

Since 1992, Hua Ting Restaurant has established a firm reputation for its authentic Cantonese cuisine; winning multiple awards for signatures, roast delights and home-crafted dim sum that have been highlights of many family and corporate gatherings.

One of the earliest Cantonese fine dining hotel restaurants in Singapore, it is a stalwart for Cantonese cuisine and has taken on the duty of ensuring that traditional Cantonese flavours are imparted to a new generation of diners.

Set in a brand-new sophisticated space, Hua Ting Restaurant and its team of accomplished chefs, led by Hong Kong Master Chef Lap Fai, continue to bring new heights of excellence with innovative dishes while keeping with the tradition of serving authentic Cantonese cuisine.

阁下如若对任何食物产生过敏或不良反应,请提前告知我们的酒店从业人员,谢谢您的合作 Please inform our servers if you have any food allergies upon placing your order

标价需另加10% 服务费及政府消费税 All prices are quoted in Singapore Dollars and subjected to 10% service charge and prevailing government taxes



		每位 Per Person
量	鱼汤 蒸窝带子灌汤饺 Double-boiled Bird's Nest Dumpling, Scallop, Sea Whelk, Mushroom	18.8
	鲍汁鸭粒鲍鱼挞 Baked Abalone Tartlet, Diced Duck Meat, Abalone Sauce	16.8
	鲜虾带子粥 Prawn and Scallop Porridge	11.8
	瑶柱鱼片粥 Sliced Fish Porridge, Conpoy	10.8
	皮蛋瘦肉粥 Century Egg Porridge, Shredded Pork	7.8
		每份 Per Portion
華鳳	石窝 X.O.酱炒萝卜糕 Wok-fried Turnip Cake in Hot Stone Bowl, Homemade X.O. Sauce, Cured Meat, Dried Shrimp	15
6	柚子凉拌虫草花金菇莴笋 Marinated Lettuce, Cordycep Flower, Enoki Mushroom, Yuzu	15
	黑豚叉烧肠粉 Steamed Rice Flour Roll, Kurobuta Pork Char Siew	9.8
	鲜虾肠粉 Steamed Rice Flour Roll, Prawn	9.8
6	野生竹笙上素肠粉 Steamed Rice Flour Roll, Wild Bamboo Pith, Fungus, Enoki Mushroom	7.8

Food allergies, dietary/religious restrictions to contact server Discount not applicable for seasonal prices items Prices are subject to service charge and prevailing government taxes



Mathematical Chef Recommendation 招牌





		iree Pieces
	鲟龙黑鱼子金箔带子饺 Steamed Scallop Dumpling, Premium Caviar, Gold Flake	10.8
	鹅肝鲜虾粉果 Steamed Prawn Dumpling, Foie Gras	7.8
	香芹水晶鲜虾饺 Steamed Prawn Dumpling, Celery	7.5
	滑子菇烧卖 Steamed Siew Mai, Wild Mushroom, Minced Pork, Prawn	7.5
	竹炭奶黄流沙包 Steamed Charcoal Lava Egg Custard Bun	7.2
	蜜汁叉烧包 Steamed Barbeque Pork Bun	7.2
	肥牛生煎包 Pan-fried Angus Beef Bun	7.5
	瑶柱萝卜糕 (煎 / 蒸) Turnip Cake, Conpoy, Cured Meat, Dried Shrimp (Pan-fried / Steamed)	7.5
	鲜虾韭菜角 Deep-Fried Prawn Dumpling, Chinese Chive	7.8
	*沙爹安格斯肥牛春卷 Deep-Fried Beef Spring Roll, Satay Sauce	7.5
	腿茸纸包豆腐 Deep-Fried Beancurd, Jinhua Ham	7.5
	菠萝叉烧酥 Baked Barbeque Pork Pastry Puff, Pineapple	7.5
	蜂巢芋角 Fluffy Fried Yam Puff, Minced Pork, Mushroom	7.5
	酥炸虾多士 Deep-Fried Prawn Toast	7.5
	紫菜鲜虾腐皮卷 Crispy Beancurd Sheet Roll, Prawn, Seaweed	7.5
麗	*招牌香芒鸡挞 Hua Ting Signature Baked Mango Chicken Tartlet	7.5
	Food allergies, dietary/religious restrictions to contact server Discount not applicable for seasonal prices items Prices are subject to service charge and prevailing government taxes	
	Chef Recommendation 招牌 Vegetarian 素	

