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## DIM SUM, DRINK SUM BRUNCH

Sunday, 21<sup>st</sup> May                      11am - 1pm &  
1:30pm - 3:30pm

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### DIM SUM

- A01 | 鲍鱼仔烧卖
- A02 | 蟹黄冬笋鲜虾饺
- A03 | 川式红油炒手
- A04 | 黑松露三菇素饺
- A05 | 百花羊肚菌
- A06 | 上海小笼包
- A07 | 日本茼蒿鲜虾饺
- A08 | 四川榨菜素饺子
- A09 | 老干妈酱蒸凤爪
- A10 | 豉汁蒸排骨
- A11 | 赛螃蟹海鲜饺

- B01 | 皮旦咸旦瘦肉粥
- B02 | 干贝鸡丝粥

- C01 | 芝士黄金卷
- C02 | 凤尾虾多士
- C03 | 紫番薯烧鸡球
- C04 | XO 酱炒萝卜糕
- C05 | 香酥鸭卷
- C06 | 韭菜煎粉粿
- C07 | 沙律明虾角

- D01 | 奶黄流沙包
- D02 | 煎堆
- D03 | 黑芝麻沙汤圆
- D04 | 杨枝甘露

### STEAMED

- Baby Abalone Shumai **S, G**
- Crab Roe Har Gau **S, G**
- Spicy Szechuan Wonton, prawn **S, G**
- Black Truffle Dumpling, wild mushroom **V, G**
- Stuffed Morel Mushroom Dumpling, prawn paste **S, G**
- ✓ Siew Long Bao **G**
- Japanese Crown Daisy Shrimp Dumpling **S**
- Sichuan Vegetable Dumpling **V, G**
- Chicken Feet, black bean, chilli **G**
- Spare Ribs, black bean, chilli **G**
- Egg White and Seafood Dumpling **S, G**

### CONGEE

- Pork Congee, century egg, salted duck egg
- Shredded Chicken Congee, dried scallop **S**

### FRIED

- Seafood Roll, prawn, cheese **S, G**
- Sesame Prawn Toast **S, G**
- Sweet Potato and Roasted Chicken Puff **G**
- Stir-fried XO Mooli Cake **S**
- Crispy Duck Roll **G**
- Pan Fried Chive Dumpling **G**
- Fried Prawn Dumpling with Mayonnaise **S, G**

### DESSERT

- Salted Egg Yolk Custard Bun **G**
- Deep Fried Sesame Ball, red bean paste **V, N**
- Glutinous Rice Ball, black sesame, crushed peanuts **V, N**
- Mango Sago

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**\$149.60 per pax + \$10 ticketing charges**

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## MODERN CANTONESE

### SPECIALLY-CRAFTED DELIGHTS

(one serving per person)

- E01 | 迷你功夫佛跳墙
- E02 | 鲍鱼刺参扒菠菜
- E03 | 蒜蓉辣子粉丝  
蒸波士顿龙虾

- Mini Buddha Jumps Over the Wall **S, G**
- Braised Sliced Abalone, spiky sea cucumber, spinach **S, G**
- Steamed Boston Lobster with preserved chilli, garlic, glass noodle **S, G**

### APPETIZERS

- F01 | 椒盐八味豆腐
- F02 | 唐山米醋干蒸咸甘榜鸡
- F03 | 青苹果海蜇头沙律
- F04 | 北京鸭手卷

- Salt and Pepper Tofu, 8 spices **V, G**
- Steamed Salted Kampong Chicken, 'Tangshan' White Rice Vinegar **G**
- Marinated Aged Balsamic Vinegar Jellyfish, green apple, peanut **N, G**
- Peking Duck Roll **G**

### SOUP

- G01 | 酸辣汤
- G02 | 北菇竹笙药材炖鸡汤

- ✓ Hot and Sour Soup **S, G**
- Chinese Herbal Mushroom Chicken Soup

### SEAFOOD, MEAT & POULTRY

- H01 | 松露芥末虾球
- H02 | 椰丝麦片软壳蟹
- H03 | 古法蒸鲈鱼件
- H04 | 茉莉茶香烟黑猪排
- H05 | 黑椒酱爆澳洲牛粒
- H06 | 咕嚕黑豚肉
- H07 | 香港八珍豉油炒日本京葱烧腩肉
- H08 | 豉椒炒蚬

- Truffle Wasabi Prawn **S, G**
- Cereal Soft Shell Crab **S, G**
- Traditional Steamed Seabass, mushroom, sliced ginger, oyster sauce **G**
- ✓ Jasmine Tea Smoked Ribs **G**
- Australian Striploin, Sarawak black pepper **G**
- Sweet & Sour Kurobuta Pork **G**
- Wok-fried Roasted Pork, Japanese leek, Hong Kong Pat Chun soy sauce **G**
- Stir-fried Clams, black bean sauce **S, G**

### TOFU & VEGETABLES

- I01 | 豉汁茄子豆腐煲
- I02 | 香辣鲜鱿豆腐煲
- I03 | 时令蔬菜  
(清炒, 蒜蓉, 蚝油, 姜丝)

- Aubergine Tofu Claypot, black bean, chilli **V**
- Spicy Squid Tofu in Claypot, bell pepper, broccoli **S, G**
- Market Seasonal Chinese Greens **V**  
(Choice of plan stir-fried, garlic, oyster sauce, ginger)

### RICE & NOODLES

- J01 | 黑豚干炒河
- J02 | 星洲炒米
- J03 | 红烧银萝卜腩面
- J04 | XO和牛松脆米炒饭

- Wok Fried Sliced Kurobuta Pork Hor Fun **G**
- Singapore Vermicelli, prawn, barbeque pork, chilli **S, G**
- Stewed Beef Brisket Wonton Noodle **G**
- Minced Wagyu Beef Fried Rice, xo sauce, crispy rice **S, G**

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### BEVERAGE

### INCLUDES 3 COCKTAIL PAIRINGS

#### **Suanmeitang**

SGCF Signature Cocktail

*Woodford Reserve Bourbon Olive Cordial Martini Riserva  
Speciale Ambrato East Imperial Tonic*

*and*

**TWO additional SGCF exclusive cocktails  
presented by Madame Fan**

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