



CRYSTAL JADE

PAVILION
翡翠苑



Celebrating joyous family banquets and casual social gatherings with modern interpretations of classic Chinese dishes. Inspiring and delighting diners with delicious, healthy and innovative food in a bright, contemporary ambiance.

翡翠苑致力于以现代方式演绎经典中式菜肴，是您家庭宴会或社交聚会的不二之选。
宽敞的环境、现代化的氛围，健康可口的佳肴与富有创意的菜品，
为您的每次聚会增添无限精彩！

A culinary concept by



CRYSTAL JADE



**MICHELIN ONE-STAR
RESTAURANT**
Singapore MICHELIN Guide
(2016-2018)




BIB GOURMAND
Shanghai MICHELIN Guide (2017)
Hong Kong & Macau MICHELIN Guide
(2005-2016)

开胃前菜



APPETISER



Sakura Shrimp, Lily Bulb & Pomelo Salad in Golden Cup



 Sakura Shrimp, Lily Bulb & Pomelo Salad in Golden Cup
樱花虾柚子百合小金杯 \$ 10.80
4 pieces 件

Chilled Jellyfish & Black Fungus in Wasabi Aged Vinegar
芥末陈醋秋耳海蜇头 \$ 19.80
portion 份


  Chilled Fresh Lily Bulb & Cordyceps Flower
with King Oyster Mushroom
凉拌虫草花鲜百合杏鲍菇 \$ 13.80
portion 份


Chilled Japanese Cucumber tossed with Garlic & Aged Vinegar
老醋金蒜手拍青瓜 \$ 9.80
portion 份


Chilled Tomato with Roselle & Sour Plum
洛神花话梅小番茄 \$ 12.80
8 pieces 件

  Braised Duck Tongue with XO Sauce
XO酱捞鸭舌 \$ 13.80
8 pieces 件

Braised Boneless Duck Web
卤水去骨鸭掌 \$ 12.80
portion 份

 Deep-fried Assorted Mushroom & Corn with Salted Egg Yolk
金沙粟米三菌 \$ 13.80
portion 份

 Szechuan Spicy Mala Chicken *La Zi Ji*
川椒辣子鸡丁 \$ 16.80
portion 份

 Crispy *Bi Feng Tang* Eggplant
避风塘脆茄子 \$ 12.80
portion 份

Crispy Silver Bait with Black Truffle Sauce
黑松露白饭鱼 \$ 14.80
portion 份

洛神花话梅小番茄

Chilled Tomato
with Roselle & Sour Plum

XO酱捞鸭舌

Braised Duck Tongue
with XO Sauce

凉拌虫草花鲜百合杏鲍菇

Chilled Fresh Lily Bulb & Cordyceps Flower
with King Oyster Mushroom

广式烧味

CANTONESE ROAST



Pan-seared Foie Gras & Peking Duck with Crepe
香煎鹅肝片鸭鸭层饼

per person 位 \$ 19.80
min. 2 persons 至少两位起

Roasted Suckling Pig
鸿运化皮乳猪

3 day advance order required 三天前预定

half 半 / whole 只 Seasonal Price

Classic Peking Duck
北京片皮鸭

half 半 \$ 58
whole 只 \$ 98

Crispy Chicken with Homemade Ginger Scallion
& Chilli Lime Sauce
怀旧脆皮玻璃鸡

half 半 \$ 36
whole 只 \$ 68

Roasted Duck
挂炉烧鸭

regular 例 \$ 24.80
half 半 \$ 43.80
whole 只 \$ 79.80

Roasted Pork Collar marinated with Mirin Sauce
味淋松板肉

regular 例 \$ 24.80

Honey Roasted Iberico Pork Char Siew
蜜汁烤西班牙肥叉

regular 例 \$ 24.80

Signature Crispy Crackling Pork Belly
金牌脆皮烧肉

regular 例 \$ 22.80

Duo Roasted Meat Platter
烧味双拼

regular 例 \$ 29.80

Trio Roasted Meat Platter
烧味三拼

regular 例 \$ 38.80

Choice of 可选:
Roast Duck, Honey Roasted Roasted Iberico Pork Belly Char Siew & Signature Crispy Crackling Pork Belly
挂炉烧鸭、蜜汁烤西班牙肥叉、金牌脆皮烧肉