每三件

餐前小品 Appetiser

置 Chef Recommendation 招牌

		每位 Per Person
	鲟龙黑鱼子香煎法国鹅肝 Pan-fried Foie Gras, Oscietra Caviar	32
	芥末沙律法国冰菜 Chilled French Ice Lettuce, Wasabi Dressing	16
華鳳	清酒冰镇十六头南非鲍 Chilled Marinated 16-head South African Abalone, Japanese Sake	16
		每份 Per Portion
	麻辣软壳蟹伴芥末法国冰菜 Spicy Soft Shell Crab, French Ice Lettuce, Wasabi Dressing	18
	香辣奇脆杏片龙须 Crispy Squid Tentacle, Chilli Padi, Almond Flake	18
	黄金炸鲈鱼丁 Golden Fried Diced Sea Perch, Salted Egg Yolk	18
	泡椒/酒糟浸鸭舌 Marinated Duck Tongue, Pickled Pepper / Chinese Rice Wine	16
	卤水猪仔脚 Soy Marinated Piglet Trotter	16
華	香脆酥炸鸡软骨 Crispy Chicken Cartilage, Spicy Salt, Pepper	16
6	蒜香松露凉拌鸳鸯耳 Chilled Duo Fungus, Garlic, Truffle Oil	15
6	椒盐脆皮豆腐粒 Crispy Diced Bean Curd, Salt, Pepper	15
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烧床 卤水 Roasted Meat/Soy Marinated

时价 Seasonal

每份

20

28

40

糯米乳猪全体(1天前预定)

Stuffed Crispy Suckling Pig, Glutinous Rice (Please order one day in advance)

金陵片皮猪全体 Golden Suckling Pig

		半只 Half	Whole
	陈年普洱熏片皮鸭 Smoked Peking Duck, Aged Pu-Erh, Yuzu Sauce	49	92
	北京片皮鸭 Peking Duck	49	92
華鳳	招牌爱尔兰脆皮烧鸭 Hua Ting Signature Irish Crispy Roasted Duck	62	118
	当归杞子醉安心鸡 Drunken French Chicken, Wolfberries, Chinese Herb	28	56

	Per I	Portion
蜜汁西班牙黑豚叉烧		26
Charcoal-Grilled Spanish Iberico Pork "Char Siew"		

脆皮烧肉 Crispy Roasted Pork

华厅招牌拼盘

Hua Ting Signature Platter

• Duo Combination 双拼

• Trio Combination 三拼

(烧鸭,烧肉,当归杞子醉鸡,海蜇,卤水三层肉)

(Roasted Duck, Roasted Pork, Drunken French Chicken,

Jelly Fish or Soy Marinated Pork Belly)

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E Chef Recommendation 招牌

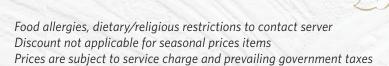






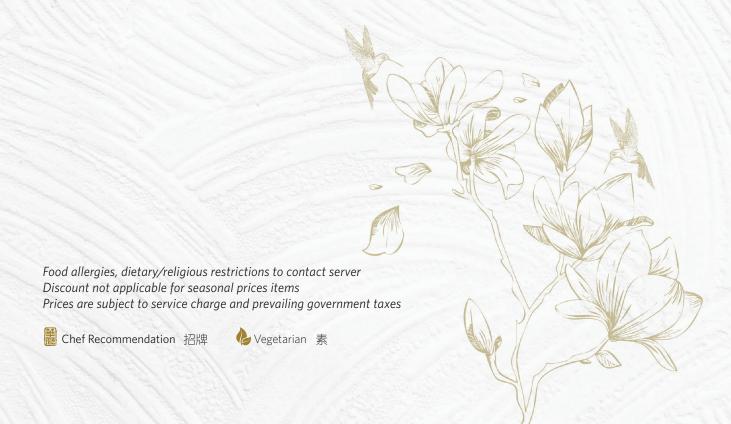


	Per Person
碧绿鲟龙鱼子芙蓉龙虾羹 Braised Lobster Spinach Broth, Egg White, Oscietra Caviar	42
鱼骨浓汤炖花胶竹笙 Double-boiled Fish Maw in Superior Fish Broth, Bamboo Pith	42
沙煲花胶海参丝浓鸡汤 Braised Superior Chicken Broth, Shredded Fish Maw, Sea Cucumber	32
鲍参瑶柱鱼鳔羹 Braised Shredded Fish Maw Soup, Abalone, Sea Cucumber, Conpoy	28
经典鲜蟹钳肉酸辣羹 Classic Hot and Sour Soup, Fresh Crab Claw Meat	24
滋补炖汤 Chef's Special Double-boiled Soup	18
明火足料老火汤 Soup of the Day	15





