

园  
景

GARDEN  
VIEW





CHINESE RESTAURANT

# Ala Carte

## 小食

### APPETIZER

#### Per Portion

|  |      |
|--|------|
| 酸姜皮蛋<br>Century Egg with Pickled Ginger  | \$6  |
| 肉松脆茄子<br>Crispy Eggplant topped with Pork Floss  | \$9  |
| 七味椒盐豆腐粒     | \$9  |
| Deep-fried Beancurd Cube with Salt and Pepper  |      |
| 金沙松化鱼皮      | \$11 |
| Crispy Fish Skin with Salted Egg Yolk  |      |
| 西苑柚子软壳蟹  | \$14 |
| Crispy Soft-Shell Crab with Pomelo   |      |
| 泡菜生捞海蜇汾蹄  | \$14 |
| Marinated Jellyfish and Pork Trotter with Kimchi   |      |
| 椒盐白饭鱼     | \$14 |
| Crispy Whitebait with Salt and Pepper  |      |



Chef Recommendation / Heritage Selection



Spicy

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# Ala Carte

## 烧烤精选

### BBQ SELECTION

[\*1 day advance pre-order required]

|   | Half  | Whole |
|---|-------|-------|
| 全体大红片皮乳猪*                      |       | \$268 |
| Garden View Signature Roasted Suckling Pig  |       |       |
| 樟茶鸭* / 帝皇琵琶鸭*                  |       | \$68  |
| Tea Smoked Duck / Roasted Pipa Duck   |       |       |
| 人参富贵鸡*                         |       | \$68  |
| Ginseng Chicken   |       |       |
| 花雕贵妃鸡*  |       | \$38  |
| Chinese Wine Imperial Chicken   |       |       |
| 片皮北京烤鸭                        |       | \$68  |
| Peking Duck   |       |       |
| 明炉烧鸭  | \$30  | \$60  |
| Roasted Duck  |       |       |
| 脆皮烧鸡  | \$19  | \$38  |
| Crispy Roasted Chicken served with Prawn Cracker  |       |       |
|   | Small | Large |
| 烧味三拼 (脆皮烧肉, 蜜汁黑豚叉烧拼生捞海蜇)  | \$30  | \$60  |
| Barbecued Trio Combination (Roasted Pork Belly Cube, Honey-glazed Barbecued Iberico Pork & Marinated Jellyfish) |       |       |
| 烧味双拼 (脆皮烧肉, 蜜汁黑豚叉烧)   | \$26  | \$52  |
| Barbecued Dual Combination (Roasted Pork Belly Cube & Honey-glazed Barbecued Iberico Pork)                      |       |       |
| 脆皮烧肉  | \$20  | \$40  |
| Roasted Pork Belly Cube   |       |       |
| 蜜汁黑豚叉烧  | \$20  | \$40  |
| Honey-glazed Barbecued Iberico Pork   |       |       |



Chef Recommendation / Heritage Selection




Spicy

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# Ala Carte

## 汤 / 羹类 SOUP

### Per Pax

红烧竹笙烩官燕 

Bird's Nest Soup with Bamboo Pith in Brown Sauce

\$49

鲜人参花胶炖天白菇汤

Double-boiled Fish Maw Soup with Fresh Ginseng and Mushroom

\$24

瑶柱花胶炖鱼骨汤

Double-boiled Shark's Cartilage Soup with Fish Maw and Conpoy

\$24

蟹皇蟹肉雪蛤羹

Hashima Soup with Crab Roe and Crab Meat

\$19

大虎虾酸辣羹

Hot and Sour Soup with Tiger Prawn,  
Shredded Wood Fungus and Mushroom

\$14

三宝蟹肉鱼鳔羹

Fish Maw Soup with Crab Meat and Three Treasures

\$14

云腿竹笙姬茸菇炖菜胆汤

Double-boiled Agaricus Mushroom Soup  
with Bamboo Pith, Hunan Ham and Chinese Cabbage

