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                    STARTERS - TO BEGIN
            0 crispy duck, Alvin's special hummus * }8
                        - duck kibbeh G,N,SF 75
        a Dubai food festival collaboration with Orlafi Brothers
    seabass crudo - fresh Sichuan pepper & sesame oil R, SF 95
    original minced duck wrap - homemade pancakes }\mp@subsup{}{}{\textrm{G},\textrm{SF}}8
    wasabi prawn toast - tobiko, mango salsa D,G,SF 110
        bang bang chicken - tangy, spicy & nice G,N 95
        soft shell crab spring roll - sweet sambal D, G, SF 125
            tempura cauliflower - chilli sauce * }6
        salt & pepper tofu - shichimi coated ',Vg 65
pat chun beetroot carpaccio - burrata cheese & rocket }\mp@subsup{}{}{\textrm{D},\textrm{V}}8
    crush cucumber salad - garlic & eggplant purée v,vg 65
    wagyu beef tartare - laksa aioli, coconut cream D, R, SF }16
    must-have crispy ginger beef - sweet & spicy twist * 125
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## SHARING TOWER

choose three dishes from above 250
(except for wagyu beef tartare \& crispy ginger beef) served with crush cucumber salad - garlic \& eggplant purée ${ }^{\text {v,vg }}$
or
pat chun beetroot carpaccio - burrata cheese \& rocket ${ }^{D, V}$

Signature dishes
${ }^{A}$ Alcohol ${ }^{D}$ Dairy ${ }^{G}$ Gluten ${ }^{N}$ Nuts ${ }^{R}$ Raw Food ${ }^{\text {SF }}$ Shellfish ${ }^{\vee}$ Vegetarian ${ }^{\text {VG }}$ Vegan
DIM SUM - WICKED COMFORTSduck gyoza - foie gras miso sauce ${ }^{\text {A, D, G (4 pieces) } 115}$
wagyu short rib gyoza - black truffle \& siracha mayo ${ }^{\text {G }}$ (4 pieces) 135
lobster gao - asparagus, bamboo shoots ${ }^{\text {G, SF }}$ (3 pieces) 210
chicken \& black truffle fun gao ${ }^{\text {D, G, SF (4 pieces) } 110}$chicken xiaolong bao ${ }^{G}$ (4 pieces) 75
swan puff - cheese \& onion ${ }^{D, G, V}$ (2 pieces) ..... 85
wild mushroom fun goa ${ }^{\mathrm{D}, \mathrm{G}}$ (4 pieces) 90
shrimp har gow ${ }^{\text {G, SF (4 pieces) } 100}$
SOUPS - THE CAULDRONS
A.L. duck soup ${ }^{G} 85$
hot \& sour lobster ${ }^{\text {G, SF }} 95$
A. vegetable hot $\&$ sour ${ }^{\text {G,vG }} 65$
chicken \& sweetcorn ${ }^{6} 75$
Signature dishes
A Alcohol ${ }^{\text {D }}$ Dairy ${ }^{G}$ Gluten ${ }^{\mathrm{N}}$ Nuts ${ }^{\mathrm{R}}$ Raw Food ${ }^{\text {SF }}$ Shellfish ${ }^{\mathrm{V}}$ Vegetarian ${ }^{\mathrm{VG}}$ Vegan
MAINS - THE DEMON DELIGHTS

- slow-roasted demon duck - aged 14 dayshouse made duck sauce and condiments ${ }^{G}$whole duck 690 / half duck 400
sweet \& sour
prawn / chicken / tofulychee, Turkish delight ${ }^{\mathrm{D}, \mathrm{G}, \mathrm{N}, \mathrm{SF}}$
185 / 115 / 105
Sichuan chilliprawn / lamb cutlets / chicken / cauliflower ${ }^{\text {G, SF }}$185 / 175 / 115 / 105
48-hour short ribs - sweet pickles, kalbi sauce ${ }^{\text {G }} 230$
100g m9 wagyu tenderloin - Singaporean pepper sauce ${ }^{\text {A, D, G, SF }} 300$
- black cod - citrus miso \& Chinese olives ${ }^{\text {G, SF }} 225$
stir-fry royal hamour - xo sauce ${ }^{\text {G, SF }} 185$
stir-fry scallops - oyster, xo sauce ${ }^{\text {A, D, G, SF }} 210$
O lobster - homemade rice cakes, shaoxing cream ${ }^{\text {A, D, SF }} 360$
. Singaporean chilli shrimps mantou ${ }^{\text {G, SF }} 170$
whole Canadian lobster ${ }^{\text {G SF }} 350$
with classic green onion \& ginger, crispy noodles
Or with demon style, typhoon crunch A, D
Signature dishes
A Alcohol ${ }^{\mathrm{D}}$ Dairy ${ }^{\mathrm{G}}$ Gluten ${ }^{\mathrm{N}}$ Nuts ${ }^{\mathrm{R}}$ Raw Food ${ }^{\mathrm{SF}}$ Shellfish ${ }^{\vee}$ Vegetarian ${ }^{\text {VG }}$ Vegan
VEGETABLES - SAINTS
bok choy - Singaporean crunch ${ }^{\mathrm{D}, \mathrm{G}, \mathrm{V}} 70$
roast eggplant - sweet miso sauce, almonds $\mathrm{G}, \mathrm{N}, \mathrm{VG}$ ..... 85
stir-fry green beans, minced duck ${ }^{6} 70$
charred broccolini, peanut goma-ae ${ }^{A, G, N, V} 75$
STARCHES - SINNERS
fried riceking prawn / beef / chicken / egg ${ }^{\text {sF }}$160/115 / 110 / 80
wagyu beef chow mein - beansprouts ${ }^{\mathrm{G}, \mathrm{sF}} 220$
demon fried rice - mushroom xo, porcini, olive leaf ${ }^{D, G, V} 125$
stir-fry seafood noodles ${ }^{6,5 F}$ ..... 135
Signature dishes
A Alcohol ${ }^{\text {D }}$ Dairy ${ }^{G}$ Gluten ${ }^{\mathrm{N}}$ Nuts ${ }^{\mathrm{R}}$ Raw Food ${ }^{\text {SF }}$ Shellfish ${ }^{\mathrm{V}}$ Vegetarian ${ }^{\mathrm{VG}}$ Vegan


# DESSERTS - ANGELS FROM THE MASTER <br> custard tart - lemon \& nutmeg crème fraiche ${ }^{\text {D,G }} 60$ <br> crêpe flambé - banana \& grape, peanut butter ice cream ${ }^{\text {A, D, G,N }} 75$ 

whipped coconut - aromatic pineapple ${ }^{\mathrm{D}, \mathrm{G}, \mathrm{N}} 75$
chocolate \& matcha fondant - brown rice ice cream ${ }^{\mathrm{D}, \mathrm{G}, \mathrm{N}} 75$
rose bubble bath - lychee rose ice cream ${ }^{\text {D, G,N }} 60$
exotic bubble bath - raspberry sorbet ${ }^{D, G, N} 60$
${ }^{A}$ Alcohol ${ }^{\mathrm{D}}$ Dairy ${ }^{\mathrm{G}}$ Gluten ${ }^{\mathrm{N}}$ Nuts ${ }^{\mathrm{R}}$ Raw Food ${ }^{\text {SF }}$ Shellfish ${ }^{\mathrm{V}}$ Vegetarian ${ }^{\mathrm{VG}}$ Vegan

