

厨师介绍

Chef's Recommendation

	榄角双葱焗大虾*	Per	\$18.80
	Stir-fried King Prawn with Dried Olive and Onion	Person	
	红棗粟子扣羊膝*	Per Portion	\$48.00
(Braised Lamb Shank with Chestnut and Red Date		
	鹅肝脆皮鸡*	Per Portion	\$48.00
	Sliced Foie Gras with Roasted Chicken		
	and Mango Sauce (4pcs)		
	柚子鲈鱼扒*	Per	\$29.80
	Deep-fried Sea Perch with Yuzu Sauce	Person	
	红酒牛肋骨*	Per	\$42.00
		Person	
	Braised Australia Beef Short Rib with Red Wine		
	鲍汁焗煎釀带子辽参*	Per	\$38.00
	Braised Stuffed Scallop with Sea Cucumber in Abalone Sauce	Person	



鱼生

Yu Sheng

Small (approx. 5 pax) Large (approx. 8 pax)

祥龙飞舞百花捞起* New Boston Lobster Salmon Roe Yu Sheng with Passion Fruit Sauce	Small Large	\$148.00 \$188.00
素三文鱼生捞起* Vegetarian Salmon Yu Sheng	Small Large	\$68.00 \$88.00
小鲍鱼捞起* Baby Abalone Yu Sheng	Small Large	\$98.00 \$118.00
新故乡鸿运三文鱼生捞起* Xin's Signature Salmon Yu Sheng	Small Large	\$98.00 \$118.00
新故乡鸿运芋头三文鱼生* Xin's Salmon Taro Yu Sheng	Small Large	\$98.00 \$118.00
二头鲍鱼捞起* Sliced 2-headed Abalone Yu Sheng	Small Large	\$128.00 \$188.00
额外加的订单/ADDITIONAL 三文鱼*	per portion	\$22.00
Salmon 切片二头鲍鱼*	per piece	\$108.00
Sliced 2-headed Abalone 脆皮饼干*	per packet	\$3.80
Crispy Cracker 小鲍鱼* Baby Abalone	per portion	\$28.00



盆菜

Pen Cai

Small (approx. 5 pax) Large (approx. 8 pax)

合家欢传统盆菜*

Small Large \$388.00 \$688.00

Xin's Traditional Pen Cai

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

龙宫献宝盆菜*

Small

\$428.00

Xin's Prosperity Pen Cai

Large \$788.00

Lobster, Whole Abalone, Sea Cucumber, Dried Oyster, Deep-fried Fish Maw, Parsley, Fresh Scallop, Dried Beancurd Skin, Shiitake Mushroom, Shimeji Mushroom, Sea Moss, Fish Dace, Radish, Black Fungus and Chinese Cabbage

富贵极品聚宝盆菜*

Small Large \$888.00 \$1688.00

Xin's Imperial Pen Cai

Whole Australian 3-headed Abalone, Bird's Nest, Superior Fish Maw, Dried Scallop, Deer Tendon, Mexico Superior Sea Cucumber, Goose Web, Sea Moss, Dried Oyster, Mushroom, Wild Bamboo Pith and Chinese Baby Cabbage



素食

Vegetarian

素酸辣羹	Per	\$18.00
Sichuan Hot and Sour Soup	Person	
素松露油三菇	Per	\$18.00
Stir-fried Assorted Mushrooms with Truffle Oil	Portion	
鲜百合芹香炒素火腿 New	Small	\$30.00
Stir-fried Mix Vegetables and Ham	Medium	\$44.00
	Large	\$58.00
云耳田园炒五秀	Small	\$30.00
Stir-fried Fungus with Celery and Lotus Root	Medium	\$44.00
Still Tried Fairgas With Scient and Established	Large	\$58.00
素麻婆豆腐	Small	\$30.00
	Medium	\$44.00
Vegetarian Mapo Tofu	Large	\$58.00
温公斋煲		
Braised Mixed Vegetable in Claypot	Small	\$32.00
	Medium	\$48.00
000000	Large	\$60.00
鲜腐竹杞子浸时疏	Small	\$32.00
Braised Seasonal Vegetables with Beancurd Sheet and Wolfberries	Medium	\$48.00
in Superior Stock	Large	\$60.00



Xin's Crispy Roast Pork with Mustard Dip

开胃菜

Appetizers

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需一天预定 (1 day advance order required)

烧味拼盘 Barbecued and Roast Meat

香港烧味三拼*	Small	\$46.00
Trio Barbecued Meat Platter	Medium	\$66.00
	Large	\$88.00
一品烧鸡*	Whole	\$58.00
Deep-fried Crispy Chicken	Half	\$32.00
	Whole	\$58.00
避风塘烧鸡*	Half	\$32.00
Deep-fried Crispy Chicken with Minced Garlic	Hall	332.00
故乡茶皇鸭	Whole	\$88.00
'Home-style' Roast Duck with Tea Leaves	Half	\$48.00
Home style Houst Buck With Fed Leaves		
	TO NILS	22000
鸿运乳猪*	Whole	\$508.00
Roast Suckling Pig with Special Chef's Sauce		
需一天预定 (1 day advance order required)		
		100
鸿运糯米乳猪*	Whole	\$528.00
Roast Whole Suckling Pig with Glutinous Rice		



