

Signatures 8-Course Set Menu

\$188++ for 4 pax

任选一汤 | Please select 1 soup

番茄安格斯牛茸冬瓜盅

Whole Wintermelon Tomato Angus Beef Soup
(预计等待时间: 30分钟 | Estimated waiting time: 30 minutes)

OR

四宝金瓜羹

Four Treasures Pumpkin Bisque

秘密鸳鸯汁虾球

Mimi's Yuan Yang Prawn Balls

醋炒排骨

Braised Pork Ribs in Black Vinegar

XO酱炒芦笋

Stir-Fried Asparagus with XO Sauce

橄榄鸡粒炒饭

Olive Chicken Fried Rice

照牌火焰烧鸡

Chicken on Fire

脆荔枝花生麻薯

Crispy Lychee Mochi with Molten Peanut



Signatures 8-Course Set Menu

\$248++ for 4 pax

任选一汤 | Please select 1 soup

肉脞云洱豆付东瓜盅

Whole Wintermelon Minced Chicken with Loofah, Black Fungus & Tofu Soup
(预计等待时间: 30分钟 | Estimated waiting time: 30 minutes)

OR

明火鹿茸菌炖鸡汤

Double Boiled Superior Chicken Broth with Antler Mushrooms

麦香紫叶荔枝带子球

Cereal Lychee Scallop Balls

鸳鸯红油抄手

Yuan Yang Dumplings in House-Made Sichuan Chilli Oil

古法红班鱼煲

Claypot Red Garoupa with Braised Beancurd Skin

干扁炒四季豆

Dry Fried French Beans

照牌火焰烧鸡

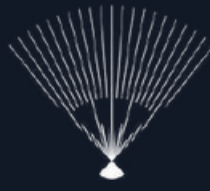
Chicken on Fire

XO干烧伊付面

Braised XO Ee Fu Noodle

爆珠杨枝金露

Chilled Mango Sago with Pearls



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温暖滋养，暖心暖胃

冬瓜盅

👑 海中宝鲨鱼骨炖汤 \$98

冬瓜 | 竹脰 | 海参 | 花胶 | 桂妃包鱼 | 鲨鱼汤

Treasures of the Sea – Shark Bone Soup

Winter Melon | Bamboo Pith | Sea Cucumber | Fish

Maw | Gui Fei Abalone | Shark Bone Broth

👑 海参胶原蛋白炖汤 \$98

冬瓜 | 海参 | 金针菇 | 蚧肉/干贝丝 | 胶原汤

Sea Cucumber Collagen Soup

Winter Melon | Sea Cucumber | Enoki Mushroom

Crab Meat | Shredded Dried Scallop | Collagen Broth

冬瓜盅鱼茸面冬瓜汤 \$68
*Wintermelon Minced Fish
Noodle Soup*

肉碎胜瓜云耳豆腐汤 \$68
*Minced Chicken with
Loofah
Black Fungus & Tofu Soup*

番茄安格斯牛茸汤 \$58
Tomato Angus Beef Soup

金瓜鲛鱼双饺子羹 \$58
*Homemade Dumplings
Pumpkin Broth*



Approx. 30 mins waiting time (pre-order recommended)
Price is subject to service charge & prevailing GST