

\$88 PER PERSON
(MINIMUM 2 PERSONS)

秘制伦敦鸭
Roasted London Duck with Chef's Special Sauce

翅骨汤炖花胶竹荪
Double-boiled Shark's Bone Cartilage Soup with Fish Maw
and Bamboo Pith

葱油梅菜蒸龙虎斑扒
Steamed Fillet of Dragon Tiger Garoupa with Mui Choy in Shallot Oil

海参扒西兰花
Braised Sea Cucumber with Broccoli

X.O.酱老虎虾捞鱼茸面
Stewed Fish Paste Noodle with Tiger Prawn in X.O. Sauce

甜言蜜语
Sweet Harmony

\$108 PER PERSON
(MINIMUM 2 PERSONS)

烧猪骨
Roasted Rack of Suckling Pig

京汤炖中鲍翅
Double-boiled Baby Superior Shark's Fin
with Essence of Chicken Soup

特酱蒸笋壳鱼扒拼豆腐
Steamed Fillet of Soon Hock with Beancurd
in Special Sauce

头抽焗淡水虾皇
Baked Freshwater King Prawn with Superior Soya Sauce

X.O.酱鲍片脆火腩炒拉面
Fried La Mian with X.O. Sauce Sliced Abalone and Crispy Pork

椰盅杨枝白玉冰
Chilled Jelly Royale with Mango, Sago and Pomelo
in Young Coconut

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如果您有任何特殊的飲食要求（不含麸質，不含乳糖，素食或過敏）請與餐廳服务员提供建議可以選擇適合菜餚。
照片仅供参考，菜肴以实物为准。

\$138 PER PERSON
(MINIMUM 2 PERSONS)

烧猪骨拼伦敦鸭
Roasted Rack of Suckling Pig
Accompanied with Roasted London Duck

翅骨汤炖中鲍翅
Double-boiled Baby Superior Shark's Fin in
Shark's Bone Cartilage Soup

油浸香脆鲈鱼扒
Deep-fried Fillet of Sea Perch with Superior Soya Sauce

原粒澳洲四头鲍鱼伴芦笋
Braised Australian 4-Head Abalone accompanied with Asparagus

X.O. 酱焗淡水虾皇拼脆生面
Crispy Noodle with Baked Freshwater King Prawn in X.O. Sauce

椰盅炖雪蛤
Double-boiled Hasma in Young Coconut

\$588 FOR 8 PERSONS
For Table of 8 persons

北京烤填鴨
Roasted Peking Duck

翅骨湯炖魚翅
Double-boiled Shark's Fin in Shark's Bone Cartilage Soup

頭抽焗老虎蝦
Baked Tiger Prawn with Superior Soya Sauce

剝椒蒸巴丁魚
Steamed Pa Ting Fish with Chili Chips and Preserved Bean Paste

黑松露野菌炒芦笋
Stir-fried Asparagus with Mushroom and Black Truffle

X.O.醬鴨絲干炒面線
Fried Mian Xian with Shredded Duck in X.O. Sauce

楊枝白玉冰
Chilled Jelly Royale with Mango, Sago and Pomelo

馬來松糕
Steamed Sponge Cake

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\$888 FOR 8 PERSONS
For Table of 8 persons

金陵片皮乳猪
Roasted Golden Suckling Pig

浓炖鸡汤中鲍翅
Double-boiled Baby Superior Shark's Fin in Chicken Stock

黑松露酱鱼子香煎带子
Pan-fried Scallop with Truffle Sauce and Fish Roe

青芒果柚子脆笋壳
Deep-fried Soon Hock with Green Mango and Yuzu Sauce

干爆肉酱炒老虎虾
Stir-fried Tiger Prawn with Minced Meat Sauce

猪丝梅菜煲饭(二度)
Steamed Rice with Shredded Suckling Pig Meat and
Preserved Vegetables (2nd Serving)

椰盅白玉冰
Chilled Jelly Royale in Young Coconut

千层糕
Steamed Layered Cake

\$688 PER TABLE
For Table of 10 persons

北京烤填鴨
Roasted Peking Duck

金菇蟹肉推中鮑翅
Braised Baby Superior Shark's Fin with Golden Mushroom
and Crabmeat

奶沙蝦球拼芥末蝦球
Fried Prawns in Two Styles
(Crispy Milk and Wasabi Salad Cream)

姜茸蒸巴丁魚
Steamed Pa Ting Fish with Minced Ginger and Superior Soya Sauce

瑤柱帶子扒鮮菇時蔬
Braised Scallop, Conpoy, Mushroom with Seasonal Vegetables

干爆火鴨絲煲飯
Claypot Rice with Shredded Duck Meat

白玉冰
Chilled Jelly Royale with Julienne of Coconut

馬來松糕
Steamed Sponge Cake

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\$888 PER TABLE
For Table of 10 persons

