大江南北前菜精选

APPETISERS & SPECIALTY COLD DISHES

	每位 Per Person
宴庭个人精选前菜四拼盘 — 葱烧鲍鱼 · 北京鸭素方 · 香芒虾卷 · 话梅冰镇樱桃茄 Yan Ting's Specialty Four Combi Appetisers — Braised Abalone, Spring Onions Peking Duck, Beancurd Skin Deep-fried Prawn Roll Marinated Cherry Tomato, Sour Plum and Sweet Vinegar	38.00
香煎法国鵝肝伴镇江香醋汁 Pan-seared Foie Gras, Zhenjiang Vinegar Reduction	26.00
宴庭个人精选前菜三拼盘 — 芙蓉带子盏,香煎法国鵝肝,凉拌青瓜丝 Yan Ting's Specialty Cold Dish Trio — Stir-fried Scallop, Egg white Pan-seared Foie Gras Chilled Marinated Cucumber	26.00
	每份 Per Portion
甘脆软壳蟹伴香茅咖喱酱 Crispy Soft-shell Crab, Cereal, Lemongrass Curry Cream Dressing	每份 Per Portion 20.00
Crispy Soft-shell Crab, Cereal, Lemongrass Curry Cream Dressing 水晶肴肉	20.00
Crispy Soft-shell Crab, Cereal, Lemongrass Curry Cream Dressing 水晶肴肉 Crystal Marinated Pork 金榜鱼皮拼脆口蟹肉荔枝 Combination Platter — Fried Fish Skin, Salted Egg Yolk	20.00
Crispy Soft-shell Crab, Cereal, Lemongrass Curry Cream Dressing 水晶肴肉 Crystal Marinated Pork 金榜鱼皮拼脆口蟹肉荔枝 Combination Platter — Fried Fish Skin, Salted Egg Yolk Crispy Lychee, Crab Meat Pomelo Salsa	20.00 18.00

Sliced Pork, Garlic Sauce

大江南北前菜精选 APPETISERS & SPECIALTY COLD DISHES

	每份 Per Portion
陈年绍兴花雕醉鸡 Drunken Chicken, Chinese Wine	18.00
日式烧茄子 Chilled Eggplant, Japanese Sauce	16.00
鲍汁焖风爪 Braised Chicken Claws, Abalone Sauce	18.00
话梅冰镇樱桃茄 Marinated Cherry Tomatoes, Sour Plum and Sweet Vinegar	16.00

广东式烧烤

BARBECUED DELIGHTS

	半只 Half	ー只 Whole
鸿运糯米金猪 Crispy Suckling Pig stuffed with Glutinous Rice		348.00
预订 / Advance order required		
港式化皮乳猪 Hong Kong-style Roasted Suckling Pig		288.00
北京片皮鸭 Peking duck 二食: 京式片皮配么么饼,	48.00	90.00
脆皮芝麻鸡 Crispy Sesame Chicken 厨师招牌菜 / Chef's Signature	32.00	58.00
		每份 Per Portion
精选乳猪烧味拼盘 Barbecued Suckling Pig Platter		78.00
化皮乳猪件 Crispy Suckling Pig		38.00
西班牙黑毛豬叉燒 Barbecued Kurobuta Pork, Spanish Style		38.00
沙溪烧米鸭 Cantonese-style Roasted Duck		28.00
明炉蜜汁叉烧 Honey-glazed Barbecued Pork		22.00
手撕雞 Chilled Marinated Shredded Chicken, Scallions		22.00
冰烧三层肉 Crispy Roasted Pork Belly		20.00

Vegetarian $\mathcal V$ If you have any food allergies or intolerances, please inform our hosts. All prices quoted are in Singapore dollars and subject to 10% service charge and 7% prevailing taxes.

