I INVITE YOU TO A FEAST OF EIGHT PRECIOUS TREASURES, WITH A THOUSAND WORDS TO CONVEY WELL WISHES.


TO CREATE THESE ALLURING DELICACIES, PRECIOUS INGREDIENTS FROM ALL CORNERS OF THE WORLD ARE GATHERED.

THROUGH THE SAVOURING OF CANTONESE CUISINE AT JADE, WE PARTAKE OF THE HERITAGE OF CHINESE CULINARY EXCELLENCE.
周末精选个人式套餐1
LUNAR NEW YEAR WEEKEND INDIVIDUAL MENU 1

88 per person
(min. two to dine)

蒸蒸日上
点心三宝– 如玉虾饺，凤眼带子饺，鸿运烧卖
Fortune Dim Sum Combination –
Steamed Shrimp Dumpling,
Steamed Scallop Dumpling topped with Salmon Roe,
Steamed Abalone Siew Mai

连年好市大利汤 – 莲藕蚝豉煲猪利
Boiled Dried Oyster Soup with Pork Tongue and Lotus Root

祥龙吐珠 – 干煎豉油皇大虾黄金鹅肝蟹球
Sautéed King Prawn in Premium Soy Sauce served with Golden Crab Ball with Foie Gras

万事如意 – 清炒五彩时蔬家制豆腐
Stir-fried Five Colour Vegetables with Homemade Bean Curd

满载而归 – 腊味香菇土鸡球蒸饭
Steamed Fragrant Rice with Chinese Sausages, Diced Kampong Chicken and Mushrooms

金枝玉叶好年圆 – 杨枝金露椰雪花伴香芋年糕挞
Chilled Cream of Mango with Coconut Ice accompanied with Baked Yam Paste “Nian Gao” Tart

Price is stated in Singapore dollars and subject to service charge and prevailing government taxes
蒸蒸日上
点心三宝–如玉虾饺，凤眼带子饺，鸿运烧卖

Fortune Dim Sum Combination –
Steamed Shrimp Dumpling,
Steamed Scallop Dumpling topped with Salmon Roe,
Steamed Abalone Siew Mai

凤凰展鸿图 – 红烩松露珊瑚燕窝羹
Braised Bird’s Nest with Crab Meat, Crab Roe and Truffle Jus in Superior Broth

年年有餘 – 金银蒜蒸鲈鱼芥兰边
Steamed Chilean Sea Bass with Minced Garlic Sauce served with Kai Lan

心想事成 – 红烧鲍鱼海参蚝豉
Braised Abalone, Sea Cucumber and Dried Oyster in Brown Sauce

富贵逼人 – X.O.酱虾仁炒萝卜糕
Wok-fried Radish Cake with Shrimps in X.O. Chilli Sauce

幸福开心团圆金狗来财 –
杏仁茶开心果汤圆旺来凤梨酥
Almond Cream with Glutinous Pistachio Dumpling, Baked Pineapple Cookies

108 per person
(min. two to dine)
蒸蒸日上
点心三宝 - 如玉虾饺，凤眼带子饺，鸿运烧卖
Fortune Dim Sum Combination –
Steamed Shrimp Dumpling,
Steamed Scallop Dumpling topped with Salmon Roe,
Steamed Abalone Siew Mai

包罗万象 - 浓炖一品盅
(鲍鱼，花胶，海参，绍菜，花菇，蒜子，炸肉，枝竹，馅心鱼丸，芋头)
Braised Abalone, Fish Maw, Sea Cucumber, Chinese Cabbage, Flower Mushrooms,
Roasted Garlic and Deep-fried Pork, Bean Curd Stick, Stuffed Fish Ball and Yam

年年有红利 - 大红灯笼炒斑球蜜豆
Sautéed Sliced Grouper with Red Capsicum and Honey Peas

龙马精神 - 甘香波士顿龙虾
Simmered Boston Lobster with Rich Stock, Chilli and Curry Leaves

黄金大丰收 - 生炒腊味糯米饭
Fragrant Wok-fried Glutinous Rice with Chinese Sausages

金碧辉煌富贵吉祥 - 菠萝椰雪花伴富贵玫瑰老婆饼
Shaved Pineapple Coconut Ice accompanied with Baked Rose-flavoured Sweetheart Cake

