

EXECUTIVE SET LUNCH

4 COURSES | 48 /person

LS1

APPETISER PLATTER (P)

Steamed Seafood & Spinach Dumpling,
Steamed Shanghai Soup Dumpling, Crackling Roast Pork,
Prawn Croutons With Avocado & Mayonnaise

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LS3

PRAWN & CABBAGE EGG DROP SOUP WITH PORK-CHIVES WONTON (P)

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LS4

DEEP-FRIED BARRAMUNDI FILLET WITH GINGER FLOWER & PLUM GLAZE & 'TEO CHEW'-STYLE MARINATED DUCK BREAST WITH PEANUTS (N)

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LOTUS EGG WHITE FRIED RICE Sautéed Crab Meat, Dried Scallops, Crispy Baby Prawns with Truffle Oil

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LS5

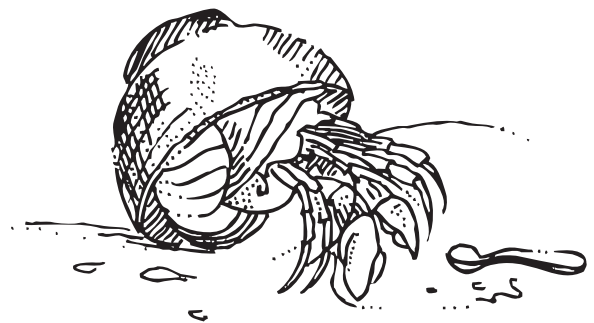
PANDAN CRÈME BRÛLÉE (N) Peanut Ash, Waffle Biscuit, Gula Melaka Sauce

or

LS6

STICKY DATE & LONGAN PUDDING (N) Gula Melaka Butterscotch, Walnuts, Goji Berry & Vanilla Swirl Ice Cream

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



V - Vegetarian P - Contains Pork N - Contains Nuts VG - Vegan

• Some dishes can be made vegetarian or vegan-friendly. Please check with your server •
• Prices exclude 10% service charge and GST •