

五  
粮  
液  
大  
酒  
家

WULIANGYE DINING SINGAPORE



WULIANGYE DINING SINGAPORE

五  
粮  
液  
大  
酒  
家

海内存佳酿，天涯共家宴。

坐落于狮城繁华腹地，新加坡五粮液大酒楼以东方美学为魂，中华美食为脉，于新加坡滨海之畔翩然启幕，打造集高端宴饮及文化体验于一体的现代餐饮殿堂。我们以粤菜经典为基底，闽南潮汕菜式为辅，融入南洋创意灵感，特邀名厨主理，甄选全球食材。主厨团队创新演绎传统粤菜精髓，将料理技法隐于经典风味，让每一道菜肴皆呈现“一盞琼浆乘千年，百味珍馐宴天下”的舌尖美学。

**Wuliangye Dining Singapore** embodies a harmonious blend of tradition and modernity, offering an exquisite culinary journey rooted in Chinese heritage. Renowned for its premium baijiu, Wuliangye enhances the dining experience with a unique selection of dishes that celebrate regional flavors. Each meal is an invitation to explore the elegance of Chinese cuisine, where high-quality ingredients and expert craftsmanship come together in a warm and inviting atmosphere. Whether it's a casual gathering or a formal celebration, Wuliangye Dining transforms each meal into a memorable occasion, showcasing the artistry of food and drink in perfect harmony.



**NOTES TO CUSTOMERS 客人须知:**

- 如阁下对任何食品过敏，可能包括谷蛋白，甲壳类，鸡蛋 鱼类 花生 大豆 芹菜，芥末 芝麻，软体动物及其制品，请提前告知。  
If you are allergic to any food, which may include gluten, crustaceans, eggs, fish, peanuts, soybeans, celery, mustard, sesame seeds, mollusks and their products, please inform us in advance.
- 所有价格不含服务费消费税  
All prices do not include service fees and GST.

厨师推荐菜 CHEF RECOMMENDATION



101

Signature Wuliangye  
Crispy Chicken

五粮液脆皮鸡

⌚ 提前两小时预订 2 hours advance order

\$ 38 / 半只 half

\$ 56 / 整只 whole



102

Lo Hei( Canadian Geoduck,  
Crispy Taro, Cucumber,  
Scallion, Black Truffle Sauce)

黑松露捞起加拿大象拔蚌

\$ Seasonal Price 时价  
每百克/ per 100g



103

Fried Rice With Dried  
Scallops in Casseroles

砂锅瑶柱稻香饭

\$ 38 /例 Portion



104

Fish Head “Fo-Tiew-Choeng  
“Seafood Casserole,  
Abalone Sea Cucumber

招牌鱼头佛跳墙

⌚ 提前两小时预订 2 hours advance order

\$ 238 / 例 Portion



105

Braised Stuffed Chicken With Shark  
Fin, Or Fresh Abalone, Or Dried  
Abalone (15 Head)

招牌仙鹤神针

鲜鲍鱼4頭 \$ 25 每只Each

南非干鲍15頭 \$ 118 每只Each

⌚ 提前两小时预订 2 hours advance order

A. \$ 118 Portion 鸡包鲜鲍鱼 (2只)

B. \$ 178 Portion 鸡包干鲍 (1只)

C. \$ 198 Portion 鸡包鱼翅



所有菜肴图片实际呈现和分量仅供参考,恕不另行通知。Food images are for reference only. Presentation and serving portion may vary.



Spicy 辣



Signature 招牌菜

Food images are for reference only. Presentation and serving portion may vary. 所有菜肴图片实际呈现和分量仅供参考,恕不另行通知。



Spicy 辣



Signature 招牌菜



精美前菜 APPETIZER



201  
Crispy scallion braised Abalone  
**脆葱鲜鲍鱼**  
\$ **18** / 只 Each (两只起)



202  
Petite Five  
**五彩冷菜拼盘**  
\$ **28** /例 Portion



203  
Marinated Foie Gras  
With Crispy Pancake  
**法式鸭肝酱配葱油饼**  
\$ **36** /例 Portion



204  
 Marinated Tea Egg  
With Caviar  
**鱼子酱英红茶叶蛋**  
\$ **42** /例 Portion

所有菜肴图片实际呈现和分量仅供参考,恕不另行通知。Food images are for reference only. Presentation and serving portion may vary.

