



Six-Hands Dinner 26th and 27th June 2026

花雕溏心蛋黄佐海胆炖蛋

Soft-Boiled Egg with Sea Urchin Custard and Yellow Wine

BY CHEF CHARLES ZHANG OF JIN JING GE, SUZHOU

鹿茸菌香花菇腿汁炖海参

Double-Boiled Sea Cucumber Soup with Deer Antler and Shiitake Mushroom

BY CHEF ALAN CHAN OF JIANG-NAN CHUN, SINGAPORE

苏式樱桃肉佐西兰花苗

Braised Pork Belly with Fermented Red Rice and Baby Broccoli

BY CHEF CHARLES ZHANG OF JIN JING GE, SUZHOU

牛乳虾籽蒸澳洲龙虾

Steamed Australian Lobster with Prawn Roe and Salted Fermented Milk

BY CHEF MARCO LI OF YU YUE HEEN, GUANGZHOU

菜脯花胶烩金稻

Braised Rice with Fish Maw and Preserved Vegetables

BY CHEF MARCO LI OF YU YUE HEEN, GUANGZHOU

玉中柑香

Valrhona Matcha Chocolate with Mandarin, Pear Sorbet and Finger Lime
served with Pomelo Sauce

BY CHEF ALAN CHAN OF JIANG-NAN CHUN, SINGAPORE

\$288 per person

Price is subject to 10% Service Charge and Taxes