精致鲍鱼, 花胶, 海参, 燕窝 BIRD'S NEST & ABALONE

	每位 Per Person
红烧澳洲15头溏心干鲍 Braised Supreme Australian 15-head Abalone, Superior Oyster Sauce	298.00
红烧南非22头溏心干鲍 Braised South African 22-head Abalone, Superior Oyster Sauce	128.00
蟹粉扒官燕盏 Braised Superior Bird's Nest Broth, Crab Roe 厨师招牌菜 / Chef's Signature	118.00
黑松露蛋白烩官燕盏 Braised Superior Bird's Nest Broth, Black Truffle, Egg White	118.00
红烧蟹肉鸡茸官燕盏 Braised Superior Bird's Nest Broth, Crab Meat, Minced Chicken	118.00
黄焖鲜蟹肉官燕盏 Braised Superior Bird's Nest Broth, Crab Meat, Golden Sauce	108.00
红烧 / 清汤官燕盏 Braised or Double-boiled Bird's Nest, Superior Broth	98.00
古法扣澳洲3头鲜鲍 Braised Australian 3-head Abalone, Superior Oyster Sauce	68.00
蚝皇扣南非5头汤鲍 Braised South African 5-head Abalone, Superior Oyster Sauce	58.00
桃胶燕窝羹 Braised Bird's Nest Broth, Peach Gum	58.00

经典海味类

DRIED SEAFOOD

	每位 Per Person
私房葱烧刺参	88.00
Braised Prickly Sea Cucumbers, Spring Onions 厨师招牌菜 / Chef's Signature	
度が可用性未 / Chej s Signature	
小米百合扣刺参	88.00
Braised Supreme Sea Cucumbers, Lily Bulb, Foxtail Millet 厨师招牌菜 / Chef's Signature	
мэррэцинж / Gitej s Signature	
金汤小黄米烩花胶	52.00
Braised Fish Maw Broth, Golden Millet	
岩盐干煎花胶	48.00
Pan-seared Fish Maw, Rock Salt, Abalone Sauce	
鲍汁扣鹅掌花菇	22.00
配川 വ協手15站 Braised Goose Web and Shiitake Mushroom, Abalone Sauce	22.00
	- 10
	每份 Per Portion
葱烧猪婆海参柳	68.00
Braised Sea Cucumbers, Mushrooms, Celery, Spring Onions	

宴庭功夫汤系列

YAN TING'S SPECIALTY "KUNG FU" SOUPS

	每位 Per Person
玛卡炖鲍鱼	38.00
Double-boiled Abalone Consommé, Maca Root Served in Teapot	
天子兰炖花胶 Double-boiled Fish Maw Consommé, Golden Flower Served in Teapot	38.00
黑蒜炖螺头汤 Double-boiled Sea Whelk Consommé, Black Garlic Served in Teapot	28.00
韩式人参牛尾汤 Double-boiled Oxtail Consommé, Korean Ginseng	28.00

养生汤羹

NOURISHING SOUPS

	每位 Per Person
极品迷你佛跳墙 Mini Buddha Jumps Over the Wall 预订 / Advance order required	148.00
冬虫草炖花胶 Double-boiled Fish Maw Consommé, Cordyceps	68.00
紅棗杞子花胶汤 Double-boiled Fish Maw Consommé, Red Dates, Wolfberries	38.00
酸辣龙虾羹 Hot and Sour Broth, Lobster	38.00
陈皮青橄榄炖螺头 Double-boiled Sea Whelk Consommé, Green Olives, Orange Peels	28.00
黄汤干贝鱼鳔羹 Braised Fish Maw Broth, Dried Scallops	28.00
竹笙炖三宝 Double-boiled Bamboo Fungus Consommé, Three Treasures	24.00
蟹肉芦笋羹 Braised Crab Meat Broth, Asparagus	24.00
带子菠菜羹 Braised Spinach Broth, Scallops	20.00
蟹肉粟米羹 Sweet Corn Broth, Crab Meat	16.00
海鲜酸辣羹 Classic Hot and Sour Broth, Seafood	16.00
是日老火汤 Soup of the Day	14.00

生猛海鲜 — 鱼类

LIVE SEAFOOD — FISH

Per 100 GM

Napoleon Wrasse Seasonal Price

Humpback Grouper Seasonal Price

东星斑 22.00

Leopard Coral Grouper

9壳鱼 16.00

Marble Goby 'Soon Hock'