\$14

### Per Pax

### Small

### Medium

### Large

老火炖例汤


Double-boiled Soup of the Day

\$9

\$28

\$42

\$56

黄焖鱼鳔羹 

Braised Fish Maw in  
Superior Yellow Stock

\$11

\$32

\$48

\$64

 Chef Recommendation / Heritage Selection

 Spicy

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# Ala Carte

## 汤类 SOUP

[\*2 days advance pre-order required]

### Per Pax

高汤三头鲍鱼佛跳墙\*

\$98

3 head Abalone Buddha Jump Over the Wall

高汤六头鲍鱼佛跳墙\*

\$88

6 head Abalone Buddha Jump Over the Wall

### Large

鲜人参原只鸡炖花胶汤 – 十人份\*

\$268

Double-boiled Chicken Soup

with Fish Maw in Fresh Ginseng – For 10 Pax



Chef Recommendation / Heritage Selection

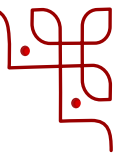
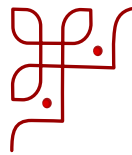


Spicy

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# Ala Carte

## 鲍鱼海味类

### ABALONE AND DRIED DELICACY

#### Per Pax

红烧三头鲍鱼扣海参 \$64  
Braised Whole 3-head Abalone with Sea Cucumber

鲍罗万有 (两位起) \$36  
Braised Seafood Treasure Pot (Min 2 pax)  
[鲍鱼仔 Whole Baby Abalone, 冬菇 Shiitake Mushroom,  
海参 Sea Cucumber, 带子 Fresh Scallop]

蚝皇六头鲍鱼扣海参冬菇 \$34  
Braised Whole 6-head Abalone with Sea Cucumber & Mushroom

蚝皇六头鲍鱼扣鹅掌 \$34  
Braised Whole 6-head Abalone with Goose Web

#### Small Medium Large

鲍片扣天白菇 \$68 \$102 \$136  
Sliced Abalone with Mushroom  
and Seasonal Greens

海味一品鲜煲 \$58 \$87 \$116  
Braised Seafood Treasure and Pork Tendon  
served in Claypot [海参 Sea Cucumber,  
冬菇 Shiitake Mushroom, 蹄根 Pork Tendon,  
干贝 Dried Scallop, 虾球 Prawn]

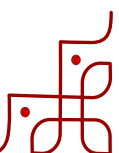


Chef Recommendation / Heritage Selection



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# Ala Carte

## 生猛海鲜类

### LIVE SEAFOOD

[\*2 days advance pre-order required]

Per 100g

斯里兰卡肉蟹\*  
Live Sri Lankan Crab

\$12

#### 煮法 Preparation Styles

- 辣椒 Chilli
- 咸蛋 Salted Egg Yolk
- 黑胡椒 Black Pepper
- 花雕蛋白蒸 'Hua Tiao' Steamed with Egg White
- 清蒸 Steamed

Per 100g

象拔蚌\*  
Geoduck

Market

澳州 西澳龙虾  
Live Australian Red Lobster

\$17

活生虾  
Live Prawn

\$10

#### 煮法 Preparation Styles

- 刺身 Sashimi (活生虾以外 excluding live prawn)
- 堂灼 Poached with Superior Stock
- 蒜茸粉丝蒸 Steamed with Vermicelli and Minced Garlic
- 上汤焗 Baked in Superior Stock
- 花雕蛋白蒸 Steamed with Hua Tiao Cooking Wine and Egg White
- XO酱炒 Sautéed with Glass Vermicelli in Spicy XO Sauce served in Claypot



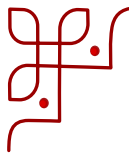
Chef Recommendation / Heritage Selection



Spicy

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## 游水海鲜类

### LIVE FISH

[\*2 days advance pre-order required]

