



厨师介绍 Chef's Recommendation

龙虾汤斑片*	Per person	\$22.00
Lobster Soup with Garoupa Fillet		
娘惹酱脆麟野生笋壳扒* <i>Spicy</i> 🌶	Per person	\$28.00
Deep-fried Sliced Crispy Marble Goby in Nyonya Sauce		
腊味釀辽参扣花胶*	Per person	\$58.00
Braised Superior Sea Cucumber stuffed with Preserved Meat and Shrimp Paste accompanied with Superior Fish Maw		
蟹皇扒官燕*	Per person	\$88.00
Braised Crab Meat and Crab Roe with Superior Bird's Nest		
极品20头南非糖心干鲍扣花菇*	Per person	\$138.00
Braised 20-head Dried South African Abalone with Mushroom		
牛油果香煎龙虾尾*	Per portion	\$58.00
Pan-fried Lobster Tails with Avocado and Chilled Mixed Salad		
新鲜豆杯炒带子*	Per portion	\$58.00
Stir-fried Dou Miao with Scallops		
X.O.酱羊肚耳炒西芹虾球螺片* <i>Spicy</i> 🌶	Small	\$48.00
Stir-fried Celery, Prawns and Sliced Conch with Amber Wood Ear Fungus in X.O. Sauce	Medium	\$72.00
	Large	\$96.00

Per portion can serve 3 to 4 people.

Prices are in SGD and are subject to service charge and prevailing government tax.

Discounts do not apply to items marked (*).

From 16 Feb to 3 Mar 2026, discounts do not apply to all items.



鱼生 Yu Sheng

Small (for 3 - 5 pax)
Large (for 7 - 8 pax)

二头鲍鱼捞起*	Small	\$128.00
Sliced 2-head Abalone Yu Sheng	Large	\$198.00
小鲍鱼捞起*	Small	\$98.00
Baby Abalone Yu Sheng	Large	\$128.00
新故乡鸿运三文鱼捞起* 	Small	\$98.00
Xin's Signature Salmon Yu Sheng	Large	\$128.00
新故乡鸿运芋头三文鱼捞起*	Small	\$98.00
Xin's Salmon and Taro Yu Sheng	Large	\$128.00
素三文鱼生捞起*	Small	\$68.00
Vegetarian Salmon Yu Sheng	Large	\$98.00

额外加的订单/ADDITIONAL

切片二头鲍鱼*	Per portion	\$118.00
Sliced 2-head Abalone		
小鲍鱼*	Per portion	\$28.00
Baby Abalone		
三文鱼*	Per portion	\$26.00
Salmon		
脆皮饼干*	Per packet	\$4.20
Crispy Cracker		

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 Chef Recommended



盆菜 Pen Cai

Small (for 3 - 5 pax)
Large (for 8 - 10 pax)

合家欢传统盆菜*

Xin's Traditional Pen Cai

Whole Abalone, Fresh Scallop, Dried Beancurd Skin, Dried Oyster, Deep-fried Fish Maw, Sea Cucumber, Pig Trotter, Roast Duck, Chinese Sausage, Black Moss, Live Prawn, Fish Dace, Black Fungus, Radish, Shimeji Mushroom, Lotus Root, Yam and Chinese Cabbage

Small \$398.00
Large \$698.00

富贵极品聚宝盆菜*

Xin's Imperial Pen Cai

Whole Australian 3-head Abalone, Bird's Nest, Superior Fish Maw, Pig Trotter, Deer Tendon, Mexico Superior Sea Cucumber, Dried Scallop, Goose Web, Black Moss, Dried Oyster, Shimeji Mushroom, Wolfberry, Yam, Radish, Chinese Cabbage and Wild Bamboo

Small \$988.00
Large \$1,788.00

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素食 Vegetarian

金汤竹笙金针菇羹 Pumpkin Soup with Bamboo Fungus and Enoki Mushroom	Per person	\$19.00
羊肚菌素佛跳墙  Morel Mushroom "Buddha Jump Over the Wall"	Per person	\$22.00
素松露油三菇 Stir-fried Assorted Mushrooms with Truffle Oil	Per portion	\$19.00
胡麻酱牛油果鲜果什菜* <i>New!</i> Chilled Avocado, Fresh Fruits and Vegetables with Sesame Sauce	Small Medium Large	\$28.00 \$42.00 \$56.00
鸡肚菇羊肚耳炒素肉片 <i>New!</i> Stir-fried Sliced Mock Meat with Mushrooms and Fungus	Small Medium Large	\$32.00 \$48.00 \$64.00
温公斋煲 Braised Chinese Cabbage with Mushroom, Glass Vermicelli in Fermented Beancurd Sauce	Small Medium Large	\$34.00 \$51.00 \$68.00
竹笙杞子浸时蔬 Poached Seasonal Vegetables with Bamboo Pith and Wolfberry in Superior Broth	Small Medium Large	\$34.00 \$51.00 \$68.00

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开胃菜 Appetizers

城隍庙醉鸡 Per portion \$19.00
Drunken Chicken

胡麻酱海蜇花* Per portion \$21.00
Jellyfish with Sesame Sauce

避风塘白饭鱼 *Spicy* Per portion \$23.00
Deep-fried Whitebait Fish with
Almond Flakes

百香果酱汁鲜果什菜带子* *New!* Per portion \$26.00
Chilled Scallops with Fresh Fruits and
Vegetables in Passion Fruit Sauce

故乡烧肉* Per portion \$28.00
Xin's Crispy Roast Pork with Mustard Dip

Per portion can serve 3 to 4 people.