Food images are for reference only. Presentation and serving portion may vary. 所有菜肴图片实际呈现和分量仅供参考,恕不另行通知。



205  
Marinated Mantis shrimp  
Shaoxing Wine sweet heart  
paste

十年花雕醉富贵虾

⌚ 提前四小时预订 4 hours advance order

\$ 时价 Seasonal Price

206  
Marinated Mantis shrimp  
with aged Shao Xing wine

五粮液醇香生腌膏蟹

\$ 18 /Per 100g 克

207  
Marinated Spotted Sea  
Snail, Spicy Sauce

捞汁花螺

\$ 32 /例 Portion

208  
Crispy Pork , Black  
Vinegar

黑醋汁松板肉

\$ 26 /例 Portion

209  
Tree Tomato Jelly  
with Bird's Nest

燕窝冰沙树番茄

\$ 38 /例 Portion



210  
Chilled abalone  
冰镇原只鲜鲍鱼  
\$ 18 / 只 Each(两只起)



211  
Marinated Chinese  
Kale In Pickled Chili  
爽脆泡椒芥兰  
\$ 22 /例 Portion

212  
Marinated Lily Bulb with  
Strawberry Compote

草莓酱百合冻

\$ 22 /例 Portion

213  
Mixed Salad With  
Avocado

新鲜蔬菜沙拉配牛油果

\$ 18 /例 Portion

所有菜肴图片实际呈现和分量仅供参考,恕不另行通知。Food images are for reference only. Presentation and serving portion may vary。

🌶️ Spicy 辣    ⭐ Signature 招牌菜

Food images are for reference only. Presentation and serving portion may vary。所有菜肴图片实际呈现和分量仅供参考,恕不另行通知。