128 per person
(min. two to dine)
金狗招财鱼生 – 三文鱼金箔香槟冻鱼生
Eight Happiness Gold Rush Salmon Yu Sheng with Champagne Jelly, Olive Oil and Honey Pineapple Dressing

108 per person
(min. six to dine)

五福临门
五福点心 – 鸿运烧卖，凤眼带子饺，翡翠素饺，皇袍饺子，生煎辣汁蟹肉包
Fortune Dim Sum Combination –
Steamed Abalone Siew Mai, Steamed Scallop Dumpling topped with Salmon Roe, Steamed Vegetable Dumpling, Poached Yellow Capsicum, Mushroom and Pork Dumpling, Pan-fried Chilli Crab Meat Bun

好事成双 – 金砖腩仔，香辣五香肉卷
Five-spice Crispy Roasted Pork Belly and Crispy Spiced Pork Roll

连年好市大利汤 – 莲藕蚝豉煲猪利
Boiled Dried Oyster Soup with Pork Tongue and Lotus Root

年年有馀 – 大红灯笼炒斑球蜜豆
Sautéed Sliced Grouper with Red Capsicum and Honey Peas

嘻哈欢笑 – 干煎豉油皇大虾
Pan-fried King Prawn in Superior Soy Sauce

满载而归 – 腊味香菇土鸡球蒸饭
Steamed Fragrant Rice with Chinese Sausages, Diced Kampong Chicken and Mushrooms

幸福开心团圆金狗来财 –
杏仁茶开心果汤圆旺来凤梨酥
Almond Cream with Glutinous Pistachio Dumpling, Baked Pineapple Cookies
金狗招財鱼生 – 三文鱼金箔香槟冻鱼生
Eight Happiness Gold Rush Salmon Yu Sheng with Champagne Jelly, Olive Oil and Honey Pineapple Dressing

138 per person
(min. six to dine)

五福临门
五福点心 – 鸿运烧卖，凤眼带子饺，翡翠素饺，皇袍饺子，生煎辣汁蟹肉包

Fortune Dim Sum Combination –
Steamed Abalone Siew Mai, Steamed Scallop Dumpling topped with Salmon Roe, Steamed Vegetable Dumpling, Poached Yellow Capsicum, Mushroom and Pork Dumpling, Pan-fried Chilli Crab Meat Bun

好事成双 – 金砖腩仔，香辣五香肉卷
Five-spice Crispy Roasted Pork Belly and Crispy Spiced Pork Roll

四季常鸿运 – 烧酒鲍鱼四宝羹
Braised Abalone with Dried Scallops, Deep-fried Fish Maw, Flower Mushrooms and Crab Meat in Superior Broth and Chinese Wine

年年有红利 – 大红灯笼蒸鲈鱼
Steamed Chilean Sea Bass with Red Capsicum served with Kai Lan

金鸡报喜 – 风沙童鸡
Crispy Roasted Spring Chicken

黄金大丰收 – 生炒腊味糯米饭
Fragrant Wok-fried Glutinous Rice with Chinese Sausages

金枝玉叶好年圆 – 杨枝金露椰雪花伴香芋年糕挞
Chilled Cream of Mango with Coconut Ice accompanied with Baked Yam Paste “Nian Gao” Tart

Price is stated in Singapore dollars and subject to service charge and prevailing government taxes
金狗招财鱼生 – 三文鱼金箔香槟冻鱼生
Eight Happiness Gold Rush Salmon Yu Sheng with Champagne Jelly, Olive Oil and Honey Pineapple Dressing

158 per person
(min. six to dine)

