

XinHua

Celebrates Chef Peter's Singaporean cultural roots with a blend of contemporary Chinese and Japanese cuisine. The name signifies New, Contemporary, China, Splendid, and Magnificent. Chef Peter takes pride in presenting his culturally rich and splendid dishes, showcasing his modern Chinese cooking style.

Lobster Sashimi

Truffle Ponzu Dressing

Yellowtail Carpaccio

Truffle Ponzu Dressing

Assorted Sushi Platter

Chefs Selection of Sashimi, Nigiri and Maki

Vegan Dim Sum Platter

Wakame, Wild Mushrooms, Szechuan Dumplings

Lobster Chrysanthemum Soup

Lobster Meat, Chicken Consommé

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Peking Duck and Golden Oscietra Caviar

Pancakes, Cucumber, Shredded Leek, Duck Sauce

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Drunken Guinea Fowl

Suntory Toki, Black Fungus, Red Dates

Hunan Seabass

Lotus Roots, Black Fungus, Enoki, Mala Sauce

Dong Po Pork Belly

Chinese Herbs

Stir-fried Chinese Seasonal Vegetables

Fujian Crab Rice

Crab, Prawn, Shiitake, Asparagus, Egg

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Iced Mochi Selection

Should you have any dietary or allergen requirements, please do inform our team.
All prices are in GBP inclusive of VAT. A discretionary service charge of 15% will be added to your bill.