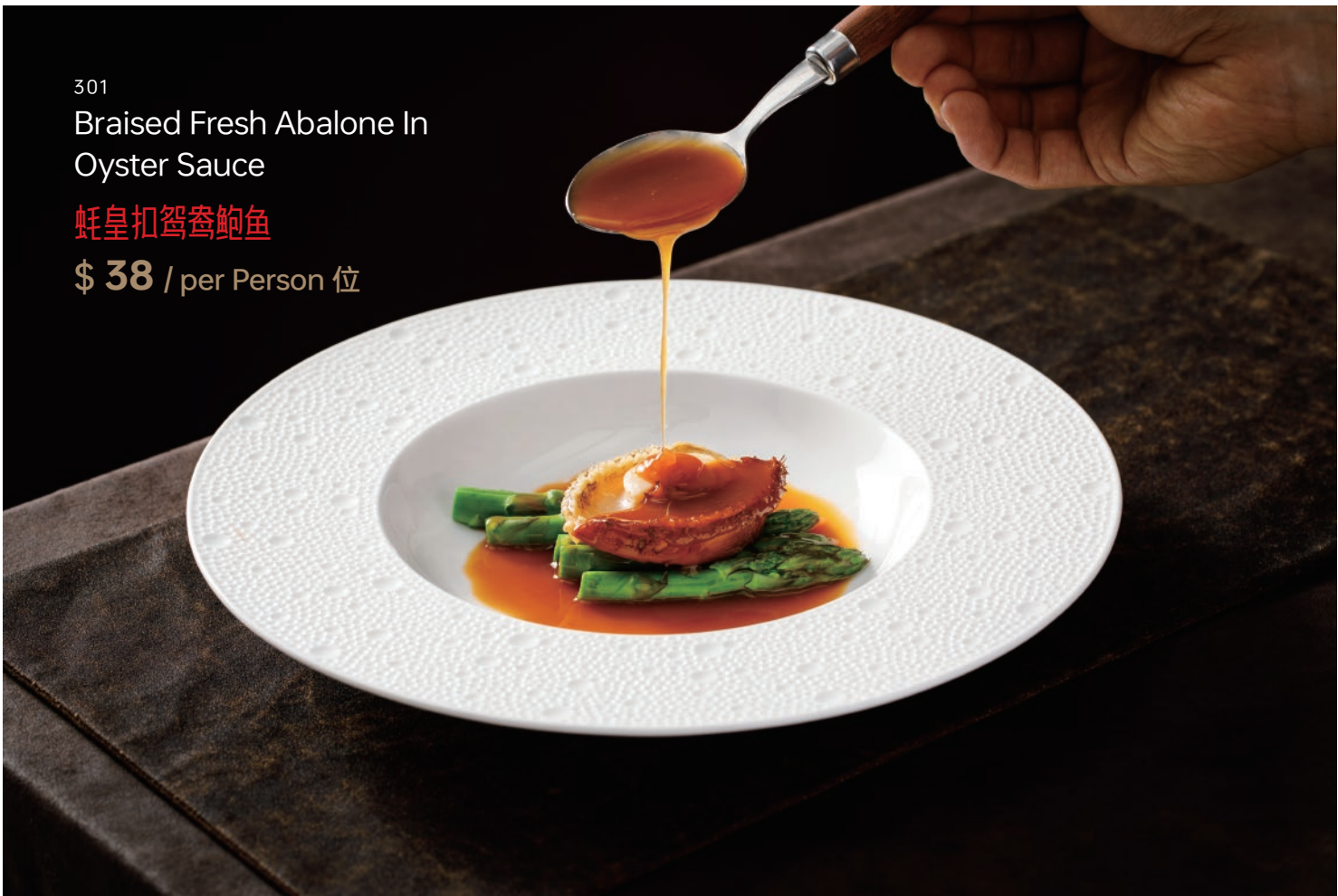
🌶️ Spicy 辣    ⭐ Signature 招牌菜



珍馐百味 PREMIUM SELECTION



所有菜肴图片实际呈现和分量仅供参考,恕不另行通知。Food images are for reference only. Presentation and serving portion may vary。



301  
Braised Fresh Abalone In  
Oyster Sauce  
蚝皇扣鸳鸯鲍鱼  
\$ 38 / per Person 位

302  
Braised Shark Fin with  
stock- soup  
席前红焖金勾翅  
\$ 178 / per Person 位

305  
Crispy sea cucumber  
with black truffle sauce  
松露汁脆皮海参  
\$ 48 / per Person 位

308  
Braised Sea Cucumber  
Scallions Wild Rice  
野米葱香辽参  
\$ 48 per Person 位

303  
Braised Fish Maw,  
Crab Roe Sauce  
蟹黄皇袍厚切花胶扒  
\$ 108 / per Person 位

306  
Braised Dried Abalone  
Oyster Sauce(15 Head)  
蚝皇焗15南非头溏心鲍  
\$ 148 / per Person 位

304  
Crispy Fish Maw,  
Black Truffle Sauce  
脆皮厚切花胶扒  
\$ 108 / per Person 位

307  
Braised Dried Abalone  
With Wuliangye(20 Head)  
酒香焗20头吉品溏心鲍  
\$ 688 / / per Person 位

Food images are for reference only. Presentation and serving portion may vary。所有菜肴图片实际呈现和分量仅供参考,恕不另行通知。