巴丁鱼 I5.00

Patin Fish

鱼类烹调方法

PREPARATION STYLE

港式清蒸

Steamed Hong Kong-style

油浸

Deep-fried and served with Soya Sauce

潮州蒸

Steamed Teochew-style

剁椒蒸

Steamed with Chilli and Black Bean Sauce

榄菜豆豉蒸

Steamed with Chinese Olives and Black Beans

酥炸沾香醋汁

Deep-fried and served with Sweet Vinegar Sauce

枝竹蒜子香芋焖

Braised with Beancurd Skin, Garlic and Taro

虾米豆酥蒸

Steamed with Dried Shrimps and Soybean Floss

Vegetarian ${\mathcal V}$

生猛海鲜 — 蟹, 龙虾, 海生虾类 LIVE SEAFOOD — CRAB, LOBSTER, SHRIMP

Per 100 GM

阿拉斯加蟹 时价 Alaskan King Crab Seasonal Price

White Snow Crab Seasonal Price

澳洲龙虾 时价
Australian Lobster Seasonal Price

花龙虾 28.00

Lobster

内蟹

Mud Crab

斯里兰卡蟹 I6.00

Sri Lankan Crab

海生虾 12.00

Live Shrimp

鱼类烹调方法

PREPARATION STYLE

蛋白花雕蒸

Steamed with Chinese Wine and Egg White

香辣酱爆

Fried with Spicy Chilli Sauce

泰式煮粉丝

Thai-style and served with Glass Vermicelli

姜葱豆豉爆

Wok-fried with Black Beans, Ginger and Spicy Onions

避风塘炒

Stir-fried with Shallots and Golden Garlic

星洲辣椒酱

Singapore-style Chilli Sauce

星洲黑胡椒

Singapore-style Black Pepper Sauce

Vegetarian ${\mathcal V}$

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生猛海鲜 — 鲍鱼, 螺类 LIVE SEAFOOD — ABALONE, SEA WHELK

Per 100 GM

澳洲鲍鱼 时价 Australian Abalone Seasonal Price

Per Piece

南非鲍鱼 32.00

South African Abalone

竹蚌 22.00

Bamboo Clam

鱼类烹调方法

PREPARATION STYLE

港式清蒸

Steamed Hong Kong-style

剁椒蒸

Steamed with Chilli and Black Bean Sauce

榄菜豆豉蒸

Steamed with Chinese Olives and Black Beans

蒜蓉粉丝蒸

Steamed with Garlic and served with Glass Vermicelli

古法药膳汤过桥

Nourishing Tonic Soup

海鲜佳肴

SEAFOOD

	每位 Per Person
珊瑚鲈鱼柳 Steamed Sea Perch Fillet, Crab Meat, Coral Sauce	42.00
星洲辣椒阿拉斯加蟹腿配金银迷你馒头 Singapore-style Chilli Alaskan Crab Legs, Mini Crispy Buns 厨师招牌菜 / Chef's Signature	38.00
剁椒蒸风干鲈鱼 Steamed Sea Perch, Chilli, Black Bean Sauce	38.00
酒香蒸阿拉斯加蟹肉 Steamed Alaska Crab Meat, Beer 厨师招牌菜 / Chef's Signature	34.00
龙虾汤过桥竹蚌 Poached Bamboo Clams, Lobster Broth	32.00
	每份 Per Portion
姜葱炒鲈鱼球 Sautéed Sea Perch Fillet, Spring Onions, Ginger	68.00
石锅海鲜豆腐 Braised Seafood Beancurd Served in Hot Pot	48.00
宴庭美极生中虾 Homemade Baked Shrimps, Thyme	48.00
大千黑蒜海虾球 Sautéed Prawns, Dried Chilli, Black Garlic	48.00
羊肚菌酱芦笋炒带子 Wok-fried Scallops, Asparagus, Morel Mushrooms	48.00
山葵香芒虾球 Deep-fried Prawns, Wasabi, Mango Salsa	38.00
金粟日式煎带子 Pan-seared Scallops, Corn, Teriyaki Sauce	32.00