Per 100g

|                         |        |
|-------------------------|--------|
| 东星斑鱼*                   | Market |
| Leopard Coral Grouper   |        |
| 多宝鱼*                    | Market |
| Turbot Fish             |        |
| 笋壳鱼                     | \$12   |
| Marble Goby 'Soon Hock' |        |
| 龙虎斑                     | \$11   |
| Dragon Tiger Grouper    |        |
| 巴丁鱼,水果鱼*                | \$10   |
| Patin                   |        |

#### 煮法 Preparation Styles

- 清蒸 Steamed with Light Soy Sauce
- 油浸 Deep-fried with Light Soy Sauce
- 古法蒸 Steamed with Wood Fungus, Golden Mushroom and Red Date
- 姜茸蒸 Steamed with Minced Ginger
- 蒜子火腩焖 Braised with Roasted Pork and Garlic served in Claypot
- 干爆焖 Braised with Minced Meat, Garlic and Onion

Per Pc

|                 |      |
|-----------------|------|
| 鲈鱼扒 — 70g       | \$22 |
| Sea Perch Steak |      |

#### 煮法 Preparation Styles

- 蒜茸豆筋蒸 Steamed with Beancurd Sheet and Minced Garlic
- 清蒸 Steamed with Light Soy Sauce
- 杏香西施 Deep-fried with Almond Flake, Lemongrass and Plum Sauce
- 日式焗 Japan Style Baked

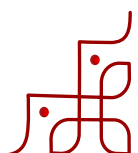


Chef Recommendation / Heritage Selection



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## 海鲜类

### SEAFOOD

|  | Small | Medium | Large |
|--|-------|--------|-------|
| 砂煲豉汁凉瓜焖斑头腩<br>Braised Grouper Head with Bittergourd<br>in Black Bean Sauce   | \$38  | \$57   | \$76  |
| 干爆茄子豆根斑头腩<br>Grouper Head with Brinjal & Beancurd Skin   | \$38  | \$57   | \$76  |
| 顺德爆炒红斑球<br>Stir-fried Grouper Fillet with Pickled Olive and Garlic   | \$34  | \$51   | \$68  |
| 油泡京葱红斑球<br>Stir-fried Grouper Fillet with Onion  | \$34  | \$51   | \$68  |
| XO酱芦笋炒带子  <br>Sautéed Scallop with Asparagus in XO Sauce | \$34  | \$51   | \$68  |
| 三文鱼子芥末夏果虾球<br>Deep-fried Prawn with Wasabi Mayonnaise Sauce,<br>Macadamia Nut & Salmon Fish Roe  | \$30  | \$45   | \$60  |
| 黄金虾球 <br>Deep-fried Prawn with Salted Egg Yolk  | \$30  | \$45   | \$60  |
| 西施松露油炒蟹肉<br>Stir-fried Crab Meat with Truffle Oil  | \$30  | \$45   | \$60  |
| 豉油皇煎生虾 <br>Stir-fried Prawn with Superior Soy Sauce   | \$28  | \$42   | \$56  |
| 蟹肉野菌烩荷塘<br>Steamed Egg White with Crabmeat<br>and Fresh Mushroom   | \$22  | \$33   | \$44  |
| 椒盐香脆花枝片<br>Crispy Cuttlefish Salt and Pepper   | \$20  | \$30   | \$40  |



Chef Recommendation / Heritage Selection



Spicy

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## 豚类 PORK

|   | Small | Medium | Large |
|---|-------|--------|-------|
| 香芋腊味黑豚肉<br>Stir-fried Kurobuta Pork with Taro<br>and Chinese Sausage  | \$27  | \$41   | \$54  |
| 蜜汁蒜片黑豚肉<br>Stir-fried Kurobuta Pork with<br>Sliced Roasted Garlic and Marmite Sauce                             | \$27  | \$41   | \$54  |
| 蒙古香煎猪扒 <br>Mongolian Pork Chop | \$24  | \$36   | \$48  |
| 咖啡排骨 <br>Coffee Pork Rib      | \$20  | \$30   | \$40  |
| 京都排骨<br>Jing Du Pork Rib  | \$20  | \$30   | \$40  |
| 荔枝咕噜肉<br>Sweet and Sour Pork with Lychee<br>and Mixed Capsicum  | \$20  | \$30   | \$40  |