精选炖汤 · 羹 SOUP

401  
Double-Boiled Sea  
Whelk Soup, Pork,  
Green Olives

青橄榄肉汁螺头汤  
\$ 26 / per Person 位

402  
Double-Boiled Fish Maw  
Soup With Bamboo Pith  
And Baby Cabbage

菜胆花胶竹笙汤  
\$ 32 / per Person 位

403  
Double-Boiled Duck Soup  
With Chenpi

陈皮三宝扎炖老鸭  
\$ 22 / per Person 位

404  
Braised Shark Lips In  
Chicken Broth

浓汤鱼唇羹  
\$ 26 / per Person 位

405  
nourishing soup of the day

是日靓汤  
\$ 18 / per Person 位

406  
Double-boiled sea cucumber soup,  
matsutake , fresh yellow fungus

鲜黄耳松茸炖辽参  
\$ 38 / per Person 位

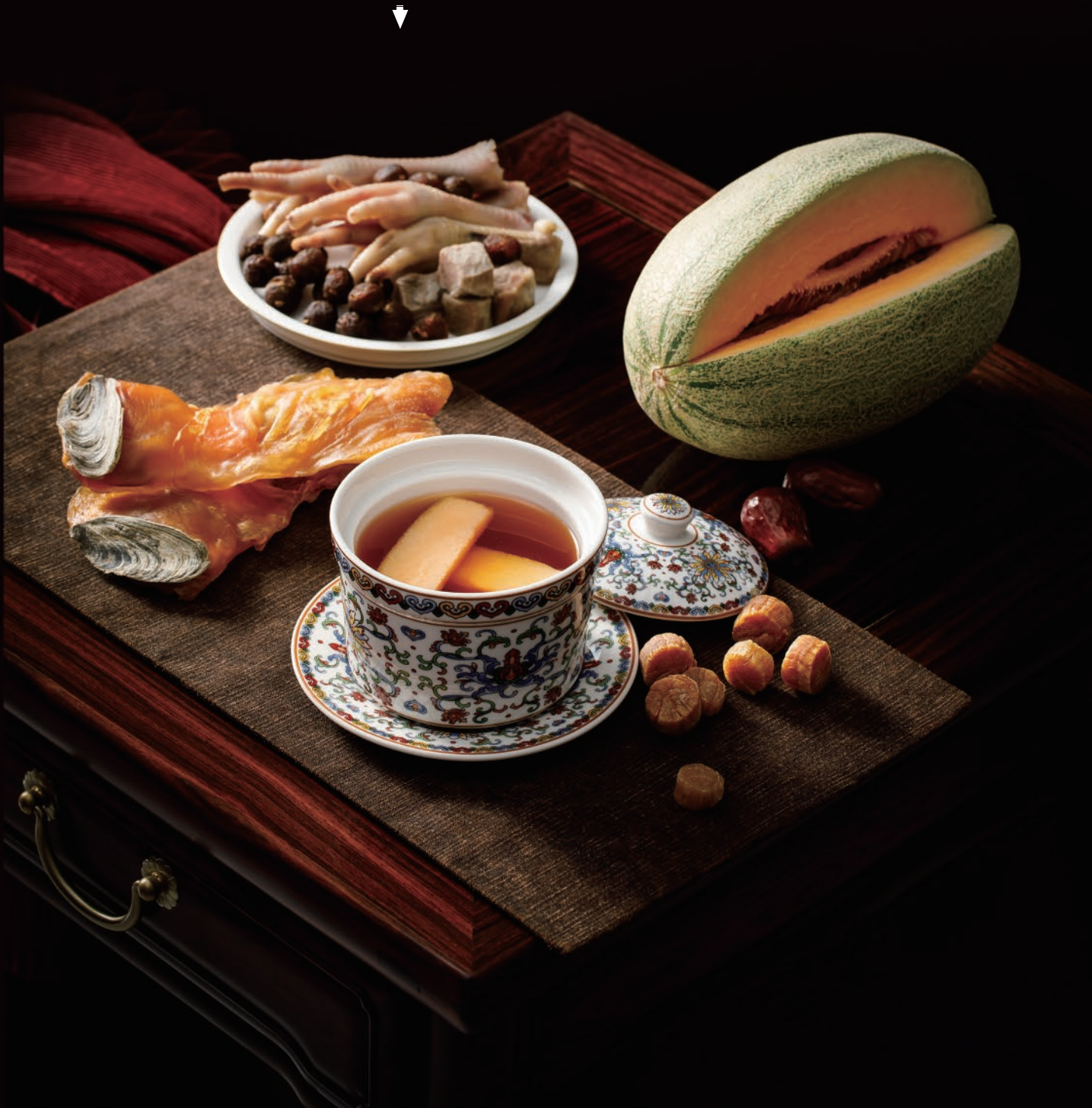
407  
★ Bird's nest soup with  
braised crab meat