Classic Peking Duck
北京片皮鸭


美颜靓汤 SOUP

石锅一品海中宝烩燕窝

Braised Bird's Nest with Sea Treasure
in Hot Stone Bowl

 Braised Bird's Nest
with Sea Treasure in Hot Stone Bowl
石锅一品海中宝烩燕窝
\$ 48 per person 位

Double-boiled Hashima with Snow Pear,
Chuan Bei & Chinese Almond Soup
南北杏川贝雪梨炖雪蛤
\$ 32 per person 位

 Double-boiled Fish Maw with Coconut Water,
Baby Cabbage & Bamboo Pith in Chicken Soup
清甜椰水菜胆竹笙鸡炖花胶
\$ 72 Good for 3-4 persons 适合3-4位用

Nourishing Soup of the Day
是日老火汤
\$ 16 per person 位
\$ 38 per pot 煲

 Braised Fish Maw & Assorted Mushroom
with Superior Thick Soup served in Hot Stone Bowl
石锅浓汤珍菌花胶
\$ 38 per person 位

Double-boiled Sea Whelk, Peach Gum &
Porcini Mushroom in Chicken Soup
牛肝菌响螺桃胶炖鸡
\$ 28 per person 位

Double-boiled Whole Yellow Melon Soup
with Seafood
海鲜炖金盅
\$ 22 per person 位

 Szechuan Hot & Sour Crab Meat Thick Soup
四川蟹肉酸辣羹
\$ 14 per person 位


Fish Maw & Sweet Corn Thick Soup
鱼肚粟米羹
\$ 11 per person 位

清甜椰水菜胆竹笙鸡炖花胶

Double-boiled Fish Maw with Coconut Water,
Baby Cabbage & Bamboo Pith in Chicken Soup

Food pictures are for reference only. Presentation & serving portion may vary.
所有菜肴图片实际呈现和分量仅供参考，恕不另行通知。

 Spicy 辣

 Signature 招牌菜

珍馐百味

SEA TREASURES & DELICACIES


Braised Fresh Whole Australian 3-head Abalone in Brown Sauce
原只澳洲3头鲜鲍
\$ 68.80 per piece 件

Braised Whole Australian Green Lip Abalone in Abalone Sauce
生扣澳洲青边鲍
Seasonal Price

 Braised Sliced Fresh Australian Abalone in Brown Sauce
with Pan-seared Foie Gras
澳洲鲜鲍脯配香煎法国鹅肝
\$ 48.80 per person 位

Braised Abalone with Sea Treasure Pot
鲍鱼海味聚宝盆
\$ 128.80 Good for 3-4 persons 适合3-4位用

Braised Fish Maw & Sea Cucumber in Abalone Sauce
鲍汁扣花胶黄肉参
\$ 48.80 per person 位

 Braised Sea Cucumber with Grandma's Braised Pork Belly
海参外婆红烧肉
\$ 40.80 regular 例



Braised Abalone with Sea Treasure Pot



Braised Sea Cucumber
with Grandma's Braised Pork Belly



Braised Sliced Fresh Australian Abalone
in Brown Sauce with Pan-seared Foie Gras

澳洲鲜鲍脯配香煎法国鹅肝

活海鲜 LIVE SEAFOOD

Steamed Lobster
with Chicken Oil, Egg White
& Chinese Wine

鸡油花雕蛋白蒸龙虾

活龙虾 Live Lobster

Seasonal Price 时价

METHOD OF PREPARATION 烹调法

- a. Sashimi
- b. Bake with Superior Broth
- c. Steam with Minced Garlic
- d. Bake with Salted Egg Yolk
- e. Sauté with Salt & Spice
- f. Sauté with Black Truffle Sauce
- g. Steam with Chicken Oil, Egg White & Chinese Wine

刺身
上汤焗
蒜蓉蒸
黄金焗
椒盐炒
黑松露酱炒
鸡油花雕蛋白蒸

活虾 Live Prawn

Seasonal Price 时价
min 300g 至少300克

METHOD OF PREPARATION 烹调法

- a. Poach
- b. Steam with Minced Garlic & Vermicelli
- c. Pan-fry with Superior Soya Sauce
- d. Sauté with Salt & Spices
- e. Drunken with Chinese Herb
- f. Bake with Salted Egg Yolk