	每位 Per Person
官燕海味佛跳墙 (南非十头鲍 / 四头鲍) Double-boiled Buddha Jumps Over The Wall, Superior Bird's Nest 10-head / 4-head South African Abalone, Sea Treasure	98 / 138
原只鲜蟹钳扒官燕 Braised Superior Bird's Nest, Fresh Crab Claw	98
特级鱼子浓鸡汤芙蓉扒官燕 Braised Superior Bird's Nest in Supreme Chicken Broth, Oscietra Caviar, Egg White	98
高汤花胶炖官燕 Double-boiled Superior Bird's Nest, Fish Maw	98
鲟龙鱼子带子扒官燕 Braised Superior Bird's Nest, Scallop, Oscietra Caviar	98
浓鸡汤玉碟柱甫扒官燕 Braised Superior Bird's Nest, Conpoy, Egg White, Supreme Chicken Broth	78
花胶鸡丝烩燕窝 Stewed Bird's Nest, Shredded Fish Maw, Chicken Julienne	33
野生竹笙烩蒸窝 Stewed Bird's Nest, Wild Bamboo Pith	33



海珠 Abalone / Air-dried Seafood

时价 Seasonal

蚝皇日本吉品十五头干鲍 / 二十头干鲍 (1星期前预订) Braised Japanese Whole Yoshihama Abalone (15-head / 20-head) Supreme Oyster Sauce (Please order one week in advance)

蚝皇原只澳洲青边鲍鱼

Braised Australian Green Lip Whole Abalone, Supreme Oyster Sauce

蚝皇扣南非二十二头干鲍

Braised 22-head South African Dried Abalone

		每 ① Per Person
華	鲍汁扣日本刺参 Braised Japanese Spike Sea Cucumber	68
華原	鲍汁原只南非四头鲍 Braised 4-head South African Abalone, Premium Abalone Sauce	58
	鲍汁煎花胶扒 Pan-fried Fish Maw, Premium Abalone Sauce	42
	蚝皇原只南非六头鲍扣花菇 Braised 6-head South African Abalone, Chinese Mushroom	40
華鳳	鲍汁脆皮海参扣鹅掌 Crispy Braised Sea Cucumber, Goose Web, Abalone Sauce	40

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E Chef Recommendation 招牌



游X海鲜 Live Seafood

时价 Seasonal

阿拉斯加蟹/澳洲龙虾(1星期前预订) Alaskan Crab / Australian Lobster (Please order one week in advance)

老鼠斑 / 苏丹鱼 / 法国多宝鱼 Pacific Garoupa / Sultan Fish / French Turbot

本地龙虾/波士顿龙虾 Local Lobster / Boston Lobster

	每百克 Per 100gm
东星斑 Eastern Star Garoupa	24
笋壳鱼 Soon Hock	14
苏鼠斑 Humpback Garoupa	13
巴丁鱼 / 水果鱼 Pating Fish / Fruit Fish	12
生虾 Live Shrimp	10

烹调方法

冻食/刺身 Chilled / Sashimi Poached 白灼 过桥 Poached, Superior Stock 姜葱炒

Sautéed, Ginger, Spring Onion 上汤 / 芝士焗 Braised, Superior Stock / Gratinated, Parmesan Cheese X.O.酱 / 砂煲焖 Sautéed, Homemade X.O. Sauce / Stewed in Casserole

CHOICE OF PREPARATION

油浸 Deep-fried 干爆 Sautéed, Shallot, Chill

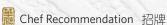
STEAMED

清蒸 Superior Soy Sauce Chinese Wine 鸡油花雕 Japanese Sake 日本清酒 蒜茸 Minced Garlic 云耳菜甫 Black Fungus, Preserved Radish Teochew Style 潮式

