

Foreword



Executive Chinese Chef Pak Chee Yit has honed his craft to perfection over the last two decades, blending time-honoured techniques with innovative flair. His journey through gastronomy has been shaped by experiences that add depth and richness to his culinary repertoire.

Artfully presented as narratives, the dishes are curated as a sensory journey woven from the threads of Chef Pak's most cherished memories. Each creation is an invitation for diners to reminisce about endearing memories through nostalgic flavours, transporting them back to the moments that matter most.



Dim Sum



AVAILABLE FOR LUNCH ONLY

STEAMED

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|---------|------------|---|
| \$16.00 | 鲍鱼仔烧卖 | Baby Abalone Shumai G, S |
| \$16.00 | 带子蒸烧卖 | ✔ Scallop Shumai G, S |
| \$14.00 | 蟹肉馄饨 | ✔ Sri Lankan Mud Crab Wonton G, S |
| \$16.00 | 海味灌汤饺 | Seafood Dumpling, Supreme Stock G, S |
| \$9.00 | 鹅肝粟米肉碎饺 | Foie Gras, Sweet Corn, Minced Chicken Dumpling G |
| \$12.00 | 黑松露三菇素饺 | ✔ Black Truffle Dumpling, Wild Mushroom G, V |
| \$10.00 | 上海小笼包 | ✔ Siew Long Bao G |
| \$8.00 | 东北大缸酸菜野菌素饺 | Dongbei Preserved Vegetable Mushroom Dumpling G, V |
| \$8.00 | 樱花鲜虾饺 | Sakura Shrimp Har Gao S |
| \$8.00 | 川式红油抄手 | Spicy SiChuan Wonton, Prawn G, S |
| \$7.00 | 豉汁蒸排骨 | Spare Ribs, Black Bean, Chilli G |
| \$7.00 | 老干妈酱蒸凤爪 | Chicken Feet, Black Bean, Chilli G |
| \$7.00 | 四川榨菜素饺子 | Sichuan Vegetable Dumpling V, G |
| \$8.00 | 叉烧包 | Barbequed Pork Bun G, N, S |

CONGEE

- | | | |
|--------|---------|---|
| \$6.00 | 皮蛋咸蛋瘦肉粥 | Pork Congee, Century Egg, Salted Duck Egg |
|--------|---------|---|

FRIED

- | | | |
|---------|---------|---|
| \$14.00 | 叉烧酥 | Barbequed Pork Puff G, N, S |
| \$12.00 | 芝麻虾多士 | Sesame Prawn Toast G, S |
| \$9.00 | 橄榄鲜虾腐皮角 | Deep-Fried Shrimp Dumpling, Preserved Olive Vegetable G, S |
| \$9.00 | 碑梨咸水角 | Ham Sui Gok G |
| \$8.00 | 萝卜丝酥 | ✔ Mooli Puff V, G |
| \$8.00 | 墨鱼莲藕饼 | Pan-Fried Lotus Root with Squid Filling Cake G |

SWEET

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|--------|---------|--|
| \$8.00 | 奶黄流沙包 | Salted Egg Yolk Custard Bun G |
| \$6.00 | 黑芝麻薏莎汤圆 | Glutinous Rice Ball, Black Sesame, Crushed Peanuts V, N |
| \$6.00 | 煎堆 | Deep-Fried Sesame Ball, Red Bean Paste V, N |

✔ | SIGNATURE **G** | CONTAINS GLUTEN **N** | CONTAINS NUTS **S** | CONTAINS SHELLFISH **V** | VEGETARIAN

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Relish

SUPREME SPECIAL

- | | |
|-------------------------|--|
| \$348.00 澳洲15头干鲍伴时蔬 | Braised Supreme 15-Head Dried Australian Abalone, Seasonal Vegetable G, S |
| \$88.00 南非3头汤鲍海鲜豆腐伴芥兰 | Braised 3-Head Abalone, Kai Lan G, S |
| \$68.00 煎釀滑虾辽参, 瑶柱火腿汁 | Stuffed Sea Cucumber with Prawn Filling, Conpoy, Jinhua Ham Sauce G, S |
| \$468.00 澳洲10头干鲍伴时蔬 | Braised Supreme 10-Head Dried Australian Abalone Seasonal Vegetable G, S |
| \$78.00 浓汤烩金丝燕窝鱼唇 | Braised Golden Bird's Nest, Sliced Fish Lip, Supreme Stock |
| \$108.00 南非2头汤鲍伴芥兰 | Braised 2-Head Abalone, Kai Lan G, S |