羹汤

Soup

发财好市大利汤	Per Person	\$16.00
Double-boiled Soup with Pork Loin, Dried Oyster and Black Moss		
	Per Person	\$16.00
蟹肉粟米羹	rei reison	\$10.00
Sweet Corn Soup with Crab Meat		
四川海鲜酸辣汤	Per Person	\$18.00
Sichuan Hot and Sour Seafood Soup		
蟲草花花菇骨汤	Per Person	\$24.00
Double-boiled Cordycep Flower with Flower Mushroom in Bone Broth		
羊肚菌炖响螺	Per Person	\$38.00
Double-boiled Sea Whelk Soup with Morel Mushrooms		
		323
浓鸡汤燕窝*	Per Person	\$52.00
Bird's Nest Soup with Superior both		

鲍鱼

Abalone

发财红扣三头鲍鱼*	Per Piece	\$78.00
Braised 3-headed Abalone with Superior Natural Jus		
发财红扣两头鲍鱼*		4
Braised 2-headed Abalone with Superior Natural Jus	Per Piece	\$108.00



海鲜

Seafood

味增焗鲈鱼* Baked Sea Perch with Japanese Miso Sauce	Per Person	\$29.80
咕噜斑球 Sweet and Sour Fillet of Fish	Small Medium Large	\$32.00 \$48.00 \$62.00
虾米粉丝炒包菜 Sitr-fried Cabbage with Shrimp and Vermicelli	Small Medium Large	\$32.00 \$48.00 \$62.00
黄金虾球* Deep-fried Prawns coated with Salted Egg Yolk Sauce	Small Medium Large	\$40.00 \$60.00 \$78.00
柚子虾球* 🌢 Deep-fried Prawns coated with Yuzu Sauce	Small Medium Large	\$40.00 \$60.00 \$78.00
发财好市北菇 Braised Dried Oyster with Mushrooms and Sea Moss	Small Medium Large	\$42.00 \$63.00 \$84.00
茄子豆腐炆头腩 Braised Fish Belly with Eggplant and Beancurd	Small Medium Large	\$42.00 \$63.00 \$84.00
榄角双葱炒斑球 Stir-fried Grouper Fish Fillet with Black Olive and Onion	Small Medium Large	\$44.00 \$66.00 \$84.00



活海鲜 Live Seafood

澳洲龙虾*	Seasonal F	Price
Australian Lobster		
需 2 天预定 (2 day advance order required)		
游水生虾*	Per 100g	\$13.00
Live Prawn		
笋壳*	Per 100g	\$15.00
Live Marble Goby (Soon Hock)		
海斑*	Per 100g	\$15.00
Grouper		
本地龙虾*	Per 100g	\$21.00
Local Lobster		

砂锅

Claypot

肉松茄子豆腐煲	Small	\$32.00
Beancurd with Minced Pork and Eggplant served in Claypot	Medium	\$48.00
beancard with whiteed Fork and Eggplant served in Claypot	Large	\$62.00
家常豆腐煲	Small	\$46.00
	Medium	\$68.00
'Home-style' Beancurd with Sea Cucumber and Prawn	Large	\$90.00
served in Claypot		



肉类

Meat

蟲草花炒爽肉	Small	\$32.00
Stir-fried Pork Collar with Cordycep Flowers	Medium	\$48.00
	Large	\$62.00
n+rearch ()	Small	\$40.00
咕噜肉	Medium	\$60.00
Sweet and Sour Pork	Large	\$78.00
	Luige	770.00
黑蒜大葱炒猪面青*	Small	\$52.00
Stir fried Kurobuta Pork with Black Garlic	Medium	\$78.00
And Scallions	Large	\$98.00
Allu Scallolis		
华叶=92*	Per Portion	\$53.00
发财元蹄*		Ψ30.00
Braised Pig Trotter with Black Moss		
家乡炆熏鸭* New	Small	\$32.00
Hometown Braised Smoked Duck	Medium	\$48.00
Hometown Braised Smoked Duck	Large	\$62.00
三杯鸡煲 🌢	Small	\$32.00
Stewed Chicken with Chinese Wine,	Medium	\$48.00
Bell Pepper and Basil	Large	\$62.00
ben repper and basin		
黑椒龙眼爆和牛粒*	Small	\$54.00
Stir-fried Wagyu Beef Cubes	Medium	\$80.00
with Black Pepper and Longan	Large	\$98.00
with black repper and Longain		



