



新御厨

FIRST CLASS
CUISINE

SEASONAL MENU





FIRST CLASS
CUISINE

新御厨精选
FIRST CLASS CUISINE FEATURED SET

檀岛汁脆龙虾

Crispy Lobster with Homemade Hawaiian Island Sauce

养颜双耳炖花胶

Double-boiled Premium Fish Maw Soup with Duo Wild Fungus

青柠酱脆皮海鲈鱼

Crispy Barramundi Fillet with Homemade Fresh Lime Hot & Sour Sauce

日本黑豚狮子头

Braised Handmade Japan Kurobuta Minced Pork Lion Head Meatball in Traditional Style

鱼籽玉带鸳鸯米

Wok-fried Minced Australian Scallop & Fish Roe with Duo Rice

雪燕蓝冰豆花

Chilled Butterfly Pea Soya Pudding with Snow Nest

\$128 / Per Person
(Minimum Order of 2 Persons)

All Prices Stated are subjected to 10% Service Charge and Prevailing G.S.T



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新御厨品味
FIRST CLASS CUISINE TASTE SET

秘制蜂巢海皇参

Crispy Australian Sea Cucumber wrapped with Seafood Paste, served with
Chef Recipe Sauce

火焰古法鸡煲翅

Shark's Fin with Traditional Premium Chicken Broth

川味豆花龙趸鱼

Braised Giant Garoupa Fillet with Smooth Beancurd in Homemade Spicy Sauce

盐焗沙姜鸡

Salt-baked Chicken with Sand Ginger

上汤罗氏虾泉水蛋焖伊面

Braised Giant Freshwater Prawn & Ocean Egg with Ee Fu Noodles in Superior Broth

鸳鸯雪山牛油果

Chilled Fresh Avocado Cream with Duo Ice Cream

\$168 / Per Person
(Minimum Order of 2 Persons)

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FIRST CLASS
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新御厨经典
FIRST CLASS CUISINE CLASSIC SET

芝士培根焗罗氏虾

Baked Giant Freshwater Prawn with Cheese and Bacon

石锅酒香浓汤中鲍翅

Braised Premium Shark's Fin with Chinese Wine in Premium Chicken Broth
Served in Hot Stone

瑶柱XO酱田园炒花胶

Sauteed Fish Maw with Seasonal Greens in Homemade Conpoy XO Chili Sauce

蜜汁烤雪花和牛粒

Grilled Diced Snowflake Wagyu Beef with Chef Recipe Honey Sauce

红烧澳洲青边鲍脯秋菇脆米饼

Braised Australian Sliced Green Lip Abalone & Japan Mushroom with
Crispy Glutinous Rice

冰花杏脯炖雪蛤

Double-boiled Hashima with Apricot & Rock Sugar

\$198 / Per Person
(Minimum Order of 2 Persons)

All Prices Stated are subjected to 10% Service Charge and Prevailing G.S.T



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新御厨精品
FIRST CLASS CUISINE LUXURY SET

夏威夷龙虾沙律配黄金芝士龙虾球

Hawaiian Chilled Lobster Salad combined with Crispy Lobster Cheese Ball

金华火腿高汤大鲍翅

Braised Premium Shark's Fin with Premium Chinese Ham Broth

荷塘极品辣虾酱蒸鳕鱼

Steamed Norway Cod Fish with Premium Spicy Shrimp Sauce Served with Lotus Leaf

红烧澳洲二头鲍鱼

Braised Australian 2 Head Abalone in Traditional Style

日本A5和牛配白松露面

Pan-seared Japan A5 Wagyu Beef combined with White Truffle Noodles

冰花杏脯炖官燕

Double-boiled Premium Bird's Nest with Apricot & Rock Sugar

\$288 / Per Person
(Minimum Order of 2 Persons)

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新御府
FIRST CLASS
CUISINE



A Royal Dining Experience







FIRST CLASS

CUISINE

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 @firstclasscuisine_sg  @firstclasscuisine

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