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蒸







时价 Seasonal

葱油玉蝶蒸原只蟹钳 Steamed Whole Crab Claw, Egg White, Ginger Purée

		每 (I Per Person
量	金银蒜蒸本地龙虾(半只) Steamed Lobster, Minced Garlic (Half)	42
	香槟酒煎带子皇配黑鱼子 Pan-fried Hokkaido Scallop, Oscietra Caviar, Champagne Sauce	32
	野菌炸酿鲜蟹盖 Stuffed Golden Crab Shell, Fresh Crab Meat, Wild Mushroom	28
	原笼榄角蒸东星斑柳 Steamed Eastern Garoupa Fillet, Black Olive	32
	虎虾球两味(椒盐头,方鱼芦笋玻璃虎虾球) Tiger Prawn in Two Cooking Methods • Deep-fried Tiger Prawn Head, Salt and Pepper • Sautéed Tiger Prawn, Dried Sole Fish, Asparagus	28
	秘制香茅大虎虾 Wok-fried Tiger Prawn, Lemongrass	24
	味菜煮龙虎斑球 Poached Dragon Tiger Garoupa Fillet, Salted Mustard Green	22

每份 **Per Order**

带子炒芦笋 Sautéed Scallop, Asparagus

虾球炒西兰花 Sautéed Prawn, Broccoli



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E Chef Recommendation 招牌

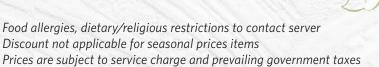


开心牧场 Happy Pasture

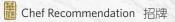
		一只 Whole
	鲍鱼富贵鸡 (1天前预定) Whole Empress Chicken, Abalone, Fungus, Chinese Herb (Please order one day in advance)	138
画	鲍鱼富贵鸡髀 (1天前预定) Baked Empress Chicken Drumstick, Abalone, Fungus, Chinese Herb (Please order one day in advance)	32
		每位 Per Person
華	火焰野菌日本和牛 Flamed Japanese Wagyu Beef, Wild Mushroom, Hot Stone Bowl	68
	藕香美极煎和牛粒 Pan-fried Diced Wagyu Beef, Lotus Root	68
	碳烧羊扒 Charcoal-Grilled Lamb Rack	28
	香煎野菌黑豚宝盒 Pan-fried Kurobuta Pork, Wild Mushroom	22
	避风塘炸肉骨 Deep-fried Pork Rib, Crispy Garlic, Chilli	16
		每份 Per Order
	X.O.酱黑豚肉炒芦笋 Wok-fried Kurobuta Pork, Asparagus, X.O. Sauce	32
	半只 Half	一只 Whole
	荔枝茶熏脆皮鸡 Lychee Tea Leaves Smoked Crispy Chicken	68
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	Chef Recommendation 招牌 Vegetarian 素	

素食精选 Vegetarian Veget

	每位
	Per Person
羊肚菌黄耳炖菊花豆腐汤 Double-boiled Morel Mushroom, Yellow Fungus, Beancurd Soup	18
黑椒香煎猴头菇 Pan-fried Monkey Head Mushroom, Black Pepper Sauce	12
	每份 Per Order
红日初升(咕咾山楂鲜淮山) Sautéed Fresh Chinese Yam, Hawthorn, Crispy Dough Sweet and Sour Sauce	24
平步青云(银芽炒豆筋) Wok-fried Bean Sprout, Bean Gluten	24
广结善缘(鲜枝竹粉丝什菜煲) Sautéed Assorted Vegetable, Glass Vermicelli, Fresh Bean Curd Skin	24
琳琅满目(南乳温公斋煲) Braised Chinese Cabbage, Assorted Mushroom, Bean Curd Sheet, Crystal Vermicelli, Fermented Bean Curd, Casserole	24
七彩飘香(榄菜炒什锦时蔬) Wok-fried Assorted Vegetable, Preserved Vegetable	24
黄金素鹅(西柠炸素鹅) Deep-fried Mock Goose, Lemon Sauce	24









