork

or

LS2

CUCUMBER AND SEAWEED 'SALAD'

Sakura Shrimp (served cold)

&

CRISPY SHRIMP BEANCURD ROLL WITH PORK FLOSS (P)

or

LS3

PRAWN DUMPLING IN SUPREME BROTH

Shrimp Spring Roll, Housemade Tofu, Cabbage

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LS4

STEAMED LOTUS-LEAF WRAPPED HALIBUT FILLET

&

BAKED 'CHAR SIEW' CHICKEN

&

BRAISED KING PRAWN AND MINCED PORK

HENG HWA RICE VERMICELLI (P)

Chinese Celery

—

LS5

BUBUR CHAR-CHAR

Pandan-Coconut Panna Cotta, Sweet Potato, Yam, Banana,
Shaved Salted Coconut Ice

or

LS6

PANDAN CRÈME BRÛLÉE (N)

Peanut Ash, Waffle Biscuit, Gula Melaka Sauce

Add 4 to change your dessert to our a la carte selection

IMPERIAL SET LUNCH

4 COURSES | 58 /person (minimum 2 persons)

CSL1

DIM SUM & SIGNATURE ROASTS (P) (individual portions)

Har Gau, Siew Mai, Char Siew Puff,

EMPRESS Char Siew, Roast Pork, Peking Duck

—

SOUP (choose 1, served in individual bowls)

CSL2A King Prawn Dumpling Soup

CSL2B Teapot Soup

CSL2C Double-Boiled Superior Soup
in Young Coconut

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MAINS (choose 2 per table, sharing)

CSL3A Crispy-Battered Japanese Halibut Fillet

CSL3B 'Kung Pao' King Prawns

CSL3C XO Chilli Hokkaido Scallops

CSL3D Seared Angus Beef Tenderloin Cubes (GF)

CSL3E Sweet & Sour Pork (P)

CSL3F Crispy Sesame Chicken

CSL3G Seafood Spinach Tofu

CSL3H Stir-Fried French Beans (P)

&

CSL4

KING PRAWN E-FU NOODLES (sharing)

Egg Drop Gravy

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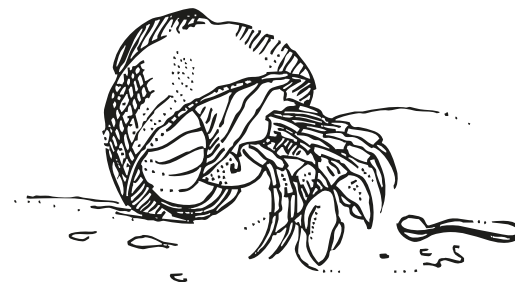
SWEET ENDINGS (choose 1, individual portions)

CSL5B Sticky Date & Longan Pudding (N)

CSL5E Bubur Char-Char

CSL5C Peanut-Coated Black Sesame 'Mochi' Balls (N)

CSL5D Teochew "Orh-Nee" (N)



V - Vegetarian GF - Gluten-Free P - Contains Pork N - Contains Nuts

• Some menu items may be made vegetarian-friendly. Please check with your server. •

• Prices exclude 10% service charge and GST •