生拆蟹肉翡翠燕窝羹  
\$ 58 / per Person 位



408  
Japanese melon, conch,  
chenpi and chicken soup  
(lord's style)

传统爵士汤  
\$ 32 / per Person 位





粤式烧味·潮州卤水 BARBECUED&MARINATED



501  
Roasted Grilled Crispy Suckling Pig  
⌚ 提前1天预定 1day advance booking Requir  
鸿运脆皮乳猪  
\$ 398 / 只 whole



502  
Crispy Stuffed Intestine  
With Glutinous Rice  
虾干糯米酿脆皮肠  
\$ 36 /例 Portion



503  
Barbecued Iberian  
pork with honey  
酒香黑豚蜜汁叉烧  
\$ 32/例 Portion



504  
Roasted Crispy  
Pork Belly  
炙烤脆皮三层肉  
\$ 38 /例 Portion

505  
Teochew Style  
Braised Beef Shank  
潮汕卤水牛展  
\$ 28 /Portion 例

506  
Teochew syle  
braised platter  
潮州卤水三拼  
\$ 42 / Portion 例

507  
Hakka salt-baked  
shredded chicken  
盐焗手撕客家咸香鸡  
\$ 38 / 半只 Half  
\$ 56 / 只 whole

所有菜肴图片实际呈现和分量仅供参考,恕不另行通知。Food images are for reference only. Presentation and serving portion may vary。

Food images are for reference only. Presentation and serving portion may vary。所有菜肴图片实际呈现和分量仅供参考,恕不另行通知。



美饌 DELICACY



601

Wok Fried Crab With  
Cheung Fun

XO 蟹膏蟹肠粉煲

\$ 128 /例 Portion



602

Braised scampi with  
crispy rice

甘笋汁脆米罗士虾

\$ 42 /例 Portion



603

Stewed Oyster With  
Pickles In Soy Bean  
Sauce

砂煲豆酱咸菜煮蚝

\$ 66 /Portion 例

604

Chef's special  
seafood stir-fry in  
XO Sauce

XO酱银鱼小炒皇

\$ 36 /Portion 例

所有菜肴图片实际呈现和分量仅供参考,恕不另行通知。Food images are for reference only. Presentation and serving portion may vary.

 Spicy 辣  Signature 招牌菜

Food images are for reference only. Presentation and serving portion may vary. 所有菜肴图片实际呈现和分量仅供参考,恕不另行通知。