家禽及肉类

POULTRY AND MEATS

	每位 Per Person
香煎松露野菌和牛扒 Pan-seared A9 Wagyu Beef Fillet, Wild Mushroom Truffle 厨师招牌菜 / Chef's Signature	88.00
香芥煎牛柳 Pan-seared Sirloin, Mustard	32.00
川椒汁煎羊架 Pan-roasted Rack of Lamb, Sichuan Sauce	28.00
梅膏手抓骨 Deep-fried Pork Ribs, Homemade Plum Sauce	28.00
黑椒汁焗黑豚扒 Pan-fried Kurobuta Pork, Black Pepper Sauce	24.00
黑椒汁香煎鹿扒 Pan-fried Venison, Black Pepper Sauce	22.00
	每份 Per Portion
文火焖尚品牛肉 Specially Braised US Supreme Beef, Watermelon, Golden Almond Slices 厨师招牌菜 / Chef's Signature	68.00
脆皮猪手 Deep-fried Crispy Pig Trotter	30.00
潮州芥菜咸猪手煲 Teochew-style Braised Salted Pork, Chinese Mustard	26.00

家禽及肉类

POULTRY AND MEATS

	每份 Per Portion
紫金桃仁炒牛柳粒 US Beef Tenderloin, Walnuts, Tomatoes, Black Garlic	48.00
红酒烩牛尾煲 Braised Oxtail with Red Wine Served in Claypot	38.00
鲍鱼香菇滑鸡煲 Claypot Chicken, Abalones, Mushrooms	38.00
葱蒜炒黑豚肉 Stir-fried Kurobuta Pork, Sliced Garlic, Scallions	38.00
辣菌炒澳洲鹿柳 Wok-fried Venison, Fresh Mushrooms, Capsicums, Spicy Sauce	38.00
老酒红烧肉配蒸迷你馒头 Braised Pork Belly, Mini Steamed Buns	28.00
香芒芦笋炒鸡柳 Sautéed Chicken, Asparagus, Fresh Mango	26.00

田园青翠及豆腐

VEGETABLES & BEANCURD

	每份 Per Portion
黄焖粉丝杂菜煲 Mixed Vegetables, Glass Vermicelli, Conpoy Served in Claypot	28.00
咸件儿虾干煮豆腐 Poached Beancurd, Preserved Pork, Dried Shrimps 厨师招牌菜 / Chef's Signature	26.00
濃湯竹笙野菌浸菜苗 Poached Seasonal Greens, Bamboo Pith, Mushrooms	26.00
手撕包菜 Stir-fried Cabbage, Dried Chilli, Garlic Sauce	26.00
金汤泡胜瓜豆腐什菌 Poached Mushrooms, Luffa Melon, Fried Beancurd, Golden Broth	24.00
榄菜肉松四季豆 Wok-fried French Beans, Olive Leaves, Spicy Pork Floss	24.00
山野珍馐 Braised Homemade Spinach Tofu, Mushroom Sauce	24.00

田园青翠

VEGETABLES

	每份 Per Portion
豆苗 Dou Miao	32.00
芦笋 Asparagus	24.00
香港芥兰 Hong Kong Kai Lan	20.00
香港菜心 Hong Kong Choy Sim	20.00
西兰花 Broccoli	20.00
青龙菜 Green Dragon	20.00
菠菜苗 Baby Spinach	20.00
苋菜 Spinach	20.00
油麦菜 Leaf Lettuce	20.00