五福临门
五福点心 – 鸿运烧卖，凤眼带子饺，翡翠素饺，皇袍饺子，生煎辣汁蟹肉包

Fortune Dim Sum Combination –
Steamed Abalone Siew Mai, Steamed Scallop Dumpling Topped with Salmon Roe, Steamed Vegetable Dumpling,
Poached Yellow Capsicum, Mushroom and Pork Dumpling,
Pan-fried Chilli Crab Meat Bun

好事成双 – 金砖腩仔，香辣五香肉卷
Five-spice Crispy Roasted Pork Belly and Crispy Spiced Pork Roll

凤凰展鸿图 – 红烩松露珊瑚燕窝羹
Braised Bird’s Nest with Crab Meat, Crab Roe and Truffle Jus in Superior Broth

包罗万象 – 浓炖一品盅
（鲍鱼，花胶，海参，绍菜，花菇，蒜子，炸肉，枝竹，馅心鱼丸，芋头）
Braised Abalone, Fish Maw, Sea Cucumber, Chinese Cabbage, Flower Mushrooms,
Roasted Garlic and Deep-fried Pork, Bean Curd Stick, Stuffed Fish Ball and Yam

王牌寓号 – 秘制酱烧鸭
Roasted Duck in Secret Recipe Sauce

黄金大丰收 – 生炒腊味糯米饭
Fragrant Wok-fried Glutinous Rice with Chinese Sausages

金碧辉煌富贵吉祥 – 菠萝椰雪花伴富贵玫瑰老婆饼
Shaved Pineapple Coconut Ice accompanied with Baked Rose-flavoured Sweetheart Cake

Price is stated in Singapore dollars and subject to service charge and prevailing government taxes
金狗招财鱼生 – 三文鱼金箔香槟冻鱼生
Eight Happiness Gold Rush Salmon Yu Sheng with Champagne Jelly, Olive Oil and Honey Pineapple Dressing

188 per person
(min. six to dine)

五福临门
五福点心 – 鸿运烧卖，凤眼带子饺，翡翠素饺，皇袍饺子，生煎辣汁蟹肉包

Fortune Dim Sum Combination –
Steamed Abalone Siew Mai, Steamed Scallop Dumpling topped with Salmon Roe, Steamed Vegetable Dumpling,
Poached Yellow Capsicum, Mushroom and Pork Dumpling,
Pan-fried Chilli Crab Meat Bun

好事成双 – 金砖腩仔，香辣五香肉卷
Five-spice Crispy Roasted Pork Belly and Crispy Spiced Pork Roll

宝鼎满华堂 – 原盅佛跳墙
Buddha Jumps Over The Wall

年年有馀 – 大红灯笼蒸红斑
Steamed Red Grouper with Red Capsicum

龙马精神 – 甘香波士顿龙虾
Simmered Boston Lobster with Rich Stock, Chilli and Curry Leaves

延年益寿 – 绍菜滑肉焖面线
Simmered Wheat Noodles with Chinese Cabbage, Mushrooms and Sliced Pork

春暖心窝，富贵吉祥，好年圆 –
杏仁茶燕窝，富贵玫瑰老婆饼，香芋年糕挞
Cream of Almond with Bird’s Nest, Baked Rose-flavoured Sweetheart Cake,
Baked Yam Paste “Nian Gao” Tart

Price is stated in Singapore dollars and subject to service charge and prevailing government taxes
Eight Happiness Vegetarian Yu Sheng

Spicy and Sour Vegetarian Soup

Assorted Sautéed Vegetables and Mushrooms

Crispy Yam with Sweet and Sour Sauce

Wok-fried Wheat Noodles with Bean Sprouts and Mushrooms in Superior Soy Sauce

Cream of Almond accompanied with Pan-fried Nian Gao

Price is stated in Singapore dollars and subject to service charge and prevailing government taxes
吉祥如意2
VEGETARIAN SET MENU 2

八喜素榆生
Eight Happiness Vegetarian Yu Sheng

98 per person

鸿运南瓜云吞汤
Braised Pumpkin Soup with Vegetable Dumplings

春贵水芹香
Stir-fried Celery, Asparagus, Snow Peas, Lily Bulb and Lotus Root in Truffle Jus