Chef Recommendation / Heritage Selection



Spicy

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## 鸡牛类

## CHICKEN AND BEEF

|   | Small | Medium | Large |
|---|-------|--------|-------|
| 杏香牛柳粒<br>Sautéed Beef Cube with Almond Flake  | \$30  | \$45   | \$60  |
| 芝麻酱香煎牛柳 <br>Pan-seared Beef Steak in Sesame Sauce  | \$30  | \$45   | \$60  |
| 黑椒牛扒 <br>Pan-seared Beef Steak with Black Pepper Sauce                                   | \$30  | \$45   | \$60  |
| 中式香煎牛仔扒<br>Chinese Style Pan-seared Beef Steak  | \$30  | \$45   | \$60  |
| 鲜蘑菇炒牛肉<br>Stir-fried Sliced Beef with Button Mushroom   | \$26  | \$39   | \$52  |
| 宫保腰果鸡球 <br>'Gong Bao' Style Stir-fried Chicken<br>with Dried Red Chilli and Cashew Nut | \$20  | \$30   | \$40  |
| 辣子鸡球 <br>Stir-fried Chicken with Dried Red Chilli and Peppercorn                       | \$20  | \$30   | \$40  |



Chef Recommendation / Heritage Selection



Spicy

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## 沙煲类 CLAYPOT

|  | Small | Medium | Large |
|--|-------|--------|-------|
| 干爆海参豆腐煲<br>Stir-fried Sea Cucumber with Beancurd   | \$40  | \$60   | \$80  |
| XO生虾粉丝煲  <br>Prawn with Vermicelli in XO Sauce                   | \$30  | \$45   | \$60  |
| 豉味香麦菜黑豚肉煲<br>Stir-fried Kurobuta Pork with<br>Vegetable in Black Bean Sauce  | \$28  | \$42   | \$56  |
| 粤式萝卜牛腩煲 <br>Cantonese Style Braised Beef Brisket with Radish  | \$24  | \$36   | \$48  |
| 芋头滑鸡球煲<br>Braised Chicken with Yam   | \$20  | \$30   | \$40  |
| 咸鱼鸡粒豆腐煲 <br>Braised Beancurd with Chicken and Salted Fish   | \$19  | \$29   | \$38  |
| 渔香茄子煲  <br>Braised Eggplant with Minced Pork and Salted Fish | \$19  | \$29   | \$38  |
| 松菇茄子豆根煲<br>Claypot Brinjal with Beancurd Skin<br>& Honshimeiji Mushroom  | \$18  | \$27   | \$36  |



Chef Recommendation / Heritage Selection



Spicy


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# Ala Carte

## 素汤 / 羹类

### VEGETARIAN SOUP

|   | Per Pax |
|---|---------|
| 野生竹笙鲜菇炖汤<br>Double-boiled Wild Bamboo Pith and Mushroom   | \$12    |
| 菇丝酸辣羹 <br>Hot and Sour Soup with Shredded Mushrooms,<br>Wood Fungus, Chilli and Beancurd | \$8     |
| 上素粟米羹<br>Sweet Corn Soup  | \$8     |
| 鲜蘑菇豆腐羹<br>Button Mushroom Soup with Beancurd  | \$8     |