COMMENCE

- | | |
|------------------------------|--|
| \$70.00 香酥鸭配粤式传统手工馍馍皮 | ✔ Wok-Fried Aromatic Crispy Duck, Pancake, Baby Cucumber, Thai Spring Onion, Duck Sauce G |
| \$34.00 乌梅芒果芥末虾球 | Ume Mango Wasabi Prawn G, S |
| \$28.00 羊肚菌鱼唇茶碗蒸 | Chawanmushi, Morel, Sliced Fish Lip G |
| \$24.00 镇江醋香鲍鱼, 桃太郎番茄冻 | ZhenJiang Vinegar Abalone, Chilled Momotaro Tomato G |
| \$26.00 辣胡麻口水鸡新加坡沙律 (本地种植) | ✔ Spicy Goma SiChuan Chicken Crunchy Salad (<i>Local Farm</i>) G |
| \$36.00 乳猪鱼子酱虾饼 | Suckling Pig, Caviar, Prawn Cracker G |

SOUP

- | | |
|---|---|
| \$58.00 黄花鱼胶筒竹笙金笋鸡汤 | ✔ Yellow Croaker Fish Maw, Bamboo Pith, Chicken Stock |
| \$98.00 (两食) 虫草花竹笙甘榜全鸡煲
鸡丝黄瓜伴老陈醋姜蓉 | ✔ Kampong Chicken Soup, Cordyceps Flower, Bamboo Pith
Hand-shredded chicken in aged vinegar ginger sauce (<i>served in two courses</i>) G |
| \$30.00 泰国椰盅 宫廷秘制黄焖四宝羹 | ✔ Four Treasures Soup, Sea Cucumber, Fish Maw, Dried Hokkaido Scallop, Crab Meat G, S |
| \$68.00 花旗参姬松茸炖鲍鱼元贝竹丝鸡汤 | Double-Boiled Silkie Chicken Soup, American Ginseng, Blaze Mushroom, Abalone, Dried Scallop S |
| \$24.00 干珍珠贝海参冬瓜薏仁煲排骨汤 | Dried Pearl Oyster, Sea Cucumber, Winter Melon, Barley, Pork Ribs Soup N, S |
| \$16.00 海鲜酸辣羹 | Hot and Sour Soup G, S |

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Relish

per 100g min 200g

| \$12.00 | 老虎虾
避风塘炒
醉翁虾
豉汁粉丝蒸
玫瑰豉油皇焗

per 100g

| \$26.00 | 清蒸东星斑高汤八珍酱油皇
(提前一天预订)

| \$19.00 | 波士顿龙虾

豉椒酱爆炒
星洲辣酱焗
蒜蓉粉丝蒸
脆炸椒盐
沙煲当归醉酒汤

| \$16.00 | 斯里兰卡活螃蟹

白胡椒焗
星洲辣酱焗
椒盐炒

| \$15.00 | 清蒸笋壳 高汤八珍酱油皇

| \$15.00 | 油炸笋壳 高汤八珍酱油皇

per portion

| \$46.00 | 柚子豉油酥炸银鳕鱼

per 100g

| \$10.80 | 香煎龙虎斑鱼豉油皇

| \$10.80 | 脆炸龙虎斑鱼, 30天生腌辣蒜酱
(30分钟准备时间)

SEAFOOD

Tiger Prawn

Stir-Fried Typhoon Shelter Style **G, S**

Drunken Soup **S**

Steamed with Black Bean Sauce **G, S**

✔ Baked with Rose Wine Premium Soy Sauce **G, S**

Steamed Red Spotted Grouper,

Hong Kong Pat Chun Premium Soy, Ginger, Spring Onion **G**

(1 day advance order is required)

