



C . U . I . S . I . N . E  
CHINESE RESTAURANT  
新 故 鄉 酒 樓

A decorative graphic of a branch with several leaves, rendered in a light brown color, positioned to the left of the Chinese characters.

# 套餐

SET MENU

# 良朋

知己

LUNCH  
SET MENU

点心三拼

**Trilogy of Dim Sum Delicacies**

是日例汤

**Soup of the Day**

蟲草花炒虾球

**Stir-fried Prawns with Cordycep Flowers**

双菇扒时蔬

**Braised Seasonal Vegetables with Assorted Mushrooms**

雪菜火鸭丝捞生面

**Braised Egg Noodles with Shredded Duck Meat and Preserved Vegetables**

时日甜品

**Dessert of the Day**

**\$45++ 每位 per person**

**两位起 Min. 2 persons**

Please inform our team of any allergies and dietary requirements so that we can recommend suitable alternatives.  
All Prices are in SGD and not inclusive of service charge and prevailing government tax.



KINSHIP

# 之乐

## 故乡三小碟

(城隍庙醉鸡, 黄金炸鱼皮, 白松露油三菇)

### Three Combination Platter

Chilled Drunken Chicken in Chinese Wine, Deep-fried Fish Skin coated in Salted Egg Yolk and Stir-fried Assorted Mushrooms with White Truffle Oil

## 北京片皮鸭

### Traditional Peking Duck

## 白灼生中虾

### Poached Live Prawn with 'Hua Tiao' Chinese Wine

## 蟲草花花菇骨汤

### Double-boiled Cordyceps Flowers with Mushroom

## 极品酱蘑菇炒猪爽肉

### Wok-fried Pork Neck with Fresh Mushroom and X.O. Sauce

## 荷叶古法蒸笋壳

### Steamed Marble Goby (Soon Hock) in Lotus Leaf

## 雪里红鸭丝焖米粉

### Braised Vermicelli with Shredded Duck and Preserved Vegetable

## 杨枝甘露拼煎堆仔

### Chilled Mango Coulis and Pomelo Sago accompanied with Fried Sesame Ball with Red Bean and Chocolate Liqueur Filling

**\$368++ 五位用 for 5 persons**

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