Chef Recommendation / Heritage Selection



Spicy

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# Ala Carte

## 素菜

### VEGETARIAN DISHES

|  | Small | Medium | Large |
|--|-------|--------|-------|
| 南乳斋煲    | \$20  | \$30   | \$40  |
| Braised Broccoli with Vermicelli, Seasonal Greens,<br>Sliced Mushroom & Fermented Beancurd Sauce   |       |        |       |
| 麦香酥炸素虾   | \$18  | \$27   | \$36  |
| Deep-fried Mock Prawn with Cereal  |       |        |       |
| 宫保腰果素鸡丁   | \$18  | \$27   | \$36  |
| 'Gong Bao' Style Stir-fried Mock Chicken<br>with Dried Red Chilli & Cashew Nut   |       |        |       |
| 麦香酥炸豆腐   | \$18  | \$27   | \$36  |
| Deep-fried Cereal Beancurd   |       |        |       |
| 夏果黑椒豆腐   | \$18  | \$27   | \$36  |
| Stir-fried Beancurd with<br>Macadamia Nut & Black Pepper   |       |        |       |
| 素麻婆豆腐   | \$18  | \$27   | \$36  |
| Vegetarian Mapo Beancurd   |       |        |       |
| 什菌炒芥兰  | \$18  | \$27   | \$36  |
| Stir-fried Kai Lan with Wild Mushroom  |       |        |       |
| 上素煎生面  | \$18  | \$27   | \$36  |
| Crispy Noodle with Mixed Vegetable   |       |        |       |
| 素干烧榄菜四季豆   | \$17  | \$26   | \$34  |
| Stir-fried French Bean with Olive Vegetable  |       |        |       |
| 芥末松菇   | \$17  | \$26   | \$34  |
| Deep-fried Honshimeiji Mushroom with<br>Wasabi Mayonnaise Sauce  |       |        |       |
| 素渔香茄子煲   | \$17  | \$26   | \$34  |
| Braised Eggplant with Spicy Sauce  |       |        |       |



Chef Recommendation / Heritage Selection



Spicy

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## 健康养生时蔬，豆腐类

### VEGETABLES AND HOME-MADE BEANCURD

|  | Small | Medium | Large |
|--|-------|--------|-------|
| 肉酱松菇带子自制豆腐<br>Braised Home-made Beancurd with Scallop,<br>Minced Pork, Honshimeiji Mushroom and Seasonal Greens                                      | \$28  | \$42   | \$56  |
| 鱼骨汤鱼鳔灼白菜苗<br>Poached Baby Cabbage and Fish Maw<br>in Fish's Cartilage Soup   | \$24  | \$36   | \$48  |
| 鲜蟹肉竹笙自制豆腐<br>Braised Home-made Beancurd with<br>Crab Meat, Bamboo Pith and Seasonal Greens   | \$24  | \$36   | \$48  |
| 咸鱼银芽青龙菜<br>Stir-fried Royale Chive<br>with Beansprout and Salted Fish  | \$18  | \$27   | \$36  |
| 金银蛋苋菜苗 <br>Poached Chinese Spinach with Trio Egg                  | \$20  | \$30   | \$40  |
| XO酱肉碎炒四季豆 <br>Stir-fried French Bean with Minced Pork in XO Sauce | \$18  | \$27   | \$36  |
| 绿耳仙夏<br>Sautéed Lotus Root, Asparagus, Snow Fungus,<br>Snow Pea, Honshimeiji Mushroom and Lily Bulb  | \$18  | \$27   | \$36  |
| 田园时蔬<br>Seasonal Vegetables<br>[芥兰 Hong Kong Kai Lan / 菜心 Choy Sum /<br>芦笋 Asparagus / 白菜苗 Chinese Cabbage ]   | \$18  | \$27   | \$36  |
| [莧菜苗 Chinese Spinach / 西兰花 Broccoli /<br>生菜 Lettuce / 菠菜 Spinach]  | \$16  | \$24   | \$32  |