平安竹笙白菜苗
Braised Bamboo Pith with Pak Choy Miao

丰收松子炒饭
Fragrant Wok-fried Rice with Mushrooms, Kai Lan and Pine Nuts

洛神花冰沙伴如意年糕
Chilled Roselle Sorbet accompanied with Pan-fried Nian Gao

Price is stated in Singapore dollars and subject to service charge and prevailing government taxes
金狗招财鱼生 – 三文鱼金箔香槟冻鱼生
Eight Happiness Gold Rush Salmon Yu Sheng with Champagne Jelly, Olive Oil and Honey Pineapple Dressing
78 small / 118 medium / 138 large

Additional order
龙虾
Sliced Lobster 58 per plate
鲍鱼
Sliced Abalone 48 per plate
金枪鱼
Sliced Tuna 28 per plate
三文鱼
Sliced Salmon 28 per plate

瑞气喜洋洋 –
麻酱虾球，香辣五香肉卷，碧玉蟹珠
Crispy Prawn coated with Spicy Sesame Mayonnaise, Crispy Spiced Pork Roll, Jade's Steamed Crab Meat Dumpling
18 per person

生意兴隆旺 –
生炒蚝菘，皇袍饺子，金砖腩仔
Sautéed Diced Dried Oyster; Poached Yellow Capsicum, Mushroom and Pork Dumpling; Five-spice Crispy Roasted Pork Belly
18 per person

Prices are stated in Singapore dollars and subject to service charge and prevailing government taxes
前菜
STARTERS

金龙贺喜 – 麻酱虾球
Crispy Prawn coated with Spicy Sesame Mayonnaise ................................. 16 per person / 38 per portion

大地亨通 – 松脆腩仔
Five-spice Crispy Roasted Pork Belly .......................................................... 16 per person / 38 per portion

翡翠明珠 – 碧玉蟹珠
Jade's Steamed Crab Meat Dumpling .......................................................... 16 per person / 38 per portion

吉祥元宝 – 皇袍饺子
Poached Yellow Capsicum, Mushroom and Pork Dumplings .......................... 16 per person (3 pcs) / 38 per portion (8 pcs)

凤凰报喜 – 北京片皮鸭
Roasted Peking Duck with Pancakes and Condiments ............................... 68 half 118 whole

Prices are stated in Singapore dollars and subject to service charge and prevailing government taxes
连年好市大利汤 – 莲藕蚝豉煲猪利
Boiled Dried Oyster Soup with Pork Tongue and Lotus Root 13 per person

凤凰展鸿图 – 红烩松露珊瑚燕窝羹
Braised Bird’s Nest with Crab Meat, Crab Roe and Truffle Jus in Superior Broth 38 per person

四季常鸿运 – 烧酒鲍鱼四宝羹
Braised Abalone with Dried Scallops, Deep-fried Fish Maw, Flower Mushrooms and Crab Meat in Superior Broth with Chinese Wine 33 per person

蒸蒸日上 – 虫草花竹笙杞子菜胆汤
Double-boiled Vegetable Consommé with Cordycep Fungus, Bamboo Pith, Cabbage and Chinese Wolfberries 18 per person

宝鼎满华堂 – 原盅佛跳墙
Buddha Jumps Over The Wall 66 per person

Prices are stated in Singapore dollars and subject to service charge and prevailing government taxes
Prices are stated in Singapore dollars and subject to service charge and prevailing government taxes.

