



GOLDEN
PEONY
chinese cuisine

翡翠套餐

VEGETARIAN SET MENU

\$78++ PER PERSON

脆皮黄金泡泡乐古
特色素北京鸭卷
龙须野菌卷

Trio Platter

- Crispy 'Pao-Pao' with Plant Based Meat
 - Vegetarian Peking Duck
- Crispy Beancurd Skin Roll, Dried Pineapple, Homemade Pancake
 - Crispy Filo Mushroom Roll

椰皇竹笙杞子野菌素汤

Double-boiled Vegetarian Clear Soup

Bamboo Pith, Wolfberries, Morel Mushrooms
in Young Coconut

姜茸蒸素鱼

Vegetarian Fish

Steamed with Ginger Purée

红烧玉环翡翠狮子头

Plant Based Lion Head Ball

Winter Melon Ring

荷叶糯米鸡

Glutinous Rice

Steamed; wrapped in Lotus Leaf

雪梨桃胶蟠桃

Chilled Peach Jelly

Snow Pear, Peach Resin



SIGNATURE



P: CONTAINS PORK
MSC



N: NUTS
ASC



V: VEGETARIAN
SG LOCAL PRODUCE

All produce are prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please approach any of the Restaurant's Team Member.

All prices quoted are subject to 10% service charge and prevailing GST



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紫晶套餐

AMETHYST SET MENU

\$88++ PER PERSON

伦敦鸭两味拼黑椒天鹅芋盒

Trio Platter

- London Duck

Crispy Beancurd Skin, Dehydrated Pineapple, Homemade Pancake

- Sliced London Duck Meat

- Swan Pastry filled with Chili Crab Meat, Black Pepper Sauce

金盅瑶柱竹笙炖天使虾汤

New Caledonia 'Obsiblu' Prawn Soup

Double-boiled with Bamboo Pith and Conpoy
In Mini Golden Pumpkin

日式焗鲈鱼

Sea Perch

Baked with Teriyaki Sauce

香烤无锡骨

Loin Prime Rib

Fermented Red Beancurd, Bay Leaf
Red Kojic Sauce

鸡油花雕蟹钳麵线

Crab Claw

Stuffed with Prawn Paste, wrapped with Beancurd Skin
Steamed with Egg White, Chinese Wine Broth
Vermicelli 'Mian Xian' Noodle

鳄梨果露香草雪糕

Chilled Cream of Avocado

Vanilla Ice Cream

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红宝石套餐

RUBY SET MENU

\$128++ PER PERSON

凉拌冻龙虾伴胡麻酱冰菜

Chilled Spiny Lobster

Tobiko, 'Ice Plant', Sesame Dressing

椰皇螺头花胶玫瑰燕窝汤

Blooming Bird's Nest Soup

Double-boiled with Fish Maw, Sea Whelk
in Young Coconut

XO酱蒙古黑豚肉扒

Kurobuta Pork

Wrapped with Bacon
Signature Homemade XO Sauce

豉汁蒸翡翠鲈鱼

Sea Perch

Steamed with Black Bean Sauce

黑松露五头南非鲍鱼捞饭

Japanese Fragrant Fried Rice

Topped with 5 Head South Africa Abalone, Black Truffle

天鹅金薯酥拼雪梨雪耳炖桃胶

Dessert Combination

Swan Pastry filled with Sweet Potato
Double-boiled Peach Resin, Snow Pear and Fungus



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珍珠套餐

PEARL SET MENU

\$988++ PER TABLE OF 10 PERSONS

传统摩摩皮北京鸭

Roasted Peking Duck

Homemade Pancake, Beancurd Skin, Cucumber, Spring Onion

椰皇螺头炖竹笙干贝鲍鱼仔汤

Baby Abalone Soup

Double-boiled with Sea Whelk, Conpoy, Bamboo Pith
in Young Coconut

姜茸蒸大笋壳

Marble Goby

Steamed with Ginger Purée

中式炒牛柳粒

Oriental Angus Tenderloin Cubes

Wok-fried with Oriental Scallion Sauce

海参扒冬菇腐客豆腐伴奶白菜

Sea Cucumber

Homemade Beancurd, Chinese Mushroom, Baby Cabbage Vegetable

东坡肉脆麵球

Crispy Egg Noodle

'Dong Po' Pork Belly

蔓越莓菠萝蜜香茅冻

Chilled Lemongrass Jelly

Jackfruit, Cranberry

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钻石套餐

DIAMOND SET MENU

\$1488++ PER TABLE OF 10 PERSONS

伦敦鸭三味

Trio London Duck Combination

- Crispy Beancurd Skin, Dried Pineapple, Homemade Pancake
- Crispy 'Pao-Pao' with minced Meat
- Sliced London Duck Meat

椰皇炖鲍鱼佛跳墙

Mini Buddha Jump Over The Wall

Double-boiled Abalone, Sea Cucumber, Fish Maw, Conpoy and Chinese Mushroom in Whole Young Coconut

红酒鲈鱼

Sea Perch

Baked with Red Wine Sauce

杞子鸡脾菇腐客豆腐伴时蔬

Homemade Beancurd

Wild Mushroom, Wolfberries, Seasonal Vegetable

特级纽西兰烧烤羊架

Lamb Rack

Barbeque with Cumin Powder

姜葱开边龙伴中华拉面

Zhong Hua La Mian

Half Lobster, Signature Ginger, Scallion

黑芝麻窝饼

Pancake with Black Sesame Paste

Coated with White Sesame

冰花炖官燕

Superior Bird's Nest

Double-boiled with Rock Sugar, Red Date



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