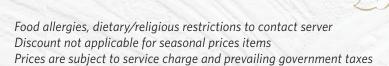
		每位 Per Person
華鳳	龙虾汤龙虾鸳鸯泡饭 Poached Duo Rice, Lobster Meat, Lobster Stock, Hot Stone Bowl	42
	石锅过桥星斑鸳鸯泡饭 Poached Duo Rice, Garoupa Fish, Superior Stock, Hot Stone Bowl	32
	香煎带子浓鸡汤稻庭面 Stewed Inaniwa Noodle, Pan-fried Hokkaido Scallop Supreme Chicken Stock	18
		每份 Per Order
	经典和牛崧炒饭 Wok-fried Rice, Wagyu Beef	48
	华厅招牌炒饭 Wok-fried Rice, Crab Meat, Egg White, Fermented Garlic, Crispy Conpoy	42
	豉汁凉瓜鱼头焖鸳鸯米 Braised Duo Vermicelli, Fish Head, Bitter Gourd, Black Bean Sauce	38
	滑蛋海鲜炒河粉 Wok-fried Rice Noodle, Sea Perch Fillet, Prawn, Scallop, Silken Egg Gravy	34
	X.O.酱生虾焖手工鱼面/面卜 Stewed Handmade Fish Noodle / Mee Pok, Live Prawn Homemade X.O. Sauce	34
	滑蛋黑豚肉炒河粉 Wok-fried Rice Noodle, Kurobuta Pork, Silken Egg Gravy	28





甜言蜜语 Dessert

	Per Person
冰花炖金丝官燕 Chilled/Double-boiled Superior Bird's Nest, Rock Sugar	72
姜汁日本紫番薯配黑芝麻汤丸 Double-boiled Japanese Purple Potato, Ginger Tea, Black Sesame Glutinous Rice Ball	15
椰盅啫喱冻 Chilled Coconut Jelly, Whole Young Coconut	15
自制龟苓膏 Chilled/Double-boiled Chinese Herbal Jelly	12
蛋白生磨龙皇杏仁茶 Double-boiled Almond Cream, Egg White	12
鳄梨果鲜果自制豆花 Chilled Homemade Bean Curd, Custard Avocado, Fresh Fruits	12
擂沙黑芝麻汤丸 Homemade Black Sesame Glutinous Rice Ball, Peanut Coating	8



From 11:30 am to 2:30 pm 6:00 pm to 10:30 pm

粟米饼烧鸭甫,香辣奇脆杏片龙须拼意大利醋鸳鸯耳 Signature Roasted Duck, Crispy Sweet Corn Pancake Crispy Squid Tentacle, Chilli Padi, Almond Flakes Chilled Duo Fungus, Balsamic Vinegar

鸡油菌安心鸡柱甫炖野生竹笙 Double-boiled French Chicken, Conpoy, Chanterelle, Wild Bamboo Pith

头抽煎大虎虾 Pan-fried Tiger King Prawn, Superior Soy Sauce

鲍汁南非十头鲍鱼扣花菇时蔬 Braised South African 10-head Abalone, Chinese Mushroom Seasonal Vegetable, Abalone Sauce

滑蛋黑豚肉炒河粉 Wok-fried Rice Noodle, Kurobuta Pork, Egg Gravy

桃胶柚子杨枝甘露拼美点双辉 Chilled Mango Sago, Pomelo Chinese Petit Four

\$118++ per person

Prices are subject to 10% service charge and government taxes









From 11:30 am to 2:30 pm 6:00 pm to 10:30 pm

香煎鹅肝伴粟米饼,四季豆百花虾饼拼葱油红蜇头 Pan-fried Foie Gras, Crispy Sweet Corn Pancake Pan-fried Shrimp Paste, French Bean Marinated Jelly Fish Head, Scallion Oil

金汤瑶柱芙蓉蒸窝羹 Braised Bird's Nest, Conpoy, Egg White, Pumpkin Soup

姜蓉蒸巴丁皇扒 Steamed King Pating Fillet, Ginger Purée

避风塘炸肉骨 Deep-fried Pork Rib, Crispy Garlic, Chilli

浓鸡汤南非十头鲍鱼伴稻庭面 Braised Inaniwa Noodle, South African 10-head Abalone Supreme Chicken Stock

蛋白龙皇杏仁露拼美点双辉 Double-boiled Almond Cream, Egg White Chinese Petit Four

\$138++ per person

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From 11:30 am to 2:30 pm 6:00 pm to 10:30 pm

野菌炸酿鲜蟹盖

Stuffed Golden Crab Shell, Fresh Crab Meat, Wild Mushroom

浓鸡汤野生竹笙烩蒸窝

Braised Bird's Nest, Wild Bamboo Pith, Supreme Chicken Broth

鲍汁扣南非十头鲍鱼伴煎鹅肝时蔬

Braised South African 10-head Abalone, Pan-fried Foie Gras Seasonal Green, Abalone Sauce