**富贵聚宝盆 – 珍饌盆菜**
*Premium Braised Pen Cai –*
Ten-head South Australian Whole Abalone, Fish Maw, Sea Cucumber, Dried Scallops, Deep-fried Pork, Dried Oysters, Flower Mushrooms, Roasted Duck, Diced Kampong Chicken, Stuffed Fish Ball, Prawns, Deep-fried Bean Curd Skin, Yam, Lotus Root, Chinese Cabbage, Leeks and Bai Ling Mushrooms

78 per person
(Min. 6 persons, pre-order 1 day in advance)

**鸿运金元宝 – 红烧原只南非鲍鱼**
*Braised Whole South African Abalone in Oyster Sauce*

58 per person

**好事成双 – 红烧蚝豉双菇生菜**
*Braised Dried Oyster with Bai Ling Mushrooms, Shiitake Mushroom and Iceberg Lettuce in Oyster Sauce*

18 per person / 44 per portion

**年年有餘 – 大红灯笼蒸鲈鱼**
*Steamed Chilean Sea Bass with Red Capsicum*

20 per person

**包罗万象 – 浓炖一品盅**
*(鲍鱼, 花胶, 海参, 绍菜, 花菇, 蒜子, 炸肉, 枝竹, 馅心鱼丸)*
*Golden Fortune Pot –*
Braised Abalone, Fish Maw, Sea Cucumber, Chinese Cabbage, Flower Mushrooms, Roasted Garlic and Deep-fried Pork, Bean Curd Stick, Stuffed Fish Ball

48 per person

**龙马精神 – 甘香波士顿龙虾**
*Simmered Boston Lobster with Rich Stock, Chilli and Curry Leaves*

88 per person
(700g per lobster)
祥龙吐珠 – 干煎豉油皇大虾黄金鹅肝蟹球
Sautéed King Prawn in Premium Soy Sauce accompanied with Golden Crab Ball with Foie Gras .............................. 26 per person

楼股齐起 – 烧汁香煎和牛脯
Pan-fried Wagyu Beef Fillet in Barbecue Sauce with Honey Peas .............................................................. 62 per portion

和气融融 – 滋味炸肉配蒸馒头
Stewed Pork Belly with Steamed Mantou ........................................................................................................ 44 per portion

王牌寓号 – 秘制酱烧鸭
Roasted Duck in “Secret Recipe Sauce” ........................................................................................................ 92 (whole)

福星高照 – 黄金咸蛋肉排
Sautéed Pork Ribs in Golden Salted Egg Yolk ................................................................................................. 44 per portion

金鸡报喜 – 风沙童鸡
Crispy Roasted Spring Chicken ...................................................................................................................... 38 (whole)

竹报平安 – 干贝扒香煎琵琶豆腐
Pan-fried Pi Pa Bean Curd with Dried Scallop Sauce .................................................................................... 38 per portion

万事如意 – 清炒五彩时蔬家制豆腐
Stir-fried Vegetables of Five Colours with Housemade Tofu .................................................................... 38 per portion

春回大地 – 清炒时蔬
Stir-fried Seasonal Vegetables ..................................................................................................................... 36 per portion

Prices are stated in Singapore dollars and subject to service charge and prevailing government taxes
饭/面
RICE / NOODLE SELECTION

片地黄金 – 思乡炒饭
Wok-fried Fragrant Rice with Roasted Pork and Spiced Fish Cake _____________________________
14 per person / 30 per portion

黄金大丰收 – 生炒腊味糯米饭
Fragrant Wok-fried Glutinous Rice with Chinese Sausages ________________________________
14 per person / 30 per portion

满载而归 – 腊味香菇土鸡球蒸饭
Steamed Fragrant Rice with Chinese Sausages, Diced Kampong Chicken and Mushrooms _______
14 per person / 30 per portion

延年益寿 – 绍菜滑肉焖面线
Simmered Wheat Noodles with Chinese Cabbage, Mushrooms and Sliced Pork _______________
14 per person / 30 per portion

风调雨顺 – 干烧伊付面
Braised Ee-fu Noodles with Mushrooms, Bean Sprouts and Yellow Chives ___________________
14 per person / 30 per portion

富贵逼人 – X.O. 酱虾仁炒萝卜糕
Wok-fried Radish Cake with Shrimps in X.O. Chilli Sauce _________________________________
14 per person / 30 per portion

Prices are stated in Singapore dollars and subject to service charge and prevailing government taxes
甜品
DESSERT

春暖心窝 - 杏仁茶燕窝
Cream of Almond with Bird’s Nest .............................................. 38 per person

