

## Starters & Bites 小吃

- Air Flown Fresh Seasonal Oysters | Ponzu Dressing** \$5 pp  
新鲜空运芬蒂克雷生蠔佐橙醬 | 柑橘醬
- ✓ **Green Mango, Pineapple Salad | Ginger Flower Dressing** \$16  
泰國青芒果 | 鳳梨 | 沙拉 | 姜花醬
- Prawn & Avocado Salad | Champagne Vinaigrette** \$22  
鰐梨蝦沙拉 | 香檳醬
- Crispy Prawn Fritter | Chilli Crab Dip** \$20  
脆皮蝦 | 新加坡辣椒醬
- 10 **Fried Sakura Chicken | Lemon Mayo | Sesame & Coriander Dip** \$19  
脆炸櫻花雞 | 檸檬蛋黃醬 | 泰國辣醬
- 10 **Wok Fried Angus Short Ribs | Garlic & Chilli** \$22  
鑊炒蒜香椒鹽安格斯短肋骨
- 10 **Charcoal Grilled New Zealand Lamb Leg Satay | House Made Peanut Sauce** \$22  
炭烤新西蘭小羊肉串 | 自制花生醬
- Asian Crackers | House Made Dips** \$10  
亞洲脆餅 | 特製蘸醬
- ✓ **French Fries** \$12  
炸薯條

## Dim Sum Selections & Soup 點心

- 10 **Foie Gras Xiao Long Bao (5pc)** \$25  
招牌鴨肝小籠包 (5p)
- Scallop and Sea Urchin Har Gow (4pc)** \$12  
扇貝海胆蝦餃 (4pc)
- Prawns and Doroc Pork Shaomai with Tobiko (4pc)** \$10  
西班牙猪肉鮮蝦飛魚籽燒賣 (4pc)
- ✓ **Steamed Assorted Mushroom Crystal Dumplings (3pc)** \$12  
野菌水晶餃 (3pc)
- Kong Bah Bao | Soya Braised Doroc Pork Belly | Lettuce and English Mustard** \$18  
主廚秘製扣肉包
- Double Boiled Soup of the Day** \$12  
時令燉靚湯
- 10 **Mushroom Cappuccino** \$15  
招牌野菌濃湯

## Noodles & Rice 面食, 米饭

- 10 **Wok Fried Live Maine Lobster Hokkien Noodle** \$39  
招牌鑊炒緬因龍蝦福建炒面
- Wok Fried Soy Marinated Wagyu Beef Hor Fun | Soft Boiled Egg** \$40  
乾炒和牛河 | 溫泉有機蛋
- 10 **Singapore Live Prawn Laksa** \$20  
Thick Rice Vermicelli in Spicy Coconut Soup  
星洲大蝦香辣叻沙
- Prawn and Pork Belly Noodle Soup** \$18  
鮮蝦五花肉湯面
- 10 **Wagyu Beef Broth Noodle** \$20  
藥膳和牛湯面
- Oriental Fried Rice | Seafood or Chicken** \$28  
星洲老爺炒飯 | 海鮮或雞肉
- Egg Fried Rice** \$25  
星洲老爺東方炒飯



Singapore's most iconic chef redefines the quintessential Singaporean gourmet experience here. Our all-day, all-occasion dining concept is for everyone – from local families to overseas friends seeking a Singaporean taste. And here, local classics are elevated with choice ingredients and precise cooking methods; authentic flavours are presented with a delicious difference. Rediscover the essence of Singaporean cuisine here



Lamb Leg Satay w Peanut Sauce



Crispy Prawn Fritters



Wok Fried Black Pepper Beef



Cereal King Prawns



White Pepper Crab



Wok Fried Lobster Hokkien Noodle



Wok Fried Angus Short Ribs



Singapore Live Prawn Laksa



Sweet and Sour Pork

10 **Chef Justin's Signature**  
廚師推薦

✓ **Vegetarian Options**  
素食者

All prices are subjected to 7% GST and 10% Service Charge for all diners

## Meat & Seafood 肉, 海鮮

- Cereal King Prawns** \$28  
香辣金絲麥片蝦
- Kelong Caught Fish Head | Singapore Curry or Sweet & Sour Chilli** MP  
時日奎籠海鮮魚頭 | 招牌新加坡咖哩 或 酸甜辣椒醬
- Pan Roasted Wild Crispy Scales Coral Cod (200g) | Peranakan Sweet & Sour Sauce or Shao Xing Cream** \$50  
脆鱗鱈魚 | 星洲酸甜醬或紹興奶油醬
- Pan Fried John Dory | XO Sauce** \$26  
鍋炒印章魚 | XO 醬
- Chicken Claypot with Preserved Daily Vegetables** \$26  
老米酒燒雞煲 | 黃花菜 | 黑木耳
- 10 **Singapore Hainanese Chicken (Half)** \$30  
星洲海南風味白斬雞 (半只)
- 10 **Sweet & Sour Iberico Pork** \$30  
酸甜咕嚕肉
- Wok Fried Kampot Black Pepper Angus Beef** \$30  
鑊炒柬埔寨黑椒牛肉
- Wok Fried Japanese A4 Wagyu Short Rib | Ginger & Spring Onion** \$38  
鑊炒薑蔥日本A4和牛
- Grilled F1 Wagyu Beef Steak (160G) | Black Kampot Pepper | Seasonal Vegetables | Rice** \$60  
烤F1和牛排 (160 克) | 柬埔寨黑胡椒 | 時蔬 | 白飯