 Spicy 辣  Signature 招牌菜





605  
Stir-fried crab roe with  
shaoxing wine, served  
with baguette  
**酒香炒蟹粉配法棍**  
\$ **78** /例 Portion



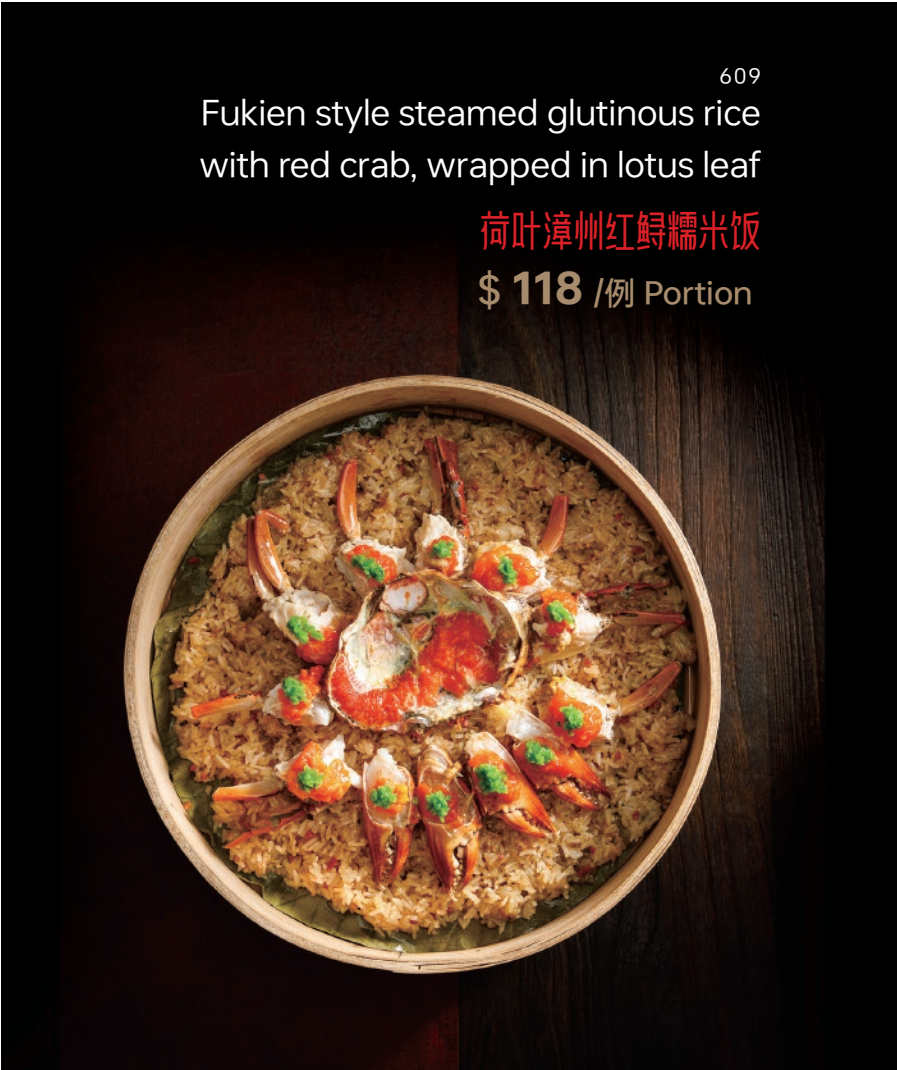
606  
Wok -Fried Australian  
diced beef with matsutake  
in black pepper  
**黑椒松茸牛肉粒**  
\$ **68** /例 Portion



607  
Crispy Duck Stuffed  
Taro Puff  
**蜂巢荔茸香酥鸭**  
\$ **42** /例 Portion



608  
Braised pork knuckle  
with crispy scallion  
**脆皮葱香焖猪手**  
\$ **36** /例 Portion



609  
Fukien style steamed glutinous rice  
with red crab, wrapped in lotus leaf  
**荷叶漳州红鲟糯米饭**  
\$ **118** /例 Portion

610  
Kung pao Foie Gras with  
Shrimp Balls  
**宫保虾球鹅肝**  
\$ **38** /例 Portion

611  
Lobster Mapo Tofu With  
Sea Cucumber  
**海参麻婆豆腐**  
\$ **46** /例 Portion

612  
Wok-Fried Beef Ribs With  
Sichuan Peper  
**石锅花椒牛小排**  
\$ **68** /例 Portion

613  
Stewed Ginger  
Duck  
**酱香姜母鸭**  
\$ **28** /例 Portion

614  
Stewed Bean Noodle  
With Oyster  
**胡椒海蛎焖豆面**  
\$ **36** /例 Portion

615  
Sweet And Sour Pork  
With Strawberry  
**甜酸草莓咕嚕肉**  
\$ **32** /例 Portion

所有菜肴图片实际呈现和分量仅供参考,恕不另行通知。Food images are for reference only. Presentation and serving portion may vary.