蔬菜

Vegetables

蒜茸炒時蔬 Stir-fried Seasonal Vegetables with Minced Garlic	Small Medium Large	\$28.00 \$42.00 \$56.00
姜汁香港芥兰 Stir-fried Hong Kong Kai Lan with Ginger Juice	Small Medium Large	\$28.00 \$42.00 \$56.00
上汤杞子浸時蔬 Poached Seasonal Vegetables with Wolfberries in Supreme Stock	Small Medium Large	\$32.00 \$48.00 \$62.00
榄菜干煸四季豆 Stir-fried String Beans with Minced Pork and Preserved Vegetables	Small Medium Large	\$32.00 \$48.00 \$62.00
金银蛋浸苋菜 Poached Chinese Spinach with Assorted Eggs in Superior Broth	Small Medium Large	\$32.00 \$48.00 \$62.00
润肠粒扒波菜 <mark>New</mark> Braised Spinach with Chinese Sausage	Small Medium Large	\$32.00 \$48.00 \$62.00



饭面

Noodles and Rice

金汤云吞生虾稻庭面 New	Per Person	\$20.00
Inaniwa Udon Noodle with Wonton and Live Prawn		
in Superior Pumpkin Soup		
龙虾焖伊面*	Per Person	\$42.00
Braised Lobster Ee-fu Noodle		
Dialised Edister Ee 14 Noodie		
干炒牛河	Small	\$28.00
Wok-fried Rice Noodle with Beef	Medium	\$42.00
Wok-Iffed Rice Noodle With Beer	Large	\$56.00
雪菜鸭丝焖米粉	Small	\$28.00
	Medium	\$42.00
Braised Vermicelli Shredded Duck Vegetables	Large	\$56.00
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H	Small	\$32.00
松露油三菇焖生面	Medium	\$48.00
Braised Noodle with Truffle Oil and Assorted Mushrooms	Large	\$62.00
生炒腊味糯米饭*	Small	\$28.00
Wok-fried Glutinous Rice with Chinese Sausage	Medium	\$42.00
and Preserved Meat	Large	\$56.00
X.O. 酱海鲜炒饭	Small	\$28.00
Seafood Fried Rice with X.O. Sauce	Medium	\$42.00
	Large	\$56.00
富贵海鲜炒饭* New	Small	\$38.00
富贵海鲜炒饭* New Crab Roe Seafood Fried Rice	Small Medium Large	\$38.00 \$56.00 \$76.00



甜甜蜜蜜

Dessert

桂花马蹄糕 New Per Portion \$12.00

Chilled Water Chestnut Jelly with Osmanthus (3pcs)

酒酿煎堆仔 Per Portion \$18.00

Deep-fried Sesame Ball with Red Bean and

Chocolate Liqueur Filling (3pcs)

故乡炸年糕 Per Portion \$18.00

Xin's Deep-fried Nian Gao (3pcs)

杨枝甘露 Per person \$18.00

Chilled Mango Pomelo Sago

金桔雪耳纯桃胶 Per person \$22.00

Double -boiled White Fungus with Kumquat and Peach Resin

花旗参红莲炖雪蛤* Per person \$28.00

Double-boiled Hashima with American Ginseng

杨枝甘露燕窝* Per person \$68.00

Chilled Mango Pomelo Sago with Bird's Nest



精选点心 (限午市) Dim Sum (Lunch Only from 10 Feb 2024 to 24 Feb 2024)

大展鸿图(蟲草花灌汤饺)	Per Person	\$29.80
Double-boiled Dumpling Soup with Cordyceps Flowers		
龙年精神 (鲜菘露海鲜饺)	3 Pieces	\$18.00
Fresh Truffle Oil Dumpling with Seafood		
发财好市 (好市发财烧卖)	3 Pieces	\$18.00
Steamed Pork Dumpling with Dried Oyster and Sea Moss	3 Fieces	\$18.00
鲍你发财(鲍鱼粒叉烧包)	3 Pieces	\$18.00
Steamed Barbecued Pork Bun with Diced Abalone		
四季平安 (栗米野菌果)	3 Pieces	\$18.00
Steamed Kurimi Wild Mushroom Dumpling		
步步高升 (X.O.酱芋丝糕)	3 Pieces	\$18.00
Pan-fried Yam Cake with X.O. Sauce	A COUNTY	
百花迎春 (生煎干贝窝贴) Pan-fried Pork Dumpling with Dried Scallop	3 Pieces	\$18.00
Pan-med Pork Dumpling with Dried Scallop		
龙凤呈祥(带子咸水角)	3 Pieces	\$18.00
Deep-fried Scallop Dumpling		
年年有余 (菊花肉中玉)	3 Pieces	\$18.00
Deep-fried Pork and Fish Dumpling		
招财进宝(法国鹅肝狗不理)	3 Pieces	\$18.00
行则赶玉(云国姆)开列个理) Pan-fried Pork Bun with Foie Gras	3 Fieces	\$10.00
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All prices are in SGD and are subject to service charge and prevailing government tax