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燒味 Barbecue and Roast Meat

香港燒味三拼*	Small	\$49.00
Trio Barbecued Meat Platter	Medium	\$73.00
	Large	\$97.00
一品燒雞*	Whole	\$60.00
Deep-fried Crispy Chicken	Half	\$35.00
避風塘燒雞* <i>Spicy</i> 🌶	Whole	\$60.00
Deep-fried Crispy Chicken with Almond Flakes	Half	\$35.00
故乡茶皇鴨 	Whole	\$98.00
'Home-style' Roast Duck smoked with Tea Leaves	Half	\$54.00
鸿运乳猪*	Whole	\$508.00
Roast Suckling Pig with Chef's Special Sauce <i>需一天预定 (1 day advance order required)</i>		
鸿运糯米乳猪* 	Whole	\$548.00
Roast Whole Suckling Pig stuffed with Glutinous Rice and Preserved Meat <i>需一天预定 (1 day advance order required)</i>		

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羹汤 Soup

时日例汤 Soup of the Day	Per person	\$18.00
金汤蟹肉海味羹 Pumpkin Soup with Crab Meat and Dried Shredded Seafood	Per person	\$20.00
四川海鲜酸辣汤 <i>Spicy</i>  Hot and Sour Sichuan Seafood Soup	Per person	\$20.00
羊肚菌竹笙炖燕窝鸡汤* Double-boiled Chicken Soup with Morel Mushrooms, Bamboo Fungus and Bird's Nest	Per person	\$52.00
羊肚菌竹笙炖花胶鸡汤*  Double-boiled Chicken Soup with Morel Mushrooms, Bamboo Fungus and Superior Fish Maw	Per person	\$58.00
蟲草花花胶竹笙汤* Double-boiled Cordyceps Flower with Superior Fish Maw in Bone Broth	Per person	\$58.00

鲍鱼 Abalone

发财红扣两头鲍鱼* Braised 2-head Abalone with Black Moss	Per piece	\$128.00
发财刺参扣三头鲍鱼* Braised 3-head Abalone with Superior Sea Cucumber and Black Moss	Per piece	\$138.00

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海鲜 Seafood

味增焗鲈鱼* 	Per person	\$29.80
Baked Sea Perch with Japanese Miso Sauce		
咕噜斑球	Small	\$36.00
Sweet and Sour Fish Fillet	Medium	\$63.00
	Large	\$72.00
黄金虾球*	Small	\$42.00
Deep-fried Prawns coated with	Medium	\$63.00
Salted Egg Yolk Sauce	Large	\$82.00
柚子虾球* 	Small	\$42.00
Deep-fried Prawns coated with Yuzu Sauce	Medium	\$63.00
	Large	\$82.00
发财好市北菇	Small	\$44.00
Braised Dried Oyster	Medium	\$66.00
with Mushrooms and Black Moss	Large	\$88.00
茄子豆腐焖头脑	Small	\$44.00
Braised Fish Belly with Eggplant	Medium	\$66.00
and Beancurd	Large	\$88.00
X.O. 酱松菇炒虾球螺片 <i>Spicy</i> 	Small	\$48.00
Sauteed Prawn, Sliced Conch and	Medium	\$72.00
Amber Wood Ear Fungus in X.O. Sauce	Large	\$96.00

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活海鲜 Live Seafood

澳洲龙虾*	Seasonal Price
Australian Lobster	
需2天预定 (2 days advance order required)	
生虾*	Per 100g \$15.00
Prawn	
笋壳*	Per 100g \$17.00
Marble Goby (Soon Hock)	
海斑*	Per 100g \$17.00
Grouper	
本地龙虾*	Per 100g \$24.00
Local Lobster	

砂锅 Claypot

蒜子鲍鱼海参鸡煲*	Per portion	\$68.00
Braised Abalone, Sea Cucumber, Chicken and whole Garlic		
家常豆腐煲 <i>Spicy</i> 🌶	Small	\$48.00
'Home-style' Beancurd with Sea Cucumber and Prawns	Medium	\$72.00
	Large	\$96.00

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肉类

Meat

宫廷京烤骨 (配炸馒头)*  Per portion \$48.00

Braised Pork Rib in Sweet and Sour Sauce
accompanied with Deep-fried Bun

发财好市元蹄* Per portion \$58.00

Braised Pig Trotter with Mushroom and
Black Moss

好市腊味滑鸡煲  Small \$38.00

Braised Chicken with Chinese Sausage and
Dried Oyster served in Claypot Medium \$57.00