白灼
蒜蓉粉丝蒸
豉油皇煎
椒盐炒
药膳花雕
黄金焗



Sautéed Lobster with Black Truffle Sauce



Pan-fried Prawn with Superior Soya Sauce

活海鲜

LIVE SEAFOOD



黄金焗蟹





Baked Crab with Salted Egg Yolk

活螃蟹

Live Crab

Seasonal Price 时价

METHOD OF PREPARATION 烹调法

- a. Steam with Egg White
-   b. Sauté with Chilli
-  c. Sauté with Black Pepper
- d. Sauté with Ginger & Scallion
-  e. Bake with Salted Egg Yolk



蛋白蒸
辣椒炒
黑椒炒
姜葱炒
黄金焗

竹蚌

Bamboo Clam

Seasonal Price 时价
min 2 pieces 至少2件

METHOD OF PREPARATION 烹调法

-  a. Steam with Vermicelli & Minced Garlic
-  b. Steam with Vermicelli & XO Sauce
- c. Steam with Vermicelli & Black Bean Sauce

蒜蓉粉丝蒸
XO酱粉丝蒸
豉汁粉丝蒸

活鱼


Live Fish

Seasonal Price 时价

Marble Goby
Coral Trout
Turbot

笋壳
东星斑
多宝鱼

METHOD OF PREPARATION 烹调法

-  a. Steam in Hong Kong Style
- b. Deep-fry
- c. Braise with Roasted Pork & Beancurd

港式蒸
油浸
蒜子火腩豆腐焖




Steamed Bamboo Clam with Vermicelli & Minced Garlic



Deep-fried Marble Goby

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 Spicy 辣

 Signature 招牌菜

苑特色佳肴

PAVILION SPECIALITIES




Grilled Cod Fish Fillet with Lime Salt



Poached Live Prawn with Luffa, Black Fungus & Dried Flounder Fish


 Stir-fried Fresh Crab Meat with Chinese Olive Seed, Egg & Conpoy in Lettuce Cup
脆盞桂花瑶柱榄仁炒生拆蟹肉
\$ 58.80 6 pieces 件

Steamed Cod Fish with Porcini Mushroom
牛肝菌蒸银鳕鱼
\$ 28.80 per person 位


 Sautéed Australian Scallop with Fresh Lily Bulb & Pine Nut
松子百合炒澳洲带子
\$ 44.80 regular 例

Grilled Cod Fish Fillet with Lime Salt
青柠盐烤鳕鱼片
\$ 28.80 per person 位

 Poached Garoupa Fillet with Chrysanthemum & Ginger in Superior Rice Wine Broth
姜米酒菊花高汤浸斑球
\$ 42.80 regular 例

 Steamed Coral Trout Head & Belly with *Shunde* Chilli Cake
顺德辣椒饼蒸星斑头腩
\$ 38.80 regular 例

Sautéed Egg White with Cod Fish Meat & Conpoy
沪吞赛螃蟹
\$ 26.80 regular 例

 Poached Live Prawn with Luffa, Black Fungus & Dried Flounder Fish
腩鱼云胜浸海生虾
\$ 38.80 regular 例

Salted Egg Yolk Prawn
金沙虾球
\$ 36.80 regular 例



Sautéed Australian Scallop
with Fresh Lily Bulb & Pine Nut

松子百合炒澳洲带子



凤梨西汁炒牛柳粒

Sautéed Beef Cube with Pineapple
in Homemade Sauce

肉 类

POULTRY & MEAT



Free Range Chicken Stew
with Chinese Yellow Wine & Ginger



San Bei Chicken with Fried Ginger &
Fresh Basil in Hot Stone Bowl



Crispy Pork Ribs with Garlic in *Bi Feng Tang* Style


Pan-fried Spanish Ibérico Pork Chop
with Teriyaki Sauce
日式煎伊比利亚黑毛猪扒
\$ 18.80 per person 位

Golden Coin Pork Patty
with Salted Fish & Water Chestnut
咸鱼马蹄煎金钱肉饼
\$ 24.80 regular 例