- Alaskan King Crab Leg (300g)** \$98  
生猛阿拉斯加帝皇蟹腳  
*Singapore Chilli* | 招牌新加坡辣椒醬  
*Kampot Black Pepper* | 柬埔寨黑胡椒
- 10 **Kampot White Pepper** | 柬埔寨白胡椒
- Live Mud Crab (600g)** \$70  
生猛青蟹  
*Singapore Chilli* | 招牌新加坡辣椒醬  
*Kampot Black Pepper* | 柬埔寨黑胡椒
- 10 **Kampot White Pepper** | 柬埔寨白胡椒
- Live Whole Maine Lobster** \$80  
生猛緬因龍蝦  
*Kampot Black Pepper* | 招牌新加坡辣椒醬
- 10 **Kampot White Pepper** | 柬埔寨白胡椒  
*Garlic and Chilli* | 蒜香椒鹽

## Vegetables & Sides 時蔬

- ✓ 10 **Braised Tofu Claypot | Assorted Vegetables** \$24  
紅燒什錦豆腐煲
- ✓ **Wok Fried Seasonal Greens** \$16  
中式時蔬
- ✓ **Steamed "You Mai" Lettuce in Superior Soya Sauce & Garlic Oil** \$16  
蒜香蒸油生菜 | 特製生抽
- Fried Bun / Mantou (4pc)** \$3  
炸饅頭 (4pc)
- Jasmine Rice (per bowl)** \$1  
香茉莉香飯 (一份)
- Chicken Rice (per bowl)** \$2  
香雞油飯 (一份)



## Signature Crab Set

**\$75 per person (Minimum 2 persons)**  
招牌螃蟹套餐 一位\$75 (最少2位)

### Starter 小吃

Asian Crackers | House Made Dip  
亚洲脆饼 | 特制蘸酱

Charcoal Grilled New Zealand Lamb Leg Satay |  
House Made Peanut Sauce  
炭烤新西兰小羊肉串 | 自制花生酱

Chef Justin's Signature Foie Gras Xiao Long Bao  
招牌鸭肝小笼包

Chef Justin's Signature  
Wok Fried Live Maine Lobster Hokkien Noodle  
招牌镬炒缅因龙虾福建炒面

### Mains 主菜

Live Mud Crab  
Singapore Chilli | Kampot White Pepper | Kampot Black Pepper  
星洲辣椒酱 | 柬埔寨白胡椒 | 柬埔寨黑胡椒

Wok Fried Angus Short Ribs | Garlic and Chilli  
镬炒蒜香椒盐安格斯短肋骨

Wok Fried Seasonal Greens  
中式时蔬

Jasmine Rice  
茉莉香饭

### Desserts 甜品

House Made Salted Gula Java Ice Cream |  
Caramelised Crispy Rice  
自制海盐椰糖冰淇淋 | 焦糖脆米



## Family Set Menu

**\$320 For 4 - 5 people**  
家庭式套餐 (四-五人供用)

House Made Kampong Fragrant Drink  
包含一壶招牌自製冷飲

### Starter 小吃

Asian Crackers | House Made Dip  
亚洲脆饼 | 特制蘸酱

Selection of House Made Dim Sum  
招牌點心精选

Green Mango, Pineapple Salad | Ginger Flower Dressing  
泰国青芒果 | 凤梨 | 黄瓜 | 姜花酱

Singapore Hainanese Chicken (Half)  
星洲海南风味白斩樱花鸡

Chef Justin's Signature  
Wok Fried Live Maine Lobster Hokkien Noodle  
招牌镬炒缅因龙虾福建炒面

### Mains 主菜

Live Mud Crab  
Singapore Chilli | Kampot White Pepper | Kampot Black Pepper  
星洲辣椒酱 | 柬埔寨白胡椒 | 柬埔寨黑胡椒

Kelong Caught Fish Head | Singapore Curry or Sweet & Sour Chilli  
时日奎籠海鮮魚頭 | 招牌新加坡咖喱 或 酸甜辣椒酱

Wok Fried Seasonal Greens  
中式时蔬

Jasmine Rice  
茉莉香饭

### Desserts 甜品

Goreng Pisang "Split"  
脆炸香蕉雪糕盘



## Singapore Chicken Rice Set

**\$40 per person (Minimum 2 persons)**  
星洲海南雞套餐 一位\$40 (最少2位)

### Starter 小吃

Asian Crackers | House Made Dip  
亚洲脆饼 | 特制蘸酱

Charcoal Grilled New Zealand Lamb Leg Satay |  
House Made Peanut Sauce  
炭烤新西兰小羊肉串 | 自制花生酱

Scallop & Sea Urchin Har Gow  
扇贝海胆虾饺

### Mains 主菜

Singapore Hainanese Chicken (Half)  
星洲海南风味白斩樱花鸡 (半)

Steamed "You Mai" Lettuce in Superior  
Soya Sauce & Garlic Oil  
蒜香蒸油麦菜 | 特制生抽

Double Boiled Soup of the Day  
时令燉靚湯

Chicken Rice  
香鸡油饭

### Desserts 甜品

House Made Salted Gula Java Ice Cream |  
Caramelised Crispy Rice  
自制海盐椰糖冰淇淋 | 焦糖脆米