菜类烹调方法

PREPARATION STYLE

清炒

Stir-fried

蒜蓉炒

Stir-fried with Garlic

XO酱炒

Stir-fried with XO Sauce

原茄汤煮

Poached with Tomato Broth

虾米咸鱼

Stir-fried with Salted Fish and Dried Shrimps

腐乳酱炒

Stir-fried with Fermented Beancurd

Vegetarian ${\mathcal V}$

健康素食 ${\mathcal V}$

VEGETARIAN

	每位 Per Person
竹笙花菇炖菜胆 Double-boiled Cabbage Consommé, Bamboo Pith, Mushrooms	16.00
羊肚菌炖菜胆 Double-boiled Cabbage Consommé, Morel Mushrooms	16.00
松茸炖娃娃菜 Double-boiled Baby Cabbage Consommé, Matsutake Mushrooms	16.00
菠菜豆腐羹 Spinach, Tofu Broth	14.00
上素酸辣羹 Vegetarian Hot and Sour Soup	14.00
鲜茄盅炒素丁 Stir-fried Mock Meat Served in a Tomato	14.00
	每份 Per Portion
羊肚菌炒芦笋及核桃 Sautéed Asparagus, Morel Mushrooms, Walnuts	每份 Per Portion 28.00
Sautéed Asparagus, Morel Mushrooms, Walnuts 佛砵酸甜斋素丁	28.00
Sautéed Asparagus, Morel Mushrooms, Walnuts 佛砵酸甜斋素丁 Sweet and Sour Vegetarian Mock Chicken, Yam Basket 竹笙扒时蔬	28.00
Sautéed Asparagus, Morel Mushrooms, Walnuts 佛砵酸甜斋素丁 Sweet and Sour Vegetarian Mock Chicken, Yam Basket 竹笙扒时蔬 Braised Seasonal Greens, Bamboo Pith, Mushrooms 红曲宫保猴头菇	28.00 28.00 26.00

粉面饭

CANTONESE CLASSICS

	每位 Per Person
宴庭XO酱龙虾炒饭 Lobster Wok-fried Rice, Homemade XO Sauce 厨师招牌菜 / Chef's Signature	42.00
龙虾汤粒粒脆 Crispy Rice, Alaskan Crab Meat, Lobster Broth	28.00
外婆肥叉炒饭 Fried Rice, Barbecued Pork, Superior Soy Sauce 厨师招牌菜 / Chef's Signature	16.00
渔家船夫稻庭面 Poached Japanese Noodles, Seafood, Salted Duck Egg	16.00
嫩鸡烩手拉面 Hand-pulled Noodle Soup, Chicken	16.00
鲜虾云吞面 Shrimp Wanton Noodle Soup	16.00
	每份 Per Portion
翔宇腊味石锅饭 Hot Stone Fried Rice, Wind-dried Sausages, Mushrooms, Taro 厨师招牌菜 / Chef's Signature	32.00
海鲜炒两面黄 Crispy Noodles, Seafood	32.00
XO 酱海鲜伊府面 Braised Ee-fu Noodles, Seafood, XO Sauce	32.00
福建海鲜稻庭面 Braised Japanese Noodles, Seafood, Hokkien-style	32.00

粉面饭

CANTONESE CLASSICS

	每份 Per Portion
干炒美国牛肉河粉 Wok-fried Flat Rice Noodles, Sliced Beef, Onions, Vegetables	32.00
橄榄蛋白炒饭 Fried Rice, Chinese Olives, Egg White	28.00
蛋白干贝蟹肉炒饭 Fried Rice, Crab Meat, Dried Scallops, Egg White	36.00
豉油皇炒面 Stir-fried Noodles, Soya Sauce	26.00

精选午市香港点心

DIM SUM SELECTION

Available for lunch only

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約4. 松寺 白	每份 Per Portion 22.00 for 3
鲍鱼烧卖皇 Steamed Pork and Shrimp Dumplings, Abalones	pieces
龙虾马蹄芹香饺 Steamed Lobster Dumplings, Water Chestnuts, Celery	22.00 for 3 pieces
布拉肠粉 — Homemade Steamed Rice Roll — 虾仁·带子·叉烧,芥兰 Choice of Shrimps, Scallops, Barbecued Pork or Kai Lan	12.00
鱼籽烧卖皇 Steamed Pork and Shrimp Dumplings, Fish Roe	10.80 for 3 pieces
宴庭鱼子酱虾饺 Steamed Crystal Shrimp Dumplings, Caviar	10.80 for 3 pieces
黑蒜鹅肝饺 Steamed Goose Liver Dumplings, Black Garlic	10.80 for 3 pieces
豉汁凉瓜水晶球 Steamed Crystal Dumplings, Bitter Gourd, Black Bean Sauce	9.80 for 3 pieces
上素鲜竹卷 ${\mathcal V}$ Steamed Beancurd Skin Rolls	9.80 for 3 pieces
黑松露三菇风车 Mushroom Dumplings, Truffle	9.80 for 3 pieces
羊肚菌水晶素包 ${\mathcal V}$ Steamed Crystal Dumplings, Morel Mushrooms	9.80 for 3 pieces
红油抄手 Meat Dumplings in Chilli Oil	8.80 for 3 pieces
松软叉烧包 Steamed Barbecued Pork Buns	8.80 for 3 pieces
荫豉凤爪 Steamed Chicken Claws, Black Bean Sauce	8.80 for 3 pieces