Chef Recommendation / Heritage Selection



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## 面 / 饭类

## NOODLES AND RICE

|   | Small | Medium | Large |
|---|-------|--------|-------|
| 海鲜煎生面<br>Crispy Noodle with Seafood   | \$24  | \$36   | \$48  |
| 姜葱生虾焖面卜<br>Braised Mee Pok with Fresh Prawn, Ginger and Onion   | \$22  | \$33   | \$44  |
| 豉汁黑猪肉焖米粉<br>Braised Rice Vermicelli with Kurobuta Pork<br>in Black Bean Sauce   | \$22  | \$33   | \$44  |
| 海鲜干炒鱼茸面 <br>Stir-fried Fish Paste Noodle with Assorted Seafood     | \$20  | \$30   | \$40  |
| 虾子干烧伊面 <br>Braised Ee-Fu Noodle with Shrimp Paste                | \$18  | \$27   | \$36  |
| 潮式炒河粉<br>Teochew Style Stir-fried Hor Fun   | \$18  | \$27   | \$36  |
| 大澳米粉 <br>Bee Hoon with Seafood & Salted Fish                     | \$18  | \$27   | \$36  |
| 三文鱼子蟹肉蛋白炒饭<br>Fried Rice with Crab Meat, Egg White and Caviar   | \$24  | \$36   | \$48  |
| 扬州炒饭 <br>Yangzhou Fried Rice with Honey Glazed Pork<br>and Prawn | \$18  | \$27   | \$36  |

### Per Pax

|   |      |
|---|------|
| 砂煲咸鱼鸡球腊味饭<br>Claypot Rice with Meat, Chicken, Salted Fish,<br>Chinese Sausage, Liver Sausage and Seasonal Greens<br>[Minimum 4 pax, estimated waiting time of 45 minutes] | \$12 |
|---|------|



Chef Recommendation / Heritage Selection



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# Ala Carte

## 甜品 DESSERT

### Per Portion

|  |            |
|--|------------|
| 红莲炖雪蛤     | \$12       |
| Double-boiled Hashima with Lotus Seed and Red Date   |            |
| 芦荟香茅冻     | \$7        |
| Chilled Lemongrass Jelly with Sea Coconut and Aloe Vera                                    |            |
| 养颜自制龟苓膏   | \$7        |
| Chilled Herbal Jelly served with Honey Syrup   |            |
| 椰汁金瓜芋泥    | \$6        |
| Yam Paste with Pumpkin in Coconut Cream  |            |
| 杨枝甘露   | \$6        |
| Chilled Mango Sago with Pomelo   |            |
| 椰香之冻   | \$6        |
| Chilled Coconut Pudding  |            |
| 香芒布丁    | \$6        |
| Chilled Mango Pudding  |            |
| 枸杞子桂花糕  | \$6        |
| Osmanthus Jelly with Wolfberry   | (3 pieces) |
| 水果拼盘   | \$16       |
| Fresh Fruit Platter  |            |
| 豆沙锅饼   | \$15       |
| Deep-fried Red Bean Pancake  |            |
| 加：香草雪糕   | \$2        |
| Add: Vanilla Ice Cream   |            |



Chef Recommendation / Heritage Selection



Spicy

Please inform your wait staff of any food allergies, intolerance or dietary requirements that you may have.  
Prices are in SGD and inclusive of GST. Non-members are subject to service charge.



# INDIVIDUAL SET MENU A

\$58 Per Pax  
(Min. 2 Pax)

园景三拼

椒盐白饭鱼, 生捞海蜇, 脆皮烧肉

Garden View Combination Crispy Whitebait with Salt and Pepper,  
Marinated Jellyfish and Roasted Pork Belly Cube

酸辣鱼鳔带子羹

Hot and Sour Soup with Fish Maw and Fresh Scallop

XO酱炒甜豆虾球鲜百合

Stir-fried Prawns with Honey Pea and Lily Bulb in XO Sauce

日式焗鸡扒

Hokkaido Style Baked Chicken Chop

园景金镶炒饭

Garden View Fried Rice with Dried Scallop & Egg Yolk

时日甜品

Dessert of the Day



# INDIVIDUAL SET MENU B

\$88 Per Pax  
(Min. 2 Pax)

日式天妇罗炸虾拼鲜果龙虾沙律  
Lobster Salad with Fresh Fruits with Kyoto Tempura Prawn

鱼骨汤炖花胶竹笙  
Double-boiled Fish Bone Soup with Fish Maw and Bamboo Pith

黑松露香煎鲈鱼扒  
Pan-fried Sea Perch Fillet with Black Truffle

松菇肉酱带子自制豆腐  
Braised Home-made Beancurd with Scallop, Minced Pork,  
Hon Shimeji Mushroom and Seasonal Greens