脆烤伦敦鸭
Roasted London Duck

螺头汤炖中鲍翅
Double-boiled Baby Superior Shark's Fin with Sea Whelk Soup

潮式蒸龙虎斑
Steamed Dragon Tiger Garoupa in Teochew Style

上汤焗淡水虾皇伴芦笋
Wok-baked Freshwater King Prawn with Superior Stock
and Asparagus

鲜蟹肉带子扒自制豆腐苋菜
Braised Homemade Beancurd with Local Spinach,
Scallop and Crabmeat Sauce

海鲜粒干炒面线
Fried Mian Xian with Diced Seafood

杨枝白玉冰
Chilled Jelly Royale with Mango, Sago and Pomelo

千层糕
Steamed Layered Cake

\$1088 PER TABLE
For Table of 10 persons

生捞鲍鱼角拼脆烤伦敦鸭
Marinated Sliced Abalone Wedge accompanied with
Roasted London Duck

迷你台式佛跳墙
Double-boiled Mini Buddha Jump over the Wall

油浸笋壳鱼
Deep-fried Soon Hock with Superior Soya Sauce

陈年醋煎黑豚肉扒
Pan-fried Kurobuta Pork Chop with Aged Vinegar

香煎带子豆腐扒苋菜
Braised Local Spinach with Scallop and Beancurd

上汤焗老虎虾伴脆面球
Wok-baked Tiger Prawn with Superior Stock and Crispy Noodle

黑糯米雪糕
Chilled Black Glutinous Rice with Ice-cream

千层糕
Steamed Layered Cake

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\$1388 PER TABLE
For Table of 10 persons

烧猪骨
Roasted Rack of Suckling Pig

翅骨汤炖中鲍翅
Double-boiled Baby Superior Shark's Fin in
Shark's Bone Cartilage Soup

剁椒蒸河巴丁
Steamed Pa Ting Fish with Chili Chips and
Preserved Bean Paste

黑松露香煎澳洲带子
Pan-fried Australian Scallop with Truffle Oil

八头鲍鱼扒自制豆腐苋菜
Braised 8-Head Abalone with Homemade Beancurd and Local Spinach

X.O. 酱焗蟹钳捞菠菜面
Wok-baked Deshelled Crab Claw with Spinach Noodle in X.O. Sauce

椰盅白玉冰
Chilled Jelly Royale in Young Coconut

千层糕
Steamed Layered Cake

\$1688 PER TABLE
For Table of 10 persons

金陵片皮乳猪
Roasted Golden Suckling Pig

京汤原只鸡炖中鲍翅
Double-boiled Baby Superior Shark's Fin with Whole Chicken Soup

油浸U形笋壳
Deep-fried U-Shape Soon Hock with Superior Soya Sauce

鸡油花雕蛋白蒸龙虾
Steamed Baby Lobster with Egg White and Chinese Wine

三头鲍鱼捞生面
Stewed Noodle with 3-Head Abalone

椰盅雪蛤官燕
Double-boiled Bird's Nest and Hasma in Young Coconut

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\$1888 PER TABLE
For Table of 10 persons

金陵片皮乳猪
Roasted Golden Suckling Pig

干捞中鲍翅(跟上汤)
Braised Baby Superior Shark's Fin with Brown Sauce
(Served with Superior Soup)

清蒸东星斑
Steamed Dong Xing Garoupa with Superior Soya Sauce

堂煮二头鲍鱼伴芦笋
Braised 2-Head Abalone with Asparagus

X.O.酱龙虾炒鱼茸面
Fried Fish Paste Noodle with Lobster in X.O. Sauce

椰盅炖金丝燕
Double-boiled Almond Cream with Bird's Nest
in Young Coconut

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照片仅供参考, 菜肴以实物为准。

CONTACT DETAILS

Restaurants

PG @ OCBC Centre

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65 Chulia Street
#33-01 OCBC Centre
Singapore 049513
Tel : 6535 7833
Fax : 6532 6733

PG @ ChinaTown Point

113 New Bridge Road
#02-36 ChinaTown Point
Singapore 059413
Tel : 6702 0603
Fax : 6702 0608

PG @ The Metropolis

9 North Buona Vista Drive
#02-02 The Metropolis Tower 1
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Tel : 6334 7833
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PG @ Changi Airport T2

60 Airport Boulevard
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Tel : 6386 3033
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PG @ Thomson Plaza

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Tel : 6451 3233
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PG @ Hotel Miramar

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Hotel Miramar Level 3
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PG @ NTU

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