Sweet & Sour Kurobuta Pork with Lychee
咕嚕香脆荔枝黑豚肉
\$ 28.80 regular 例

  Crispy Pork Rib with Garlic
in *Bi Feng Tang* Style
避风塘金蒜酥炸排骨
\$ 32.80 regular 例

 Free Range Chicken Stew
with Chinese Yellow Wine & Ginger
黄酒山芭鸡
\$ 42.80 half 半
\$ 59.80 whole 只

 *San Bei* Chicken with Fried Ginger & Fresh Basil
in Hot Stone Bowl
石锅三杯鸡
\$ 26.80 regular 例

 Sizzling Kampung Chicken
with Black & White Pepper
啫啫鸳鸯胡椒山芭鸡煲
\$ 28.80 regular 例

Sautéed American Beef Fillet with Kai Lan
芥兰炒美国肥牛
\$ 32.80 regular 例

Sautéed Beef Cube
with Foie Gras Sauce & Sliced Garlic
蒜片法式鹅肝酱牛柳粒
\$ 45.80 regular 例

 Sautéed Beef Cube with Pineapple
in Homemade Sauce
凤梨西汁炒牛柳粒
\$ 42.80 regular 例

蔬菜 VEGETABLE

Stir-fried Assorted Mushroom with Basil served in Claypot
九层塔烧汁炒野菌煲
\$24.80 regular 例

🌶 Braised Eggplant & Minced Pork with Salted Fish & Chilli in Claypot
鱼香肉松茄子煲
\$24.80 regular 例

🌶 Sautéed French Bean & Minced Pork with Shrimp Chilli Sauce
虾米酱干煸四季豆
\$22.80 regular 例

Kai Lan in 2 Ways (Sautéed & Fried)
金枝玉叶
\$24.80 regular 例

🌶🍷 Sautéed Chinese Yam, Pumpkin & Taro with Dried Shrimp & Butter
蒜香牛油炒地三鲜
\$24.80 regular 例

🍷 Poached Seasonal Vegetable with *Shunde* Fish Curd, Dried Shrimp in Golden Broth
金汤顺德鱼腐虾干浸时蔬
\$32.80 regular 例

Organic Egg Omelette with Jumbo Crab Meat
珍宝蟹肉煎有机蛋
\$28 regular 例

Sautéed Chinese Sword Lettuce *You Mai Cai* with Black Bean Dace Fish
豆豉鲮鱼炒油麦菜
\$24.80 regular 例

SEASONAL VEGETABLE 时蔬

Hong Kong <i>Kai Lan</i>	香港芥兰	\$22.80
Asparagus	芦笋	\$22.80
Broccoli	西兰花	\$20.80
Chives Stem <i>Ching Long Choy</i>	青龙菜	\$18.80
Chinese Spinach	苋菜苗	\$20.80
Australian Baby Spinach	澳洲菠菜苗	\$24.80
Chinese Sword Lettuce <i>You Mai Cai</i>	油麦菜	\$20.80

METHOD OF PREPARATION 烹调法

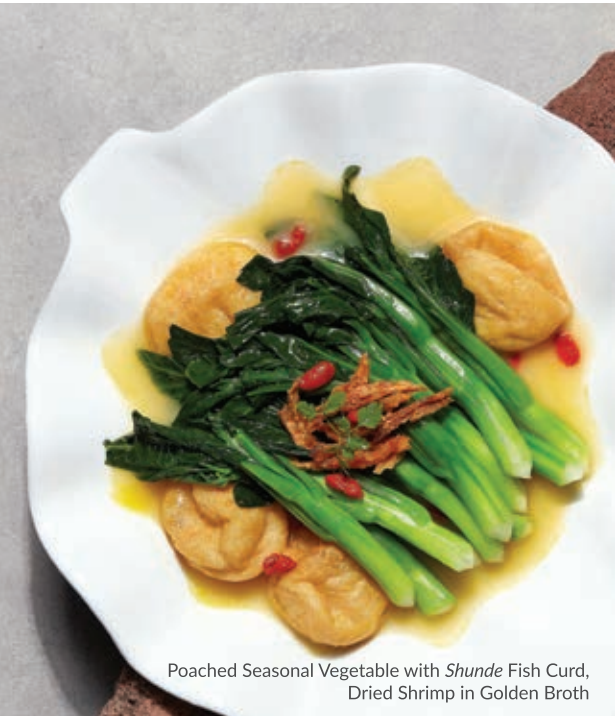
a. Poach	白灼
b. Sauté	清炒
c. Sauté with Minced Garlic	蒜蓉炒
d. Sauté with Oyster Sauce	蚝油炒