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精选午市香港点心

DIM SUM SELECTION

Available for lunch only

	每份 Per Portion
花胶鲍鱼大汤包 Steamed Fish Maw with Abalone Dumpling, Superior Soup	14.00 for 1 piece
高汤小笼包 Steamed Shanghai-style Pork Dumpling	5.00 for I piece
鲜虾腐皮卷 Deep-fried Beancurd Roulette, Shrimps	10.80 for 3 pieces
带子明虾角 Deep-fried Scallop and Shrimp Dumplings, Mayonnaise	10.80 for 3 pieces
牛油果虾筒 Deep-fried Prawn Rolls, Avocado	10.80 for 3 pieces
风尾虾芋角 Deep-Fried Phoenix-Tailed Prawns, Minced Chicken	9.80 for 3 pieces
天网煎鍋貼 Pan-fried Shanghai Pork Dumpling	9.80 for 3 pieces
沙律虾多士 Deep-Fried Prawns coated with Bread Crumbs, Mayonnaise	9.80 for 3 pieces
奶皇冬菇包 Steamed Custard Buns	8.80 for 3 pieces
秘制流沙包 Steamed Salted Egg Yolk Buns	8.80 for 3 pieces
蜜汁叉烧雪梨球 Barbecued Pork, "Snow Pear" Dumpling	8.80 for 3 pieces
芝麻叉烧酥 Oven-baked Barbecued Pork Pastry with Sesame	8.80 for 3 pieces

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精选午市香港点心 DIM SUM SELECTION

Available for lunch only

每份 Per Portion

香煎萝卜糕 8.80 for 3 pieces

Pan-fried Radish Cake

斋春卷 ${\mathcal V}$ 8.80 for 3 pieces

Vegetarian Spring Roll

香煎金瓜芋丝 8.8o for 3 pieces

Pan-fried Pumpkin and Yam Cake

甜甜蜜蜜

DESSERTS

	每位 Per Person
原盅椰皇炖燕窝Double- boiled Bird's Nest Served in whole Coconut	88.00
杏汁燕窝 Warm Bird's Nest, Almond Cream	88.00
冰花炖燕窝 Double-boiled Bird's Nest, Rock Sugar	78.00
椰皇杏仁冻 Chilled Almond Jelly Served in whole Coconut 厨师招牌菜 / Chef's Signature	14.00
生磨杏仁茶 Fragrant Homemade Almond Tea	12.00
八宝汤 Double-boiled Eight Treasure Soup	12.00
万寿果雪耳炖南北杏 Double-boiled Papaya Sweet Soup, Snow Fungus, Almonds	12.00
香芒杨枝甘露 Chilled Mango Sago Cream, Pomelo	12.00
鲜时果芦荟果冻 Refreshing Aloe Vera Jelly, Fresh Fruit	12.00
薏米绿豆汤 Slow Cooked Barley and Green Bean Soup	10.00
蜜桃龟苓膏 Nourishing Herbal Jelly, Peach	10.00

甜甜蜜蜜

DESSERTS

每份 Per portion 16.00 黑芝麻锅饼 Deep-fried Pancake, Black Sesame Paste 9.00 for 3 pieces 椰汁红豆粟米糕 Red Bean Cake, Sweet Corn and Coconut Cream 9.00 for 3 pieces 芋泥椰汁南瓜球 Steamed Yam Balls stuffed with Pumpkin, Coconut Cream 9.00 for 3 pieces 蜂巢糕 Steamed Honeycomb Cake 9.00 for 3 pieces 奶皇马来糕 Steamed Sponge Cake, Custard 9.00 for 3 pieces 擂沙水晶汤丸 Crystal Glutinous Rice Ball, Black Sesame Paste

9.00 for 3 pieces

Deep-fried Sesame Seed Balls

空心煎堆