

Y E L
L ● W
P O T

BITES

Poached Free-range Chicken spicy peanut sauce, cucumber pickle (DF)	12
Thinly Sliced Pork Belly spicy garlic sauce	12
☆ Chilled Organic Vine-ripened Tomatoes "Li Hing" plum infusion, Farm Delight micro herbs (DF/GF/VG)	8
Sichuan-style Chilled Sliced Beef herbal marinade (DF)	14
☆ Braised Duck Spring Roll cinnamon and clove essence, sesame, apricot (DF)	14
Red Snapper Mille-feuille filo pastry, spicy mango	16
Stuffed Pork Belly prawn paste, asparagus	14
Crispy Pork Cheek bonito aioli, micro herbs	12
Seared Pork Cheek cumin, chili, mango	12
Fried Prawns bonito aioli, Sichuan oil	16
Fried Lion's Mane Mushrooms avocado puree (VG)	12

SOUP

Chicken Soup shimeji-stuffed tomatoes (DF/GF)	12
Hot & Sour Soup wood ear mushrooms, bean curd, Sichuan chili oil	12
Double Boiled Soup	10

Y E L
L ● W
P O T

BBQ

☆ Roast Duck (Half) fermented bean curd marinade (DF)	32
Roast Pork Belly honey mustard	22
Braised Duck herbal soy sauce (DF)	32
Crispy Chicken Sichuan spice (DF)	26

SHARING

☆ Wok-Seared Organic Grass-Fed Beef Tenderloin Himalayan salt, crushed Tellicherry peppercorns, honey, crispy garlic (DF)	36
48-Hour Braised Wagyu Short Rib wild mushrooms, charred green chili sauce (DF)	28
Slow-Cooked Wagyu Beef Cheek trumpet mushrooms, roasted root vegetables, natural jus (DF)	26
Grilled Rack Of Lamb garlic, cumin, scallion-ginger pesto (DF)	38
Stir-Fried Grass-Fed Beef Tenderloin onion, ginger (DF)	36
☆ Roast Pork Rack caramelized barbeque sauce (DF)	26
Stewed Pork Belly Chinese spices, soy (DF)	24
Crispy Sichuan Chicken chilis, Sichuan peppercorns, scallions, peanuts, spicy bean paste (DF)	24

Y E L
L ● W
P O T

SHARING

☆ Wok-fried Hokkaido Scallops	28
preserved radish, young leeks, green ginger (DF/GF)	
☆ Wok-fried Tiger Prawns	24
XO sauce, wild mushrooms, snap peas (DF)	
Curry Tiger Prawns	24
curry leaf, coconut milk	
Stir-fried Sliced Kühlbarra Barramundi	18
XO sauce, forest mushrooms, charred scallion (DF)	
Wok-seared Line-caught Snapper	22
herbal fish stock, wolfberries (DF)	
☆ Steamed Kühlbarra Barramundi	22
scallion-ginger pesto (DF/GF)	
Baked Sea Bass	22
anchovies, dried shrimps, scallion sauce (DF)	

VEGETABLES BEAN CURD

Locally Farmed Shanghai Greens	11
garlic & ginger broth (DF/GF/VG)	
☆ 14-day Aged Tofu	14
spicy beef broth, seared king oyster mushrooms	
Braised Kampung-style Bean Curd	12
cured pork belly, young leeks (DF)	
Wok-fried Chives & Beansprouts (DF/GF/VG)	11
Wok-fried Pea Shoots & Beansprouts (DF/GF/VG)	11
Braised White Cabbage	12
conpoy, wolfberries, Shaoxing wine (DF)	
Poached Local Spinach	11
conpoy, fish stock (DF)	
☆ Braised Sweet & Sour Eggplant (DF/VG)	14

Y E L
L ● W
P O T

RICE
NOODLES

Yangzhou Fried Rice	18
tiger prawns, Hokkaido scallops, char siew pork	
Fried Rice	16
chicken, salted fish, beansprouts	
☆ Stir-fried Mee Sua	18
tiger prawns, Hokkaido scallops, beansprouts, chives	
Wok-fried Bee Hoon	18
Hokkaido scallops, tiger prawns, beansprouts, chives	
Dry-fried Grass-fed Beef Kway Teow	18
fresh shiitake mushrooms, beansprouts, chives	
Forest Mushroom Ee-fu Noodles	14
beansprouts, chives (DF/VG)	

TIÁN DIǎN

Lemongrass & Calamansi Jelly	8
fresh fruits (DF/GF/VG)	
Mango Sago	8
pomelo (GF/VG)	
Hand-blended Almond Tea	7
southern & northern almonds (GF/VG)	
House-made Ice Creams & Sorbets	5 per scoop
66% chili chocolate sorbet (GF/VG)	
organic vanilla bean ice cream (V)	
bee pollen sorbet (V)	
Tang Yuan in Ginger Tea	10
choice of black sesame or peanut (DF/VG)	