Add 另加 \$3

🌶 e. Sauté with XO Sauce	XO酱炒
f. Poach with Assorted Eggs	金银蛋浸
g. Poach with Superior Broth & Whole Garlic	上汤蒜子浸



Sautéed Chinese Yam, Pumpkin & Taro with Dried Shrimp & Butter



Poached Seasonal Vegetable with *Shunde* Fish Curd, Dried Shrimp in Golden Broth



黑松露自制菠菜豆腐

Crisp-fried Homemade Spinach Beancurd with Black Truffle Sauce

豆腐 BEANCURD

Crisp-fried
Homemade Spinach Beancurd
with Black Truffle Sauce
黑松露自制菠菜豆腐

\$12.80
per person 位

Braised Homemade
Spinach Beancurd with Conpoy
& Enoki Mushroom
瑶柱金菇扒自制菠菜豆腐

\$26.80
regular 例

健康素食 VEGETARIAN

 Double-boiled Golden Ear Fungus, Bamboo Pith & Morel Mushroom Soup served in Young Coconut
椰皇羊肚菌炖竹笙黄金耳
\$ 22.80 per person 位

 *Szechuan Hot & Sour Soup*
四川酸辣汤
\$ 10.80 per person 位

 Sautéed Mock Abalone with Chinese Yam & Porcini Mushroom
牛肝菌鲜淮山炒素鲍鱼
\$ 26.80 regular 例

Braised Beancurd with Assorted Mushroom
双菇滑豆腐
\$ 18.80 regular 例

Sautéed Assorted Vegetable with Crunchy Lotus Root
脆藕荷塘飘香
\$ 26.80 regular 例

Sweet & Sour Beancurd Skin
酸甜咕嚕豆根
\$ 18.80 regular 例

Braised Japanese Thin Udon with Plant-based Pork,
Eggplant & Assorted Mushroom
植物猪肉珍菌茄子焖日本稻庭面
\$ 22.80 regular 例

Fried Five Grain Rice & Crispy Rice with Plant-based Pork
植物猪肉五谷糙米鸳鸯饭
\$ 22.80 regular 例



Braised Beancurd with Assorted Mushroom



Fried Five Grain Rice & Crispy Rice with Plant-based Pork



Sautéed Mock Abalone with
Chinese Yam & Porcini Mushroom

牛肝菌鲜淮山炒素鲍鱼

Prices listed are for regular serving, good for 2-3 persons. Medium and large servings are at 1.5 times and 2 times of listed prices respectively.
菜单上标明价格的份量为例，适合2-3人享用。中份价格为标明价格的1.5倍，大份为2倍。



Spicy 辣



Signature 招牌菜

生拆蟹皇海鲜炒饭

Fresh Crab Roe, Prawn & Scallop Fried Rice

面饭

NOODLE & RICE

 Pan-seared Scallop with Japanese Egg Noodle 香煎带子炒日本玉子面	\$ 18.80 per person 位
Poached Rice & Crispy Rice with Assorted Seafood in Superior Prawn Broth 浓虾汤海鲜粒西施泡鸳鸯米	\$ 38.80 regular 例
 Fresh Crab Roe, Prawn & Scallop Fried Rice 生拆蟹皇海鲜炒饭	\$ 38.80 regular 例
 Braised Ee-Fu Noodle with Prawn, Wild Mushroom & Truffle Sauce 黑松露虾球焖伊面	\$ 36.80 regular 例
Stewed <i>Mee Pok</i> with Pearl Abalone & Braised Pork Belly 珍珠鲍鱼红烧肉焖面卜	\$ 36.80 regular 例
Crab Meat, Conpoy & Egg White Fried Rice 蟹肉瑶柱蛋白炒饭	\$ 32.80 regular 例
Crispy Noodle topped with Assorted Seafood 海鲜脆生面	\$ 36.80 regular 例
Seafood <i>Hor Fun</i> with Silken Egg Gravy 滑蛋海鲜河粉	\$ 36.80 regular 例
Wok-fried American Beef <i>Hor Fun</i> 干炒美国肥牛河粉	\$ 32.80 regular 例
Braised Ee-Fu Noodle with Mushroom 干烧蘑菇焖伊面	\$ 22.80 regular 例
Yangzhou Fried Rice 扬州炒饭	\$ 24.80 regular 例