金枝玉叶 - 杨枝金露，青柠玉冻
Chilled Cream of Mango with Lime Jelly .................................. 12 per person

金碧辉煌 - 菠萝椰雪花
Shaved Pineapple Coconut Ice .................................................. 12 per person

幸福开心团圆 - 杏仁茶桃胶开心果汤圆
Almond Cream with Peach Gum and Glutinous Pistachio Lava Dumpling .............................................. 10 per person

团圆吉祥八宝 - 八宝甜汤汤圆
Eight Treasures Soup with Dumplings ........................................ 10 per person

金狗来财 - 旺来凤梨酥
Baked Pineapple Cookies ............................................................ 6 for a pair

好年圆 - 香芋年糕挞
Baked Yam Paste Nian Gao Tart .............................................. 6 for a pair

富贵吉祥 - 富贵玫瑰老婆饼
Baked Rose-flavoured Sweetheart Cake .................................... 6 for a pair

四季丰收 - 四季鲜果拼盘
Seasonal Fresh Fruit Platter ....................................................... 10 per person

Prices are stated in Singapore dollars and subject to service charge and prevailing government taxes
JADE TEA SELECTION

Jasmine Pearls
A suave cup of elegantly fragrant Chinese green tea with lavishly scented jasmine blossoms. The tender, silvery buds are intricately rolled into “pearls” and then dried amid fresh, aromatic jasmine flowers. The pearls will magically unfurl in the tea cup

5 per person

Lung Ching – Zhejiang
The flat and smooth leaves yield a pale jade liquor that is refreshingly smooth, sweet and delicate, with a hint of sweet chestnuts. Traditionally presented as a tribute to many generations of Chinese emperors, this tea is reputed to revive the body, aid digestion and lower blood pressure

10 per person

Imperial Oolong – Formosa Method
A well-balanced and flavourful tea with sweet and fruity hints

5 per person

Hidden Pu-Erh
This light and delicately earthy Pu-Erh is blended with exotic fruits and flowers, and yields an exceptional aroma

5 per person

Chrysanthemum
A fragrant and mild tea whose regular consumption helps to improve eyesight and complexion

5 per person

Eight Treasures Tea
A calming brew with floral notes of jasmine, chrysanthemums and rose buds. Clean, light and flavourful with gooseberries, red dates and dried longans; plus mint root and dried calamansi to add an extra pep to your step

8 per person

Prices are stated in Singapore dollars and subject to service charge and prevailing government taxes
Shao Hsing is a type of huang jiu, literally ‘yellow wine’, a Chinese alcoholic beverage brewed directly from grains such as rice, millet or wheat. Such liquors are not distilled, and contain less than 20% alcohol due to the inhibition of fermentation by ethanol at the concentration. These wines are traditionally pasteurized, aged, and filtered before their final bottling. The various styles of Shao Hsing may vary in colour from clear to beige, yellowish-brown or reddish-brown.

Calabash Shao Hsing Chiew (750ml) ................................................................. 88 per bottle

Kwei Chow Moutai (500ml) ........................................................................... 688 per bottle

The world-renowned wine brewed in Guizhou province goes through eight fermentations and nine distillations throughout a process that lasts one year

Wu Liang Ye (500ml) ...................................................................................... 388 per bottle

Wu Liang Ye is made from five well selected grains including broom corn, rice, glutinous rice, wheat and corn. This liquor boasts a glorious history of 600 years, and embodies the essence of the ancient cellar of the early Ming Dynasty (1368–1616)

