



新御厨

FIRST CLASS
CUISINE

LUMIÈRE SUMMER
SEASONAL MENU





新御厨精选
FIRST CLASS CUISINE FEATURED SET

黄金芝士焗龙虾

Baked Lobster with Salted Egg Yolk & Cheese

野生滑子菇炖翅

Double-boiled Sharks Fin Soup with Wild Mushroom

荔枝糖醋海鲈鱼

Crispy Sea Bass Fillet with Lychee Sweet & Sour Vinegar Sauce

低温百叶红烧肉

Slow Cook Pork Belly with Beancurd Skin

沙煲蟹肉燕麦粥

Poached Oatmeal with Crab Meat Served with Claypot

青柠雪芭芦荟洛神花冻

Chilled Roselle Flower Jelly Aloe Vera with Lime Sorbet

\$128

Min Order 2 Person

All Price Stated are Subject to 10% Service Charge And Prevailing G.S.T





新御厨品味
FIRST CLASS CUISINE TASTE SET

葱烧百花酿羊肚菌

Seafood Paste in Morchella Mushroom with Onion Sauce

干捞蟹肉金钱翅配鲨鱼骨汤

Sauteed Shark's Fin with Crab Meat Combined with Superior Shark's Cartilage Broth

潮州老菜脯肉沫蒸鳕鱼

Steamed Cod Fish Fillet with Teochew Preserved Radish & Minced Pork

虎皮椒雪花牛柳

Sauteed Sliced Snow Beef with Green Pepper Chili

秘制龙虾担担面

Poached Lobster Noodles with Chef Recipe Superior Spicy Nuts Broth

桂花蜜莲子杏仁冻

Chilled Almond Jelly with Osmanthus Honey & Lotus Seed

\$168

Min Order 2 Person

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新御厨经典
FIRST CLASS CUISINE CLASSIC SET

双味鲍鱼

Diced Australian Abalone Prepared in Two Way

石锅御品鸡汤中鲍翅

Braised Superior Shark's Fin with Premium Chicken Broth Served with Hot Stone

黑松露橙香龙虾扒

Pan-seared Lobster Steak with Orange Black Truffle Sauce

葱烧花胶脆皮海参

Braised Superior Fish Maw & Crispy Sea Cucumber in Onion Sauce

低温日本A5和牛肋生面

Slow Cook Diced Japan A5 Wagyu Beef Ribs Meat with Noodles

香滑奶香杏仁雪蛤

Double-boiled Hashima with Fresh Milk Almond Cream

\$238

Min Order 2 Person

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新御厨精品
FIRST CLASS CUISINE LUXURY SET

金华火腿丝百花炒官燕

Sauteed Superior Bird's Nest with Sliced Ham

酸辣金汤灼澳洲龙虾

Poached Australian Lobster Meat in Superior Golden Spicy & Sour Broth

意式柚香脆鳕鱼

Crispy Cod Fish Fillet with Italy Pomelo Vinegar Sauce

红酒酱煎日本A5和牛

Pan-seared Japan A5 Wagyu Beef with Chef Recipe Red Wine Sauce

澳洲六头鲍鱼低温红烧肉珍珠米

Braised Australian 6 Head Abalone with Slow Cook Pork Belly Japan Pearl Rice

椰皇奶香杏仁雪蛤

Double-boiled Hashima with Fresh Milk Almond Cream in Fresh Coconut

\$328

Min Order 2 Person

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新御厨
FIRST CLASS
CUISINE



A Royal Dining Experience







FIRST CLASS

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 @firstclasscuisine_sg  @firstclasscuisine

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