Crispy Noodle topped with Assorted Seafood



Braised Ee-Fu Noodle with Prawn,
Wild Mushroom & Truffle Sauce

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 Spicy 辣

 Signature 招牌菜

缤纷甜品

COLOURFUL DESSERT



Mango & Pumpkin Purée with Coconut Ice Cream

Double-boiled Hashima
with Lotus Seed & Red Date
红莲炖雪蛤
\$ 15.80 per person 位

Herbal Jelly in Mango Purée
with Pomelo & Sago
杨枝甘露、龟苓膏
\$ 12.80 per person 位

 Double-boiled Bird's Nest with Rock Sugar
in Whole Fresh Coconut
椰皇冰花炖燕窝
\$ 48.80 per person 位


Almond Cream with Peach Gum
桃胶杏仁茶
\$ 12.80 per person 位

 *Cheng Tng* Sweet Soup with Six Treasures &
Golden *Luo Han Guo* in Whole Fresh Coconut
清汤金丝罗汉果六宝冻
\$ 13.80 per person 位

 Herbal Jelly with Honey
蜜糖龟苓膏
\$ 8.80 per person 位

Coconut Jelly with Fresh Milk
in Whole Fresh Coconut
椰皇鲜奶冻
\$ 14.80 per person 位

Salted Egg Yolk Custard Bun
流沙包
\$ 8.80 3 pieces 件

 Sugarcane Jelly with Peach Sorbet
竹蔗茅根冻、黄桃雪葩
\$ 9.80 per person 位

Osmanthus & Taro Jelly
香芋桂花糕
\$ 8.80 4 pieces 件

Mango & Pumpkin Purée
with Coconut Ice Cream
香芒金瓜露、椰子雪糕
\$ 9.80 per person 位

Deep-fried Pumpkin-shaped Mochi
with Red Bean
南瓜饼
\$ 8.80 4 pieces 件

椰皇冰花炖燕窝

Double-boiled Bird's Nest
with Rock Sugar in Whole Fresh Coconut

竹蔗茅根冻、黄桃雪葩

Sugarcane Jelly
with Peach Sorbet

Notes to Customers 客人须知：

- Prices are subject to 10% service charge and prevailing government tax.
价格不包括消费税与服务费。
- Customers with dietary allergy / restrictions are advised to check with service staff for food ingredients.
若有特别饮食过敏或需求，请向服务员查询食材配料。
- Steamed White Rice at \$2 per bowl; Pickles at \$5 per portion per table for Main Dining Hall and \$2 per person for Private Dining Room; Warm water at \$1.50 per person.
白饭每碗\$2；餐前小菜每桌每碟\$5(大厅)或每位\$2(包厢)；温水每位\$2。
- Prices listed are for regular serving, suggested for 2-3 persons, unless stated otherwise. Medium and large servings are at 1.5 times and 2 times of listed prices respectively.
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CRYSTAL JADE
PAVILION
翡翠苑

1 HarbourFront Walk, #01-112 VivoCity Singapore 098585

M: 9177 2005

位上套餐 A
INDIVIDUAL SET MENU A
\$68 per person 每位
(min. 2 persons)

精美点心

Duo Dim Sum Combination

金粟海参饺 & 鲜虾炸腐皮卷

Steamed Sea Cucumber & Corn Dumpling and Crispy Beancurd Skin Roll with Shrimp

是日老火汤

Nourishing Soup of the Day

豉油皇干煎老虎虾皇

Pan-fried Tiger Prawn with Superior Soya Sauce

蜜汁烤西班牙肥叉捞面

Honey Roasted Iberico Pork *Char Siew* on Noodle

杨枝甘露, 椰子雪糕

Chilled Mango Purée with Sago & Pomelo topped with Coconut Ice-cream

**Available for Lunch Only*

Prices are subject to service charge and prevailing GST. Not valid with other promotions or vouchers, unless otherwise stated. The management reserves the right to substitute items of equal value without prior notice.
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CRYSTAL JADE
PAVILION
翡翠苑