Food images are for reference only. Presentation and serving portion may vary. 所有菜肴图片实际呈现和分量仅供参考,恕不另行通知。



# 生猛海鲜 Catch Of The Day

**游水鱼类 LIVE FISH** Seasonal Price 时价 每百克/ per 100g

- 701珍珠龙躄斑 Pearl grouper   702老虎斑 Tiger grouper   703石头鱼 Stonefish   704龙利鱼 sole fish  
705黄脚立鱼 Yellow-footed fish   706红东星斑 Leopard coral grouper   707笋壳鱼 Marble Goby

烹调法： A.清蒸 / B.葱头姜蓉焗 / C.潮式三味菜蒸 / D.橄榄仁香葱炒 / E.粥水过桥 / F.福禄炒球

- Choose Your Preferred Coking Method:
- A.Steamed, peanut oil, scallion, soy sauce
  - B. baked scallion, ginger, peanut oil
  - C.steamed pickled vegetables preserved age old radish
  - D. Wok-fried, olive seed, scallion, garlic, bell pepper
  - E. Poached, luffa, tomato, congee
  - F. Wok-fried, Asparagus



**龙虾类 · LOBSTER** Seasonal Price 时价 每百克/ per 100g

- 711澳洲龙虾 Australian lobster   712波士顿龙 Boston lobster   713龙虾仔 lobster

烹调法： A.上汤伊面焗 / B.红藜麦香葱焗 / C.港湾避风塘炒 / D.酸汤萝卜煮

- Choose Your Preferred Coking Method:
- A. Simmered in supreme Broth with E-FU noodles
  - B. Stir- Fried lobster Quinoa In scallion oil
  - C. Wok-fried, crispy minced garlic, scallion, ginger, chili
  - D. Stew shredded radish with sour soup

- 714九节虾 Prawn   715 濞尿虾 mantis shrimps

烹调法： A.高汤灼 / B.椒盐 / C.山椒汁胜瓜煮

- Choose Your Preferred Coking Method:
- A. Poached, chicken broth, soy sauce
  - B. Wok-fried, scallion, ginger, chili
  - C. Poached, luffa, tomato, black fungus, pickled chili



所有菜肴图片实际呈现和分量仅供参考,恕不另行通知。 Food images are for reference only. Presentation and serving portion may vary.

Food images are for reference only. Presentation and serving portion may vary. 所有菜肴图片实际呈现和分量仅供参考,恕不另行通知。



蟹类 · CRAB

Seasonal Price 时价 每百克/ per 100g

721 阿拉斯加帝王蟹 Alaskan king crab

722 花蟹 Flowery Crab

723 珍宝蟹 Jumbo crab

724 青蟹 Mud crab

烹调法:

A. 陈年花雕糯米条蒸

B. 港湾避风塘炒

C. 星洲酱煮

Choose Your Preferred Cooking Method:

A. Steamed Kway Teow with Aged Yellow Rice Wine

B. Wok-fried, crispy minced garlic, scallion, ginger, chili

C. popular Singapore Style chili

贝壳类 SHELLFISH

Seasonal Price 时价 每百克/ per 100g

731 加拿大象拔蚌 Canadian Geoduck

732 澳洲大鲍鱼 Australian Abalone

烹调法:

A.厚切淮山炒

B.海鲜汤过桥 \*海鲜汤底 seafood broth \$8/位 Person

Choose Your Preferred Coking Method:

A. Wok-fried, garlic, Chinese yam

B. Poached, luffa, tomato \*seafood broth \$ 8/位 Person

733 鲜鲍鱼 Fresh Abalone (6 pieces)

烹调法: A.老陈皮葱花蒸 / B.脆笋烟肉炒

Choose Your Preferred Coking Method:

A.Steamed, scallion, dried orange peel

B. Wok-fried, smoked pork, bamboo shoot, garlic, chopped chili



蔬菜·豆腐类

VEGETABLES & BEAN CURD

801  
Poached bean curd sheet,  
red onion, soy sauce  
  
红葱头灼新桥腐竹  
  
\$ 26 / 例 Portion

802  
Stewed Tofu With  
Bamboo Shoots  
  
砂锅岩笋煮手撕豆腐  
  
\$ 26 / 例 Portion

803  
Wok-fried fresh  
walnut, sweet pea,  
lily bulb  
  
鲜核桃百合炒甜豆  
  
\$ 18 /例 Portion

804  
Seasonal vegetable  
  
季节蔬菜  
  
\$ 22 / 例 Portion

做法：清炒 / 蒜粒炒 / 高汤焯 / 豆豉炒 / 煲淋 / 虾酱炒 / 老菜脯炒 / 上汤瑶柱

Choose Your Preferred Cooking Method And Flavors:

A. Stir-fried/Wok-fried with garlic

B. Poached in supreme broth

C. Wok-fried with fermented soybean

D. Wok-fried with shrimp paste


E. Wok-fried with preserved radish, conpoy

F. poached dried scallop chicken broth

所有菜肴图片实际呈现和分量仅供参考,恕不另行通知。Food images are for reference only. Presentation and serving portion may vary。

甄选主食

RICE&NOODLE

 901  
Braised Abalone in Rice  
  
原只鲍鱼焖香苗饭  
  
\$ 32 / per Person 位  
  
▼



902  
Wok-Fried Noodle With  
Shrimp Roe  
  
虾籽头抽炒面  
  
\$ 22 / 例 Portion

903  
Wok-Fried Ho Fun With  
Beef  
  
传统干炒牛肉河粉  
  
\$ 28 / 例 Portion

Food images are for reference only. Presentation and serving portion may vary。所有菜肴图片实际呈现和分量仅供参考,恕不另行通知。

904  
Braised fish Maw with  
abalone sauce  
  
鲍汁花胶捞香苗饭  
  
\$ 32 / per Person 位

905  
Stir Fried rice noodles  
with Kai Lan &  
Preserved radish in  
Satay Sauce  
  
沙爹玉兰菜脯炒粿条  
  
\$ 26 /例 Portion

 906  
Poached Rice With  
Lobster And Cripsy Rice  
  
西施龙虾汤泡香苗饭  
  
\$ 66 / 例 Portion  
(3-4位享用)

907  
Fried Rice With Conpoy,  
Egg White  
  
瑶柱蛋白炒香苗饭  
  
\$ 26 / 例 Portion

908  
Fried Rice With  
Preserved Radish  
  
老菜脯肉粒炒香苗饭  
  
\$ 22 / 例 Portion



甜品 · DESSERT

- 1001

Double-boiled Hashima  
with Sterculia Paach Gum

安南子桃胶炖雪蛤

\$ 16 / per Person 位
- 1002

Boiled peanut glutinous  
dumpling, yellow rice wine

娘酒煮花生汤圆

\$ 6 / per Person 位
- 1003

Traditional Taro Paste,  
Ginkgo, Almond Tea

芋泥白果杏仁茶

\$ 8 / per Person 位



酥点 點心  
PASTRY DIM SUM

- 1004

Egg Tart With Bird's Nest,  
Avocado

牛油果鲜奶燕窝蛋挞

\$ 18 /位 per Person
- 1005

Pan-Fried Buns With  
Preserved Vegetable

芝麻生煎梅菜包

\$ 12 / (3件 pcs)
- 1006

Baked Char Siu Puff  
Pastry

茶香蜜汁三角叉烧酥

\$ 12 / (3件 pcs)
- 1007

Crispy Spring Rolls With  
Mozzarella Cheese, Yellow  
Croaker

酥炸黄鱼空气春卷

\$ 12 / (3件 pcs)

所有菜肴图片实际呈现和分量仅供参考,恕不另行通知。Food images are for reference only. Presentation and serving portion may vary。

Food images are for reference only. Presentation and serving portion may vary。所有菜肴图片实际呈现和分量仅供参考,恕不另行通知。