

✧ | Spring / Summer Lunch Set Menu

29 per person - choice of small eats and mains

Monday to Friday: 12pm-4.30pm

Small eats

Steamed dim sum trio

har gau with gold leaf
XO prawn and scallop shui mai
edamame and parsnip ^{vg}

Vegan dim sum trio ^{vg}

edamame and parsnip ^{vg}
golden squash and lily bulb ^{vg}
black pepper eryngii mushroom shui
mai ^{vg}

✧ Crispy duck salad +5
pomelo, pine nut, shallot

Crispy bean curd and mango salad ^{vg}

plum cherry tomato, yam bean, carrot, mixed micro cress

Morel mushroom and vegetable spring rolls ^v

crispy seaweed

Mains

✧ Grilled Chilean sea bass in honey +10
edamame

✧ Stir-fried black pepper beef fillet with Merlot
sugar snap

✧ Spicy prawns ^g
almond

Wok-seared silver cod in calamansi king soy sauce
kumquat purée, micro coriander, truffle tuile

Roasted chicken in satay sauce
chestnut, peanut, mantou

Stir-fried baby broccoli and preserved olives ^{vg}
crispy seaweed, pine nut

Stir-fried plant-based chicken and sugar snap ^{vg}
black pepper, red bell pepper

✧ Homemade egg tofu and aubergine claypot ^v
shiitake mushroom, chilli, black bean sauce