1 HarbourFront Walk, #01-112 VivoCity Singapore 098585

M: 9177 2005

位上套餐 B
INDIVIDUAL SET MENU B
\$98 per person 每位
(min. 2 persons)

烧烤双拼

Roasted Meat Combination Platter

蜜汁肥叉, 脆皮烧肉

Honey Roasted Iberico Pork Char Siew & Crispy Crackling Pork Belly

南北杏川贝雪梨炖雪蛤

Double-boiled Hashima with Snow Pear,
Chinese Almond & Chuan Bei Soup

牛肝菌蒸银鳕鱼

Steamed Cod Fish Fillet with Porcini Mushroom

上汤焗老虎虾皇焖稻庭面

Stewed Thin Udon Noodle with Tiger Prawn in Superior Broth

竹蔗茅根冻、黄桃雪葩

Sugarcane Jelly with Peach Sorbet

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1 HarbourFront Walk, #01-112 VivoCity Singapore 098585

M: 9177 2005

位上套餐 C
INDIVIDUAL SET MENU C
\$138 per person 每位
(min. 2 persons)

香煎鵝肝片皮鴨層餅

Pan-seared Foie Gras & Peking Duck with Crepe

石鍋酒香黃燜蟹肉瑤柱烩花膠

Braised Fish Maw, Crab Meat & Conpoy with
Golden Thick Soup served in Hot Stone Bowl

日式煎伊比利亚黑毛猪扒

Pan-fried Spanish Ibérico Pork Chop with Teriyaki Sauce

鸳鸯蒜上汤焗西澳龙虾

Baked Western Australian Lobster with Duo Garlic in Superior Broth

香煎帶子炒日本玉子面

Pan-seared Scallop with Japanese Egg Noodle

紅蓮炖桃胶

Double-boiled Peach Gum with Red Date & Lotus Seed

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1 HarbourFront Walk, #01-112 VivoCity Singapore 098585

M: 9177 2005

套餐 D

SET MENU D

\$368 for 4 persons 四位用

\$558 for 6 persons 六位用

前菜三小品

Trio Appetiser Platter

蜜汁烤西班牙肥叉, 黑松露白饭鱼, 芥末陈醋秋耳海蜇头
*Honey Roasted Iberico Pork Char Siew, Crispy Silver Bait with Black Truffle Sauce
& Chilled Jellyfish & Fresh Lily Bulb in Wasabi Aged Vinegar*

牛肝菌响螺桃胶炖鸡

Double-boiled Sea Whelk & Porcini Mushroom
with Peach Gum in Chicken Soup

椒子姜丝陈皮蒸笋壳鱼

Steamed Marble Goby *Soon Hock* Fish
with Tangerine Peel, Shredded Chilli & Ginger

金汤顺德鱼腐虾干浸菜远

Poached Seasonal Vegetable with *Shunde* Fish Curd & Dried Shrimp in Golden Broth

珍珠鲍鱼红烧肉焖面卜

Stewed *Mee Pok* with Pearl Abalone & Braised Pork Belly

竹蔗茅根冻、黄桃雪葩

Sugarcane Jelly with Peach Sorbet

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PAVILION
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1 HarbourFront Walk, #01-112 VivoCity Singapore 098585

M: 9177 2005

套餐 E

SET MENU E

\$798 for 8 persons 八位用

\$998 for 10 persons 十位用

北京片皮鸭

Classic Peking Duck

浓汤蟹肉竹笙鱼鳔羹

Braised Crab Meat with
Fish Maw & Bamboo Pith in Thick Soup

极品酱翡翠炒虾球

Sautéed Prawn with Seasonal Vegetable in XO Sauce

甜心梅菜蒸笋壳鱼

Steamed Marble Goby *Soon Hock* Fish with Sweet Preserved Vegetable

蚝皇 8 头鲍鱼伴椎茸菇

Braised 8-head Abalone with Oyster Sauce accompanied with Shiitake Mushroom

避风塘金蒜酥炸排骨

Crispy Pork Ribs with Garlic in *Bi Feng Tang* Style

野菌雪菜银牙鸭丝焖伊面

Braised Ee-fu Noodle with Shredded Duck, Mushroom,
Preserved Vegetable & Silver Sprouts

