



3-COURSE SET DINNER
BY CHEF YONG JIA & CHEF PHILIP CHIA

MONDAY TO SUNDAY

6pm to 9pm
SGD 55++ per person

Discover an exquisite three-course experience by Chef Yong Jia and celebrated Peranakan Chef Philip Chia, where refined culinary artistry meets the soulful flavours of heritage.

Savour a progression of signature appetisers, mains and desserts, with the option to complete the experience with a glass of Champagne.

Set Dinner Menu

(Choose 1 Appetiser, 1 Main Course and 1 Dessert)

Appetiser

Chef Philip Signature Crab Ngoh Hiang

Deep-fried Swimmer Crab and Pork Ngoh Hiang
Wrapped in Bean Curd Skin with Sweet Sauce and Chilli Chuka
E, G, P, SE, SH

or

Chicken Kerabu by Chef Yong Jia

Free Range Chicken Salad with Dried Shrimp Floss,
Four Face Bean with Tempeh and Sambal Belacan
G, N, SH

or

Pong Tahu Soup by Chef Philip

Nyonya Soup Made of Pork and Prawn Meatballs Mixed with Mashed
Tofu, Served in a light Flavorful Chicken Broth with Bamboo Shoots
G, P, SE, SH

Mains

(All Mains are served with Steamed Jasmine Rice
or Healthy Brown Rice)

Babi Pongtay with Chinese Mushrooms & Bamboo Shoots by Chef Philip

G, P, S

or

Deep-fried Chicken Cutlet with Sambal Buah Keluak by Chef Philip

E, G, N, SH

or

Ikan Assam Pedas

Seabass Cooked with Lady Fingers and
Eggplant in Tamarind and Sambal Gravy
G, N, SE, SH

Accompanied by

Nyonya Chap Chye

Cabbage, Beancurd Skin, and Glass Noodles Braised
with Fermented Yellow Bean Sauce and Dried Shrimps
G, SH

Mackerel Fish Otah with Cucumber and Pineapple Achar

G, N, SE

Dessert

Old Amoy Cendol

Traditional Shaved Ice Dessert with Pandan Jelly,
Red Bean, Coconut Milk, and Palm Sugar Syrup

V

or

Durian Pengat by Chef Phillip

Rich Creamy Fresh Durian Cooked with Coconut Milk,
Sweet potatoes, Yam and Sago

V

Sparkling Wine Flight

Elevate your dinner with two-glass sparkling wine
pairing flight or enjoy your favourite by the glass.

N.V. Aubert & Fils Brut Champagne, France

Choice of Crémant (1 Glass)

N.V. Domaine Vincent Bouzereau

Crémant de Bourgogne, France

or

N.V. Château de Champteloup

Crémant de Loire, France

Add-on

\$35++ flight of 2 | \$25++ per glass



A Alcohol | D Dairy | E Egg | G Gluten | N Nuts | P Pork | S Soya
T Tree Nuts | SE Seafood | SH Shellfish | V Vegetarian