

DINNER

APPETISERS

Steamed edamame beans with sea salt

Grilled edamame beans with spicy sauce

Tokyo yassai salad

Tokyo tofu, salmon caviar and wakame salad

Crispy tiger prawns roll

Tuna tartare, spicy tomato, tofu, candied ginger

Fried wasabi prawns

Chicken and mushroom spring roll

Tuna tataki, yuzu jam, radish, truffle oil

SOUP

Hot and sour with prawns

Double boiled daikon, chicken and mushroom

Tiger prawns wonton

Lobster, seaweed, spring onion and young ginger

NOODLES

Singapore style vermicelli with vegetables

Hong Kong style egg noodle with chicken

Hong Kong style fried rice with tiger prawns and barbecue pork

Vegetable fried rice

Steamed jasmine rice

CHEF'S SIGNATURE

Singapore style king crab, served with chilli sauce

WOK

Five spice roasted chicken

Singapore style chicken breast in chilli sauce

Singapore style egg with tiger prawns

Lobster, spring onion and young ginger

Cantonese tiger prawns with shaoxing wine

Stir fried organic seasonal vegetables

Stir fried pak choi (with a choice of chilli bean, garlic or ginger sauce)

Steamed bun (4 pieces)

Fried bun (4 pieces)

TEPPENYAKI

Bourgeois

Lamb loin with sake

Angus tenderloin

Angus ribeye with sake

Tuna

Chicken breast

Duck breast

Tiger prawns

Lobster

Seasonal vegetables

SWEET TREATS

Paris/Tokyo gourmandise, black sesame praline choux puffs

Sweet matcha tea and chocolate molten cake

Vanilla custard with pineapple and coriander and a hint of chilli

Japanese cake souffle, mixed berry coulis

Homemade ice cream: strawberry, matcha

Homemade sorbet and dairy sorbet: coconut, mango, yuzu, vanilla, pineapple, lime
and coriander