

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

Yellowtail Carpaccio

Truffle Ponzu Dressing

Assorted Sushi Platter

Chefs Selection of Sashimi and Nigiri

Vegan Dim Sum Platter

Wakame, Wild Mushrooms, Szechuan Dumplings

Lobster Chrysanthemum Soup

Lobster Meat, Chicken Consommé

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Apple Wood-Smoked Roasted Duck and Golden Oscietra Caviar

Pancakes, Cucumber, Shredded Leek, Duck Sauce

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Black Bean Chestnut Chicken in Toban

Bean Curd Stick, Shiitake Mushroom

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