



新御廚

FIRST CLASS
CUISINE

SEASONAL MENU





新御厨精选
FIRST CLASS CUISINE FEATURED SET

椒香红藜麦龙虾
Sauteed Lobster with Pepper & Organic Red Quinoa

法国黑蒜响螺炖翅
Double-boiled Shark's Fin Soup with French Black Garlic & Sea Whelk

干烧海鲈鱼
Braised Barramundi Fillet with Homemade Onion Sauce

香煎辣味藤椒鸡
Pan-seared Tender Chicken with Spicy Green Pepper Sauce

玉带金瑶柱赛螃蟹米粉
Braised Rice Vermicelli with Canadian Scallop, Dried Conpoy & Egg White

青柠雪芭杏脯冻
Chilled Apricot Jelly with Lime Sorbet

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

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





新御厨品味
FIRST CLASS CUISINE TASTE SET

法国鹅肝黑松露口蘑

Pan-seared French Foie Gras with Black Truffle Button Mushroom

酸辣红汤金钱翅

Braised Shark's Fin with Red Spicy & Sour Premium Chicken Broth

榄菜肉沫蒸鳕鱼

Steamed Cod Fish Fillet with Preserved Vegetable & Minced Pork

焦糖菠萝黑豚

Grilled Japanese Kurobuta Pork with Honey Pineapple Sauce

蒜香黄油龙虾生面

Braised Lobster Noodles with Homemade Butter Garlic Sauce

雪山紫米露

Chilled Purple Glutinous Rice with Ice Cream

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

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





新御厨经典
FIRST CLASS CUISINE CLASSIC SET

胡麻柚香脆鳕鱼筒

Crispy Cod Fish Roll with Fresh Fruit Salad in Sesame Yuzu Sauce

金汤玉液烩官燕

Premium Braised Bird's Nest with Organic Pumpkin Broth

香茅罗勒红胡椒龙虾扒

Pan-seared Lobster Steak with Lemongrass Basil Red Pepper Sauce

红烧澳洲六头鲍鱼海参

Braised Australian 6-Head Abalone with Sea Cucumber in Traditional Style

日本和牛片米线堂灼红汤搭泉水蛋

Sliced Japanese Wagyu Beef with Rice Vermicelli & Onsen Egg in Superior Red Spicy & Sour Broth

冰花雪梨炖雪蛤

Double-boiled Hashima with Snow Pear & Rock Sugar

\$238 / Per Person
(Minimum Order of 2 Persons)

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





新御厨精品
FIRST CLASS CUISINE LUXURY SET

果香鲟鱼子龙虾
Caviar Lobster with Fresh Fruit Salad in Chef Recipe Sauce

石锅御品海味鲍翅
Braised Premium Shark's Fin Broth with Superior Seafood, served in
Hot Stone

法国鹅肝双品
French Foie Gras Prepared in Dual Cooking Method

红烧澳洲鲍脯配花胶
Braised Australian Sliced Abalone & Premium Fish Maw in Traditional Style

黑松露日本A5和牛鸳鸯河粉
Braised Japanese A5 Wagyu Beef with Dual-Style Rice Noodles in Truffle Sauce

冰花雪梨炖官燕
Double-boiled Premium Bird's Nest with Snow Pear & Rock Sugar

\$328 / 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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A Royal Dining Experience






FIRST CLASS

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 @firstclasscuisine_sg  @firstclasscuisine

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