海鲜干炒鱼茸面  
Garden View Stir-fried Dried Fish Paste Noodle with Assorted Seafood

时日甜品  
Dessert of the Day



# SET MENU C



\$298

(5 - 6 Pax)

港式烧味三拼

秘制叉烧，脆皮烧肉， 香煎熏鸭胸

Roasted Meat Combination

Honey Glazed Barbecued Pork, Roasted Pork Belly Cube and Pan-fried Smoked Duck

蟹肉三宝羹

Crabmeat Soup with Three Treasures

清蒸龙虎斑

Steamed Dragon Tiger Grouper

千丝炒双鲜时蔬

Stir-fried Fresh Scallop with Prawn with Bean Skin and Seasonal Vegetables

鱼骨汤鱼鳔灼白菜苗

Poached Baby Cabbage and Fish Maw in Fish's Cartilage Soup

韭黄金菇焖伊面

Braised Ee Fu Noodle with Chives and Enoki Mushroom

养颜自制龟苓膏

Chilled Home-made Herbal Jelly served with Honey Syrup

# SET MENU D

\$468  
(5 - 6 Pax)

锦绣聚宝盆

\*香脆腐皮卷 \*金沙松化鱼皮 \*泰式贵妃鲍 \*芥末虾球

Total Wealth Platter

Crispy Bean Skin Roll, Crispy Fish Skin with  
Salted Egg Yolk, Thai Style Mock Abalone, Wasabi Prawn

黄焖蟹肉鱼鳔羹

Braised Fish Maw with Crabmeat in Superior Yellow Stock

油浸笋壳鱼

Deep Fried Crispy Soon Hock in Light Sauce

特酱烧鸭

Cantonese Style Roasted Duck

红烧花菇海参

Braised Sea Cucumber with Shitake Mushroom

鲍汁焖面卜

Braised Mee Pok with Abalone Sauce

枸杞子桂花糕拼豆沙锅饼

Osmanthus Jelly with Wolfberry and Deep-fried Red Bean Pancake



# SET MENU E



\$668 (8 Pax)

\$768 (10 Pax)

片皮北京烤鸭

Peking Duck

迷你鲍鱼黄焖羹

Braised Mini Abalone with Fish Maw in Yellow Supreme Soup

清蒸笋壳鱼

Steamed Soon Hock in Light Sauce

豉油皇煎生虾

Stir-fried Prawn with Superior Soy Sauce

红烧鲍鱼扣花菇

Braised Abalone with Shitake Mushroom

黑胡椒炒牛粒

Sautéed Beef Cube in Black Pepper Sauce

鸭丝银芽煎生面

Crispy Noodle with Shredded Duck and Silver Sprout

杨枝甘露

Chilled Mango Sago with Pomelo

# SET MENU F

\$898 (8 Pax)

\$1088 (10 Pax)

## 豪华拼盘

\*鲜果龙虾律 \*椒盐白饭鱼 \*桂花炒蟹肉 \*泰式海蜇 \*香脆腐皮卷

## Deluxe Combinations

Lobster Salad, Crispy Whitebait with Salt and Pepper,  
Crabmeat Omelette, Thai Style Jellyfish, Crispy Bean Skin Roll

## 全体大红片皮乳猪

Garden View Signature Roasted Suckling Pig

## 红烧蟹肉燕窝羹

Braised Bird's Nest Soup with Crabmeat

## 古法蒸龙虎斑

Traditional Steamed Dragon Tiger Grouper with  
Wood Fungus, Golden Mushroom and Red Date

## 松露油香煎带子西兰花

Pan-fried Fresh Scallop with Truffle Oil and Broccoli

## 葱爆猪件焖豆腐

Braised Pork with Tofu served in Claypot

## 鲜菌干炒面线

Fried Flour Vermicelli with Fresh Mushrooms

## 芦荟香茅冻

Chilled Lemongrass Jelly with Sea Coconut and Aloe Vera