Prices are stated in Singapore dollars and subject to service charge and prevailing government taxes
<table>
<thead>
<tr>
<th>CHAMPAGNE &amp; SPARKLING</th>
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</thead>
<tbody>
<tr>
<td>Veuve Clicquot Ponsardin Reims France NV</td>
<td>29 per glass /</td>
<td>139 per bottle</td>
</tr>
<tr>
<td>Chandon Brut Australia</td>
<td>24 per glass /</td>
<td>118 per bottle</td>
</tr>
<tr>
<td>Chandon Rosé Brut Australia</td>
<td>28 per glass /</td>
<td>138 per bottle</td>
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</tbody>
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<table>
<thead>
<tr>
<th>WHITE WINE</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Pio Cesare Chardonnay ‘Fullerton Blend’ Piemonte Italy DOC 2015</td>
<td>19 per glass /</td>
<td>118 per bottle</td>
</tr>
<tr>
<td>Karri Oak Chardonnay Western Australia 2016</td>
<td>19.5 per glass /</td>
<td>97 per bottle</td>
</tr>
<tr>
<td>Scarbolo Pinot Grigio Friuli Venezia Giulia Italy 2016</td>
<td>23 per glass /</td>
<td>112 per bottle</td>
</tr>
<tr>
<td>M. Chapoutier Schieferkopf Riesling Alsace France 2014</td>
<td>24 per glass /</td>
<td>120 per bottle</td>
</tr>
<tr>
<td>Jean Pierre et Alexandre Ellevin Chablis Burgundy France 2015</td>
<td>26 per glass /</td>
<td>125 per bottle</td>
</tr>
<tr>
<td>Nautilus Estate Sauvignon Blanc Marlborough New Zealand 2016</td>
<td>26 per glass /</td>
<td>128 per bottle</td>
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</tbody>
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**RED WINE**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per Glass</th>
<th>Price per Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pio Cesare Nebbiolo 'Fullerton Blend' Piemonte Italy DOC 2013</td>
<td>19</td>
<td>118</td>
</tr>
<tr>
<td>Miguel Torres ‘Santa Digna’ Reserve Merlot Central Valley Chile 2014</td>
<td>19.5</td>
<td>97</td>
</tr>
<tr>
<td>Joseph Faiveley Pinot Noir Burgundy France 2014</td>
<td>25</td>
<td>128</td>
</tr>
<tr>
<td>Francois Janoueix Genevieve D’Arthus Bordeaux France 2014</td>
<td>23.5</td>
<td>115</td>
</tr>
<tr>
<td>Castello Banfi Superiore Chianti Tuscany Italy DOCG 2016</td>
<td>25</td>
<td>125</td>
</tr>
<tr>
<td>Mitolo Jester Shiraz McLaren Vale Australia 2015</td>
<td>25</td>
<td>120</td>
</tr>
</tbody>
</table>

Please refer to the Master Wine List for a more extensive selection.

*Prices are stated in Singapore dollars and subject to service charge and prevailing government taxes.*
<table>
<thead>
<tr>
<th>饮料</th>
<th>Specifications</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BEER</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Asahi</td>
<td></td>
<td>19 per bottle</td>
</tr>
<tr>
<td>Tiger</td>
<td></td>
<td>17 per bottle</td>
</tr>
<tr>
<td>Corona</td>
<td></td>
<td>19 per bottle</td>
</tr>
<tr>
<td>Tsing Tao</td>
<td></td>
<td>19 per bottle</td>
</tr>
<tr>
<td>Heineken</td>
<td></td>
<td>17 per bottle</td>
</tr>
<tr>
<td>Guinness</td>
<td></td>
<td>19 per bottle</td>
</tr>
<tr>
<td><strong>MINERAL WATER</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Badoit (750ml)</td>
<td></td>
<td>14 per bottle</td>
</tr>
<tr>
<td>San Pellegrino (500ml)</td>
<td></td>
<td>13 per bottle</td>
</tr>
<tr>
<td>Evian (750ml)</td>
<td></td>
<td>14 per bottle</td>
</tr>
<tr>
<td><strong>JUICE</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apple, Carrot, Cranberry, Guava, Grapefruit, Lime, Mango, Orange, Pineapple, Tomato, Watermelon</td>
<td></td>
<td>12 per glass</td>
</tr>
<tr>
<td>Green Detox <em>(Fresh Mixture of Green Apple, Celery and Cucumber)</em></td>
<td></td>
<td>12 per glass</td>
</tr>
</tbody>
</table>