Large \$76.00

咕噜肉 Small \$40.00

Sweet and Sour Pork Medium \$60.00

Large \$80.00

避风塘黑豚肉排骨*   Small \$42.00

Deep-fried Kurobuta Pork Ribs with
Almond Flakes Medium \$64.00

Large \$84.00

黑椒鲜菌和牛粒*  Small \$58.00

Stir-fried Wagyu Beef Cube with Black Pepper
and Assorted Mushroom Medium \$88.00

Large \$116.00

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蔬菜 Vegetables

蒜茸炒時蔬 Stir-fried Seasonal Vegetables with Minced Garlic	Small	\$30.00
	Medium	\$45.00
	Large	\$60.00
上汤杞子浸時蔬 Poached Seasonal Vegetables with Wolfberries in Superior Stock	Small	\$34.00
	Medium	\$50.00
	Large	\$68.00
榄菜干煸四季豆 Stir-fried String Beans with Minced Pork and Preserved Vegetables	Small	\$34.00
	Medium	\$50.00
	Large	\$68.00
金银蛋浸时蔬 Poached Seasonal Vegetables with Assorted Eggs in Superior Broth	Small	\$34.00
	Medium	\$50.00
	Large	\$68.00

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饭面 Noodles and Rice

金汤鲮鱼球生虾稻庭面* New! Inaniwa Udon Noodle with Fish Dace and Live Prawn in Superior Pumpkin Soup	Per person	\$22.00
鸿图蟹肉伊面* New! Crab Meat and Crab Roe Ee-fu Noodle Soup	Per person	\$28.00
龙虾焖伊面*  Braised Lobster Ee-fu Noodle	Per person	\$44.00
龙虾汤海皇泡饭* New!  Poached Rice with Seafood in Lobster Soup	Per portion	\$48.00
鸡丝雪菜焖鸳鸯米粉 New! Braised Yuan Yang Noodles with Shredded Chicken and Preserved Vegetables	Small Medium Large	\$30.00 \$45.00 \$60.00
生炒腊味糯米饭* Wok-fried Glutinous Rice with Preserved Meat	Small Medium Large	\$30.00 \$45.00 \$60.00
X.O. 酱海鲜炒饭 Spicy  Seafood Fried Rice in X.O. Sauce	Small Medium Large	\$30.00 \$45.00 \$60.00
樱花虾焖伊面 Braised Ee-fu Noodle with Sakura Prawn	Small Medium Large	\$32.00 \$48.00 \$64.00
顺德炒面卜 New! Stir-fried Noodles with Shrimp and Pork Lard	Small Medium Large	\$32.00 \$48.00 \$64.00

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甜品
Dessert

桂花马蹄糕 Chilled Water Chestnut Jelly with Osmanthus	3 pieces	\$12.00
酒酿金伯利巧克力煎堆仔 Deep-fried Sesame Ball with Red Bean and Kimberley Chocolate	3 pieces	\$15.00
故乡炸年糕 Xin's Deep-fried Nian Gao	3 pieces	\$18.00
杨枝甘露雪糕 Chilled Mango Pomelo Sago with Ice Cream	Per person	\$18.00
金桔雪耳纯桃胶  Double-boiled White Fungus with Kumquat and Peach Resin	Per person	\$22.00
红莲炖花旗参雪蛤 Double-boiled Red Dates Soup with Hashima and American Ginseng	Per person	\$28.00
杨枝甘露燕窝*  Chilled Mango Pomelo Sago with Bird's Nest	Per person	\$68.00

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 *Chef Recommended*



精选点心 (限午市)
Dim Sum (Lunch only)

(Available for order from 17 Feb 2026 to 3 Mar 2026)

蟲草花原只鲍鱼灌汤饺	Per person	\$29.80
Double-boiled Dumpling Soup with Abalone and Cordyceps Flowers		
好市发财烧卖	3 pieces	\$18.00
Steamed Pork Dumpling with Dried Oyster and Black Moss		
鲍鱼粒叉烧包	3 pieces	\$18.00
Steamed Barbecue Pork Bun with Diced Abalone		
三文鲈鱼金鱼饺	3 pieces	\$18.00
Steamed Salmon and Sea Perch Dumpling		
鲜松露珍珠球	3 pieces	\$18.00
Steamed Pork and Shrimp Ball with Truffle		
虾米酱南瓜芋头糕 <i>Spicy</i>	3 pieces	\$18.00
Pan-fried Yam and Pumpkin Cake with Chef's Spicy Shrimp Sauce		
天鹅带子咸水角	3 pieces	\$18.00
Deep-fried Scallop Dumpling		
沙律紫菜海鲜卷	3 pieces	\$18.00
Deep-fried Seaweed Dumpling with Seafood served with Salad Sauce		

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