

IN-ROOM DINING

CHINA

GOLDEN WEEK

1 - 10 MAY, 11AM - 11PM

STARTER

Sichuan Poached Chicken in Chilli Oil G N

Tender poached pineapple-fed chicken in aromatic Sichuan chilli oil, topped with crushed peanuts, spring onion and sesame seeds

\$24

Traditional Chilled Cucumber Salad

Crisp cucumber dressed with black vinegar, G chilli oil and sesame

\$18

MAIN COURSE

Special Chargrilled Pork Skewers (6 skewers) G P

Chinese-style pork skewers chargrilled over open flame

\$26

Stir-Fried Lamb Leg G

Thinly sliced boneless lamb wok-fried with Chinese Leek

\$38

Sichuan-Style Yu Xiang Shredded Pork G P

Shredded pork in a garlic and chilli sauce with balanced sweet and sour savoury notes

\$28

Steamed Sea Bass G SF

Sea bass with chopped pickled chilli

\$38

BEVERAGES

Whiskey Black Tea Sour

Lapsang Souchong infused Jim Beam, Caramel Sauce, Lime Juice, Angostura Bitters, Foamee

\$18

Red Jade Floral Dew (Zero Edit)

Pomegranate Juice, Rose Water, Agave Syrup, Lime Juice, Soda

\$15

G GLUTEN N NUTS P PORK SF SEAFOOD

Prices are subject to 10% service charge and prevailing goods and services tax.