Boston Lobster

Stir-Fried Spicy Preserved Soybeans **G, S**

Braised Singapore Style Chilli Sauce **G, N, S**

Steamed with Garlic on Vermicelli **G, S**

Crispy Salt and Pepper **G, S**

Claypot Angelica Drunken Soup **S**

Sri-Lanka Crab

Wok-Baked with White Pepper **G, S**

Braised Singapore Style Chilli Sauce **G, N, S**

Stir-Fried Salt and Pepper **G, S**

Steamed Soon Hock,

Hong Kong Pat Chun Premium Soy, Ginger, Spring Onion **G**

Shallow Fried Soon Hock,

Hong Kong Pat Chun Premium Soy, Spring Onion **G**

Shallow Fried Chilean Cod,

Yuzu Soy Sauce **G**

Pan-Fried Hybrid Grouper, Supreme Soy Sauce **G**

Deep-Fried Hybrid Grouper, 30-day Spicy Pickled Garlic Sauce **G**
(30 minutes preparation time)

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Relish

MEAT AND POULTRY

- | | | |
|---------|-------------------------|--|
| \$48.00 | 新西兰草饲羊扒, 香茅油醋 | New Zealand Grass-Fed Lamb Rack, Lemongrass Vinegar Sauce |
| \$92.00 | 葱油青胡椒慢煮澳洲和牛肋 | Crispy Slow-Cooked Wagyu Beef Sirloin, Green Pepper G, S |
| \$50.00 | 黑椒酱爆澳洲和牛粒 | ✔ Australian Rib-eye Beef, Sarawak Black Pepper G |
| \$44.00 | 茉莉茶香烟熏猪排 | Jasmine Tea Smoked Ribs G |
| \$32.00 | 蒜香果香黑叉烧 | Fruity Garlic Black Char Siew G |
| \$40.00 | 古法五香炸子鸡 | Traditional Roasted Kampong Chicken G |
| \$28.00 | 菠萝荔枝咕噜黑豚肉 | Sweet and Sour Kurobuta Pork, Lychee, Pineapple G |
| \$58.00 | 英国放养大白猪架, 粤式咖喱汁 | UK Dingley Dell Pork Chop, Cantonese Curry Sauce |
| \$40.00 | 卤水药膳豉油走地鸡
(30分钟准备时间) | ✔ Marinated Free-Range Chicken in Chinese Herbs, Soy Sauce G, S
<i>(30 Minutes Preparation Time)</i> |

TOFU AND VEGETABLES

- | | | |
|---------|-------------------------------|--|
| \$30.00 | 蟹肉麻婆豆腐 | Crab Meat 'Mapo' Tofu G, S |
| \$36.00 | XO风干腊肉炒带子芦笋 | ✔ Stir-Fried Asparagus, Scallop, Wind-Dried Ham, XO Sauce G, S |
| \$58.00 | 自制海南黄椒酱蒸鱼片海鲜豆腐 | Steamed Seafood Tofu & Sliced Fish,
Homemade Hainanese Yellow Bell Pepper Sauce G, S |
| \$18.00 | 关丹咸鱼炒芥兰 | Stir-Fried Kai Lan, Kuantan Salted Fish, Chilli G |
| \$26.00 | 蟹肉蟹皇西兰花 | Broccoli, Crab Meat & Crab Roe Sauce S |
| \$16.00 | 时令蔬菜, 烹调方式任选
(请向服务员询问时令蔬菜) | Market Seasonal Chinese Greens V
<i>(Please check with our associates on availability)</i> |

