

詠春園

SPRING COURT

创于一九二九年

新加坡传统中式菜肴老字号

Celebrating Singaporean Chinese Cuisine
Since 1929

Spring Court

Classic VIP Room Package

A Collection of 97 Years of Traditional
&

Iconic Cuisine

詠春園

经典VIP 厢房套餐

97年来最经典和传统的美食集合

52-56 Upper Cross Street

Singapore 058348

Tel:6449 5030 Whatsapp:9461 5828

A	8-10 人套餐
\$1188⁺⁺	Set for 8-10 Pax

传统詠春园薄饼
Spring Court's Traditional
Popiah

上汤鲍鱼云吞鸡
Double-Boiled Whole Abalone
Soup with Shrimp Wontons

南乳去骨烧猪
Roasted Debone Suckling Pig
with Fermented Bean Sauce

油浸游水苟壳
Deep-Fried Marble Goby
(Soon Hock)

黄金杏片虾
Deep-Fried Prawns with
Almonds and Salted Egg Yolk

干贝芽白
Braised Chinese Cabbage with
Whole Dried Scallops

海鲜干炒面线
Stir-Fried "Mee Sua"(Wheat
Vermicelli) with Seafood

四宝炖桃胶
Double-Boiled Peach Gum
with Four Treasures

B	8-10 人套餐
\$1688⁺⁺	Set for 8-10 Pax

传统詠春园薄饼
Spring Court's Traditional Popiah

金牌凤吞燕
Traditional Double-Boiled Bird's Nest
in Whole Chicken

南乳去骨烧猪
Roasted Debone Suckling Pig with
Fermented Bean Sauce

清蒸游水海红斑
Steamed Grouper with Superior
Soy Sauce

XO 酱带子西兰花
Wok-Tossed Scallops with Broccoli in
XO Sauce

红烧冬菇鲍鱼
Braised Abalone with Mushrooms in
Clay Pot

龙虾糯米饭
Braised Lobster with Glutinous Rice

现磨汤圆杏仁茶
Freshly Ground Almond Paste with
Tangyuan

C	8-10 人套餐
2288⁺⁺	Set for 8-10 Pax

传统金牌佛跳墙
Traditional
"Buddha Jumps Over
the Wall" with Dried
Abalone

XO 酱带子西兰花
Wok-Tossed Scallops with Broccoli
in XO Sauce

荷香麒麟蒸鲳鱼
Steamed Pomfret with Chinese Ham
and Mushrooms

黄金杏片虾
Deep-Fried Prawns with Almonds and
Salted Egg Yolk

海鲜干炒面线
Stir-Fried "Mee Sua"(Wheat
Vermicelli) with Seafood

四宝炖桃胶
Double-Boiled Peach Gum
with Four Treasures

The dishes featured in Packages B and C require advance preparation. Please pre-order to ensure availability.

Prices are subject to 10% service charge & prevailing government tax. Valid till 31 Dec 2026,
Not valid with other discounts, promotions, coupons/vouchers and redemption of cashback points of Spring Court Membership.
Payment accepted via Cash, NETS, PayNow and Credit/Debit Card.