



HUA TING



PRESENTED BY
AWARD WINNING MASTERCHEF LAP FAI
AND CULINARY TEAM

From 11:30am to 2:30pm
6:00pm to 10:00pm

酒糟鵝肝拼蔥油煎帶子，醋香柚子秋耳

Marinated Foie Gras, Chinese Wine
Pan-fried Hokkaido Scallop, Shallot Oil
Chilled Fungus, Aged Vinegar, Pomelo

金湯芙蓉烩燕窩

Braised Bird's Nest, Egg White,
Pumpkin Purée

虫草花蒸比目魚扒

Steamed Halibut, Cordyceps Flower,
Superior Soy Sauce

香煎松露野菌黑豚盒

Pan-fried Kurobuta Pork,
Wild Mushroom, Truffle

XO醬波士頓龍蝦焗生面

Boston Lobster, Braised Noodles,
X.O. Sauce

珍珠楊枝甘露拼桂花糕，美人腰

Chilled Mango Purée, Pomelo
Chilled Osmanthus Jelly
Homemade Custard Pastry

\$98⁺⁺ per person
(minimum 2 persons)

**南非六頭
鮑魚伴時蔬**
South African
6-Head Abalone,
Seasonal Vegetable
Additional
\$20⁺⁺ per person

Price is subject to 10% service charge and prevailing government tax
T: +65 6739 6666 E: huating.ohs@millenniumhotels.com
Level 2, 442 Orchard Road Singapore, 238879 Singapore