和风双葱爆黑豚粒

Sautéed Diced Kurobuta Pork, Onion

姜葱开边本地龙虾焖生面

Braised Lobster, Egg Noodle, Ginger, Spring Onion

桂花糖炖香梨雪莲子拼美点双辉

Double-boiled Tian Jing Pear, Snow Lotus Seed, Osmanthus Chinese Petit Four

\$168++ per person

Prices are subject to 10% service charge and government taxes



From 11:30 am to 2:30 pm 6:00 pm to 10:30 pm

招牌脆皮烧鸭,麻辣肉碎海参拼葱油红蛰头 Hua Ting Signature Crispy Roasted Duck Spicy Diced Sea Cucumber, Minced Pork Chilled Marinated Jelly Fish Head, Scallion Oil

芙蓉瑶柱蒸窝羹 Braised Bird Nest Soup, Egg White, Dried Scallop

樱花虾炒带子双脆 Sautéed Scallop, Sakura Shrimp, Zucchini, Celery

半煎煮顺壳 Poached Soon Hock, Shredded Mushroom

鲍汁原只十头鲍伴鸡脾菇时蔬 Braised 10-head South African Abalone, King Oyster Mushroom Seasonal Green, Abalone Sauce

避风塘秘制肉骨 Deep-fried Pork Rib, Crispy Garlic, Chilli

生拆蟹肉焖冬粉 Stewed Crystal Vermicelli, Fresh Crab Meat

枣皇炖雪莲子天津梨拼美点双辉 Double-Boiled 'Tianjin' Pear, Snow Lotus Seed, Prime Red Date Chinese Four Petit

\$1188++ per table of 10 persons

Prices are subject to 10% service charge and government taxes

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From 11:30 am to 2:30 pm 6:00 pm to 10:30 pm

烟熏脆皮烧鸭

Smoked Crispy Roasted Duck, Aged Pu-er

浓鸡汤烩花胶海参丝蒸窝

Stewed Bird's Nest, Shredded Sea Cucumber, Fish Maw, Supreme Chicken Stock

X.O. 酱炒虾球芦笋

Sautéed Prawn, Asparagus, Homemade X.O. Sauce

菜脯秋耳蒸东星斑

Steamed Eastern Garoupa, Preserve Radish, Fungus

香煎野菌黑豚宝盒

Pan-fried Kurobuta Pork, Wild Mushroom

煎北海道带子翠玉豆腐扒苋菜

Braised Homemade Emerald Bean Curd, Pan-Fried Hokkaido Scallop, Chinese Spinach

蚝皇原只南非六头鲍伴生面

Braised 6-head South African Abalone, Egg Noodle, Superior Oyster Sauce

枣皇雪莲子炖天津梨拼美点双辉

Chilled Double-Boiled 'Tianjin' Pear, Snow Lotus Seed, Prime Red Date Chinese Four Petit

\$1488++ per table of 10 persons

Prices are subject to 10% service charge and government taxes







From 11:30 am to 2:30 pm 6:00 pm to 10:30 pm

岩盐煎鹅肝,蜜汁西班牙黑豚叉烧拼柚子鸳鸯耳 Pan-fried Foie Gras, Sea Salt Charcoal-grilled Spanish Iberico Pork "Char Siew" Flavored Duo Fungus, Pomelo

花胶竹笙扒官燕 Braised Superior Bird's Nest, Fish Maw, Bamboo Pith

金瑶带子炒芦笋 Sautéed Scallop, Asparagus, Crispy Conpoy

砂煲生啫笋壳鱼 Soon Hock Fish, Onion, Garlic served in Casserole

鲍汁原只南非十头鲍伴花菇时蔬 Braised 10-head South African Abalone, Chinese Mushroom, Premium Abalone Sauce

招牌脆皮烧鸭 Hua Ting Signature Crispy Roasted Duck

龙虾汤玻璃大虎虾球焖稻庭面 Stewed Inaniwa Noodle, Tiger King Prawn, Lobster Stock

桃胶龙皇杏仁露拼美点双辉 Double-boiled Almond Cream, Peach Resin Chinese Four Petit

\$1788++ per table of 10 persons

Prices are subject to 10% service charge and government taxes

Food allergies, dietary/religious restrictions to contact server Discount not applicable for seasonal prices items Prices are subject to service charge and prevailing government taxes