杨枝甘露, 椰子雪糕

Chilled Mango Purée with Sago & Pomelo topped with Coconut Ice-cream

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1 HarbourFront Walk, #01-112 VivoCity Singapore 098585

M: 9177 2005

套餐 F

SET MENU F

\$1118 for 8 persons 八位用

\$1388 for 10 persons 十位用

餐前四小品

Quad Starter Combination Platter

金牌脆皮烧肉, 鲍汁焖鸭掌翼, 黑松露白饭鱼 & 樱花虾柚子百合小金杯

Signature Crispy Crackling Pork Belly, Braised Duck Web & Wing with Abalone Sauce, Crispy Silver Bait with Black Truffle Sauce and Sakura Shrimp, Lily Bulb & Pomelo Salad served in Golden Cup

石锅菜胆竹笙胶原蛋白花胶汤

Braised Fish Maw with Bamboo Pith in Collagen Thick Soup served in Hot Stone Bowl

乾坤海星班

Duo-flavoured Spotted Grouper

野生羊肚菌鲜百合油泡班球, 油盐焗头腩

Sautéed Fillet with Wild Morel Mushroom & Fresh Lily Bulb, Salt & Pepper Head and Belly

蚝皇 8 头鲍鱼伴黄肉参

Braised 8-head Abalone with Sea Cucumber in Oyster Sauce

怀旧脆皮玻璃鸡

Crispy Chicken with Homemade Ginger Scallion & Chilli Lime Sauce

蒜子生晒虾干浸澳洲菠菜苗

Poached Australian Baby Spinach with Dried Shrimp & Whole Garlic in Superior Broth

姜葱牛油上汤焗老虎虾皇焖稻庭面

Stewed Thin Udon Noodle in Superior Broth with Scallion Ginger Butter Tiger Prawn

桃胶蛋白生磨杏仁茶

Almond Cream with Egg White & Peach Gum

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1 HarbourFront Walk, #01-112 VivoCity Singapore 098585

M: 9177 2005

套餐 G

SET MENU G

\$1388 for 8 persons 八位用

\$1688 for 10 persons 十位用

香煎鵝肝片皮鴨層餅

Pan-seared Foie Gras & Peking Duck with Crepe

石鍋紅燒蟹肉瑤柱繪燕窩

Braised Bird's Nest with Crab Meat & Conpoy Soup served in Hot Stone Bowl

港式蒸海東星斑

Steamed Spotted Grouper in Hong Kong Style

蚝皇炭燒脆皮黃玉參

Crispy Chargrilled Sea Cucumber with Oyster Sauce

中式煎伊比利亞黑毛豬扒

Pan-fried Spanish Iberico Pork Chop with Teriyaki Sauce

粥水蒜子竹筴浸時蔬

Poached Seasonal Vegetable with Bamboo Pith & Whole Garlic in Porridge Water

香煎海皇煙肉炒天使面

Sautéed Angel Hair Pasta with Bacon & Pan-seared Prawn

椰皇桃膠鮮奶凍

Coconut Jelly with Peach Gum & Fresh Milk in Whole Fresh Coconut

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PAVILION

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1 HarbourFront Walk, #01-112 VivoCity Singapore 098585

M: 9177 2005

素食套餐

VEGETARIAN SET MENU

\$78 per person 每位

前菜两小品

Duo Appetiser Platter

柚子百合小金杯 & 洛神花话梅小番茄

Fresh Lily Bulb & Pomelo Salad served in Golden Cup & Chilled Tomato with Roselle Plum

椰皇羊肚菌炖竹笙黄金耳

Double-boiled Golden Ear Fungus, Bamboo Pith &
Morel Mushroom Soup served in Young Coconut

牛肝菌鲜淮山炒素鲍鱼

Sautéed Mock Abalone with Chinese Yam & Porcini Mushroom

荷塘素八景

Sautéed Assorted Vegetable with Crisp-fried Lotus Root

石锅植物猪肉五谷糙米鸳鸯饭

Fried Five Grain Rice & Crispy Rice with
Plant-based Pork served in Hot Stone Pot

桃胶杏仁茶 (热)

Almond Cream with Peach Gum (Hot)

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