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Relish

- | \$16.00 | 桂花蜜陈醋熠善菇
- | \$14.00 | 宫保香煎淮山
- | \$18.00 | 丝果炖金针菜上素汤
- | \$14.00 | 素丝酸辣羹
- | \$28.00 | 陈醋咕噜素肉
- | \$24.00 | 玉米麻婆豆腐
- | \$20.00 | 豉汁茄子豆腐煲
- | \$22.00 | 桃太郎番茄焖蔬菜饺子
- | \$15.00 | 清炒时令蔬菜
- | \$22.00 | 松露酱玉米粒炒饭
- | \$15.00 | 素肉炸酱天使面

per 100g or \$75/half

- | \$20.00 | 姜葱波士顿龙虾焖生面

per portion

- | \$34.00 | XO酱干炒和牛河粉
- | \$68.00 | 海皇豆腐烩丝苗
- | \$30.00 | 和牛松炒香苗
- | \$38.00 | 贵妃扬州炒饭
- | \$18.00 | 火鸭雪菜焖米粉
- | \$18.00 | 瑶柱焖伊府面
- | \$28.00 | 滑蛋虾球河粉
- | \$16.00 | 猪油煲仔饭
- | \$38.00 | 另加粤式咖喱银萝和牛腩

VEGETARIAN

- Osmanthus Aged Vinegar Flower Mushroom **G**
- Pan-Fried Chinese Yam, Kung Pao Sauce **G**
- Double-boiled Squash Melon, Baby Cabbage, Daylily Soup
- Vegetarian Hot and Sour Soup **G**
- Sweet and Sour Impossible™ Pork, Lychee, Pineapple **G**
- Vegetarian 'Mapo' Tofu, Sweet Corn **G**
- Aubergine Tofu Claypot, Black Bean, Chilli **G**
- Braised Momotaro Tomato with Vegetable Dumpling **G**
- Sautéed Seasonal Vegetable
- Sweet Corn Fried Rice, Truffle Sauce **G**
- Braised Impossible™ Pork,
Angel Hair Noodles with Truffle Dumpling **G**

RICE AND NOODLES

- ✔ Boston Lobster, Ginger, Spring Onion, Egg Noodle **G, S**
- Wok-Fried Wagyu Beef Flat Noodle, XO Sauce **G, S**
- ✔ Assorted Seafood and Tofu Rice **S**
(Good for 3 persons)
- Minced Wagyu Beef Fried Rice **G**
- ✔ Imperial Baby Abalone Fried Rice **S**
- Braised Vermicelli, Roasted Duck, Preserved Vegetable **G**
- Braised E-Fu Noodle, Conpoy, Shiitake Mushroom **G, S**
- Wat Tan Tiger Prawn Hor Fun **G, S**
- Claypot Crackling Rice **G, S**
- Add On Cantonese Style Curry Wagyu Beef Shank, Radish

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Dessert



| \$18.00 | 贵州飞天茅台雪糕

| \$13.00 | 布拉塔奶酪冰淇淋

| \$18.00 | 漣漪之鏡

| \$16.00 | 雪花网瓜西米露爆爆珠

| \$28.00 | 只属于你

| \$38.00 | 饭夫人美点三重奏

燕窝葡式蛋挞

炸北海道鲜奶伴珍珠玉米

椰丝红枣糕

per scoop

| \$6.00 | 雪糕 (选择 巧克力或香草)

| \$28.00 | 冻雪梨雪莲子桃胶

| \$48.00 | 另加金丝燕窝

| \$14.00 | 黑糖珍珠椰子布丁

| \$12.00 | 二十年普洱荔枝果桃胶冻

| \$12.00 | 杨枝甘露爆爆珠

SWEET DELIGHTS

✔ Maotai Ice Cream,
Cinnamon Chocolate Stick, Ginseng Crumbs **G**

✔ Burrata Double Cheese Ice-Cream

Rose & Taro Blancmange, Taro Mousse & Salted Egg Yolk Custard,
Roselle Jelly

Muskmelon Sago, Lychee Popping

Just For You

✔ Madame Fan Trio of Desserts

Bird's Nest Portuguese Egg Tart **G**

Deep-Fried Hokkaido Milk Curd, Pearl Sweet Corn **G**

Red Dates Soft Cake, Desiccated Coconut **V**

Ice Cream (*Choice of Chocolate or Vanilla*)

CHINESE DESSERT

Chilled Korean Singko Pear Soup, Snow Lotus Seed,
Peach Resin **N, V**

Add On Golden Bird Nest

Chilled Coconut Pudding , Black Pearls

20 years Pu-er Tea Lychee Resin Jelly **V**

Mango Sago, Lychee Popping

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