

NOURISH LUNCH MENU

\$31++ per pax

STARTERS

Chef's Signature Charcoal "Pi Dan" Tofu

Soybean Tofu, Century Egg Emulsion, Preserved Radish, Chilli Oil

Mentaiko Taramasalata Pani Puri

Chicken Chinese Sausage Bolognese, Mentaiko, Gherkin, Tobiko

Five Spice Duck Croquettes

Shredded Confit Duck Leg, Herbs, Bechamel, Burnt Onion Aioli

SMALL PLATES

(CHOICE OF ONE +9.4)

Signature Confit Cabbage

Local Cabbage, Red Braised Cordyceps, Brazilian Mushroom, Soy Broth

Pan Seared Hokkaido Scallops

Hokkaido Scallops, XO Cauliflower Puree, Sea Asparagus Vinaigrette, Caviar

MAINS

(CHOICE OF ONE)

Nutrient - Rich Sakura Chicken Herbal Poached Rice

Six Combination Herbal Soup, Sakura Chicken, Egg Floss, Puffed Rice

Truffle Carbonara "Suan Pan Zi"

Homemade Yam Abacus Seed, Shimeji Mushroom,
Truffle Cream Sauce, Burdock Root

Crispy Skin Atlantic Salmon (+6.8)

Wild Caught Salmon, Curry Soy Emulsion, Sunflower Seed Chimichurri,
Oyster Mushroom

18-Hours Spiced Braised Beef Cheek 'Ssam' (+8.6)

Australian Beef Cheek, Fragrant Rice, Seasonal Vegetable

VITALISE VEGETARIAN MENU

\$31++ per pax

STARTERS

Chef's Signature Charcoal "Pi Dan" Tofu

Soybean Tofu, Century Egg Emulsion, Preserved Radish, Chilli Oil

Mongolian Fried Cauliflower

Chicken Chinese Sausage Bolognese, Mentaiko, Gherkin, Tobiko

Charcoal Grilled Jumbo Asparagus

Jumbo Asparagus, Fermented Beancurd Sauce, Tempeh, Garlic Oil

MAINS

(CHOICE OF ONE)

Signature Confit Cabbage

Local Cabbage, Red Braised Cordyceps, Brazilian Mushroom, Soy Broth

Truffle Carbonara "Suan Pan Zi"

Homemade Yam Abacus Seed, Shimeji Mushroom,
Truffle Cream Sauce, Burdock Root

Lunch Menu

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BEVERAGES

COMPLIMENTARY
(CHOICE OF ONE)

Coffee

Flat White/ Latte/ Cappuccino/ Americano

Hot Brew Tea

Synthesis House Blend/ Earl Grey/ Peach Oolong

Soft Drinks

Coke/ Coke Zero, Sprite, Jia Jia Herbal Tea, Green Tea, Soda

SUPPLEMENT

Juices (+2.8)

Pink Guava, Apple, Cranberry, Orange

House Pour Red / White (+9.4)

Dee Vine Estate Shiraz (Australia)

Dee Vine Estate Sauvignon Blanc (Australia)

Draught Beer (+9.4)

Suntory Premium Malt (500ml)

Guinness Draught (500ml)

Not Another Tea (+3.9)

Indulge in our selection of refreshing mocktails crafted from Gryphon Tea Company exclusive Botany selection, featuring blends rich in natural caffeine or naturally caffeine-free options

Caffeine-free

Ease Weary Tension 定心茶

Calming Spirit, Lime, House Salt Syrup, Tonic

Lucid Complexion 养颜茶

Ethereal Beauty, Rose Water, House Kumquat Blend

Natural Caffeine

Wellness Protector 养生记

Miracle Day, Mixed Berries, Mint, Soda

Travel Fatigue 漫游篇

Wanderlust, Passionfruit Cubes, Vanilla, Citrust

ADD-ONS

ADD ONS

Chilled 'Mala' Pork Belly (\$16)

Pork Belly, Mala Sauce, Marinated Celtuce, Sesame Seed

Trio Of Mushrooms (\$14)

Seasonal Mushroom, Nori, 'Jin Sha' Crumble

Mongolian Fried Cauliflower (\$14)

Battered Cauliflower, Mongolian Sauce

Sour Plum Spiced Duck Wings (\$14)

Duck Wing, Pickled Shallot, Spiced Plum Powder

DESSERTS

Poached Osmanthus Nashi Pear (\$12 Per Person)

Nashi Pear, Red Date & Longan Gelato, White Fungus, Osmanthus Honey

House-made Chrysanthemum Ginseng

Gui Ling Gao (\$12 Per Person)

Homemade Herbal Jelly, Chrysanthemum Ginseng Syrup

Purple Sweet Potato Mousse Cake (\$10 Per Person)

Sweet Potato, Tahitian Vanilla Curd, Spiced Cookie

Green Apple Tarragon Tartlet (\$12 Per Person)

Caramelised Green Apple, Tarragon Creme Brulee, Almond Tart