

## DIM SUM BRUNCH

11am - 1pm | 1pm - 3pm | \$63 Children Below 12 Years Old | \$38 Children Below 5 Years Old | free

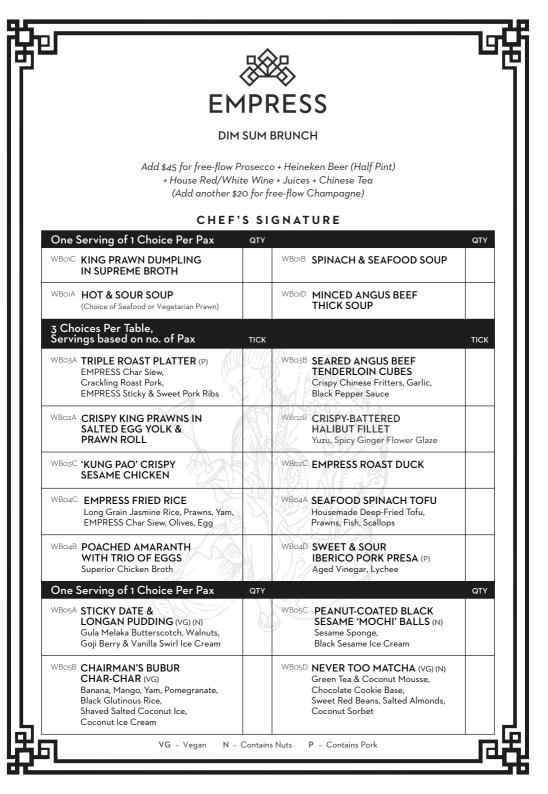
Please note all seatings are in 2hr-blocks & last-orders are 15min before end of meal.

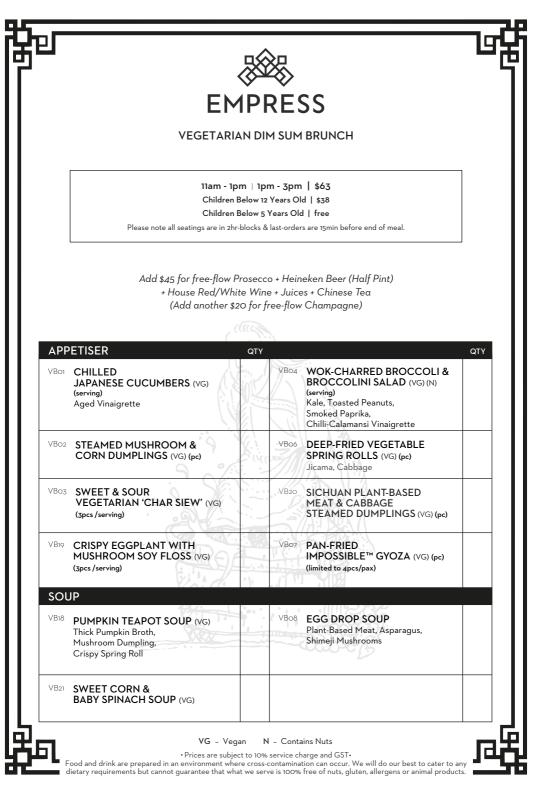
Add \$45 for free-flow Prosecco + Heineken Beer (Half Pint) + House Red/White Wine + Juices + Chinese Tea (Add another \$20 for free-flow Champagne)

## DIM SUM Unlimited Servings

Order by no. of Pieces	PC Order by Servings s
WB05 HAR GAU (pc) Steamed Prawn Dumplings	WB08 CUCUMBER & SEAWEED SALAD WITH CRISPY SAKURA SHRIMPS (serving)
WBo6 SIEW MAI (pc) Chicken & Prawn Steamed Dumplings	WB13 CRISPY EGGPLANT & PORK FLOSS (P) (3pcs /serving)
WB07 STEAMED SEAFOOD & SPINACH DUMPLINGS (pc) Scallops, Prawns, Crab, Spinach	WB14 STIR-FRIED TURNIP CAKE (serving) Minced Chinese Sausage, Bean Sprouts, X.O. Chilli Sauce
WB09 STEAMED MUSHROOM & CORN DUMPLINGS (VG) (pc)	WB15 SLICED FISH, SPINACH & SHREDDED GINGER PORRIDGE (serving)
WB11 STEAMED CHIVES & PORK DUMPLING (P) (pc)	WB16 PRESERVED EGG & PORK PORRIDGE (P) (serving)
WB12 CRISPY SHRIMP ROLLS (pc) Cocktail Sauce	WB17 DRIED SCALLOP & SHREDDED DUCK PORRIDGE (serving)
WB18 STEAMED MOLTEN EGG CUSTARD BUNS (pc)	WB19 STEAMED BLACK BEAN SAUCE SPARE RIBS (serving)
WB21 PRAWN CROUTONS WITH SEAWEED & PORK FLOSS (P) (pc)	WB20 STEAMED X.O. CHICKEN FEET (serving)

• Prices are subject to 10% service charge and GST• Food and drink are prepared in an environment where cross-contamination can occur. We will do our best to cater to any dietary requirements but cannot guarantee that what we serve is 100% free of nuts, gluten, allergens or animal products.





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VEGETARI	AN DIM SUM BRUNCH	
+ House Red/Whi	Prosecco + Heineken Beer (Half Pint) ite Wine + Juices + Chinese Tea 20 for free-flow Champagne)	
MAIN	QTY	QTY
VB09 <b>STIR-FRIED</b> <b>MUSHROOM MEDLEY</b> (VG) Shiitake, Shimeji, Oyster Mushrooms, Beansprouts	VB14 THREE MUSHROOM E-FU NOODLES Yellow Chives	
VB10 FRIED BROWN RICE MEDLEY (VG) (N) Hon Shimeji Mushrooms, Asparagus, Yam, Goji Berries, Pine Nuts	VB15 TWICE-COOKED SHANGHAI-STYLE HOUSEMADE TOFU Shiitake, Oyster Mushrooms	
VBn SICHUAN IMPOSSIBLE™ MEAT & MAPO TOFU IN HOTPOT (VG)	VB16 SWEET & SOUR 'MEAT' BALLS (VG) (serving)	
VB12 KUNG PAO WOK-CHARRED CAULIFLOWER (VG)	VB17 STIR-FRIED FRENCH BEANS (VG) Minced Plant-Based Meat, Shimeji Mushrooms	
VB13 CRISPY-BATTERED TOFU 'FISH' PATTIES (VG) (serving) Ginger Flower Glaze	VB18 BABY SPINACH & SHIMEIJI MUSHROOM PORRIDGE (VG)	
DESSERT (One Serving of 1 Choice P	Per Person)	
WB05A <b>STICKY DATE &amp;</b> <b>LONGAN PUDDING</b> (VG) (N) Gula Melaka Butterscotch, Walnuts, Goji Berry & Vanilla Swirl Ice Cream	WB05C <b>PEANUT-COATED BLACK</b> <b>SESAME 'MOCHI' BALLS</b> (N) Sesame Sponge, Black Sesame Ice Cream	
WB05B CHAIRMAN'S BUBUR CHAR-CHAR (VG) Banana, Mango, Yam, Pomegranate, Black Glutinous Rice, Shaved Salted Coconut Ice, Coconut Ice Cream	WB05D NEVER TOO MATCHA (VG) (N) Green Tea & Coconut Mousse, Chocolate Cookie Base, Sweet Red Beans, Salted Almonds, Coconut Sorbet	