



風水印

FENG · SHUI · INN

晚餐菜单

Dinner Menu



世外桃源套餐

6-Course Special Set Menu

每位 Per Pax \$138 (min. 2 pax 至少2位)

🐚 柚子酱冰菜鲜果沙律
六头鲍鱼, 卤水鹅肝

6 Head Abalone, Foie Gras,
Crystalline Ice Plant Salad, Yuzu Dressing

🍄 艾草海参炖螺头干贝汤

Mugwort Soup, Sea Cucumber, Sea Whelk, Conpoy

日式焗鳕鱼

Baked Atlantic Cod with Teriyaki Sauce

西宁汁脆皮芝麻樱花鸡

Crispy Sakura Chicken, Sesame, Lemon Citrus Sauce

🌶️🐚 XO 酱瑶柱虾粒炒饭伴
香港菜心

XO Sauce Fried Rice with Shrimp and Dried Scallop,
Hong Kong Choy Sum

跳跳糖青柠雪葩香茅冻

Chilled Lemon Grass Jelly, Lime Sorbet, Popping Candy

👨🍳 Chef's Recommendations
厨师推荐

🐷 Pork
含有猪肉

🐚 Shellfish
含有壳类

🥛 Dairy
奶制品

🍷 Alcohol
含有酒精

🌶️ Spicy
含有辣椒

🌱 Sustainably Sourced Produce
可持续采购的农产品

价格需加收服务费和政府消费税。
如果您有任何特殊的饮食要求或食物过敏,
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八道品味套餐

8-Course Premium Set Menu

每位 Per Pax \$178 (min. 2 pax 至少2位)

香煎鹅肝柚子酱冰菜沙律伴
百花海参

Pan-seared Foie Gras, Sea Cucumber stuffed
Minced Prawn, Crystalline Ice Plant Salad, Yuzu Dressing

滋补花胶竹笙炖雪梨汤

Double-boiled Fish Maw Soup with Bamboo Fungus
and Tianjin Snow Pear

🐚 鲍汁六头鲍鱼伴花菇

Braised South Africa 6-Head Abalone, Shiitake Mushroom

🦞 蒜蓉粉丝蒸波士顿龙虾

Steamed Boston Lobster with Minced Garlic and Vermicelli

烧汁樱花鸡扒

Sakura Chicken Fillet, Teriyaki Sauce

惠州顶级梅菜炒芦笋

Asparagus, Premium Huizhou Preserved Mustard Green

🦞🌶️ 秘制X.O酱虾粒炒饭

Home-made XO Sauce Fried Rice with Shrimp

🥥 海燕窝牛油果西米

Avocado Sago Cream, Sea Bird's Nest

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🍷 Alcohol
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风水廷经典套餐

Feng Shui Inn Classic Set Menu

每位 Per Pax \$188 (min. 2 pax 至少2位)

 青柠汁鲍鱼龙虾伴
山芭鸡串


Crispy Lobster Roll Stuffed with Whole Abalone
in Lime Dressing
Accompanied with Kampung Chicken Skewer

双草雪梨花胶汤

Double-boiled Cordyceps and Fish Maw in Snow Pear Soup

东星斑件炒蛋白


Stir-fried Grouper fillet with Egg White

 意大利陈醋黑豚扒

Pan-fried Kurobuta Pork with Balsamic

鸡粒冬菜盅仔饭

Steamed Rice with Diced Chicken and Preserved Vegetable

 燕窝红豆沙雪糕

Chilled Bird's Nest on Red Bean Cream and Ice Cream

 Chef's Recommendations
厨师推荐

 Pork
含有猪肉

 Shellfish
含有壳类

 Dairy
奶制品

 Alcohol
含有酒精

 Spicy
含有辣椒

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李师傅特别介绍

Chef Li's Recommendations

 鲜胜瓜东星斑球

Stir-fried Sliced Grouper with
Fresh "Huai Shan"

\$52 portion
每份

 京葱海参火腩焖鳕鱼煲


Braised Cod Fillet with Sea Cucumber,
Barbecued Roast Pork and Leek

\$58 portion
每份

古法牛柳粒

Stir-fried Beef Tenderloin with
Black Pepper Sauce

\$48 portion
每份

 梅菜肉松蒸豆付


Steamed Beancurd with Minced Pork
and Dried Preserved Vegetable

\$28 portion
每份

干葱豆豉山芭鸡煲



Claypot Chicken with Shallots and
Black Beans

\$28 portion
每份

 咸蛋炒虾球


Stir-fried Prawn with Salted Egg Yolk

\$38 portion
每份

  头抽炒生虾


Fried Fresh Prawn in First Grade
Soy Sauce

\$32 portion
每份

 一方东坡肉

Braised Pork with Chef's Special Sauce

\$32 portion
每份

 煲仔乡下佬炒饭

"Kampung Uncle" Fried Rice

\$28 portion
每份

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厨师推荐

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冷，热头盘

Cold and Hot Appetizers

  柚子酱冰菜鲜果沙律
六头鲍鱼

6 Head Abalone, Mixed Fruit,
Ice Plant Crystalline Salad,
Yuzu Dressing

\$68 per person
每位

 意大利黑醋海蜇头伴
海葡萄


Chilled Jellyfish, Okinawa Sea Grape,
Celtuce Stem, Balsamic

\$15 portion
每份

手拍日本黄瓜

Chilled Japanese Cucumber,
Minced Garlic

\$12 portion
每份

 椒盐香酥白饭鱼

Crispy White Bait, Pepper and Salt

\$18 portion
每份

 黄金脆炸鲮鱼皮

Crispy Dace Fish Skin, Egg Yolk

\$18 portion
每份

 Chef's Recommendations
厨师推荐

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汤类

Soup

🦪 红烧金丝燕鲜蟹肉伴高汤

Braised Imperial Bird's Nest with Fresh Crab Meat, served with Superior Stock

\$138 per person
每位

虫草花花胶炖日本黑蒜汤

Double-boiled Fish Maw, Japanese Black Garlic, Cordycep's Flower

\$62 per person
每位

🦪 椰盅冬虫草鲜淮山党参
鲍鱼山芭鸡汤
(一天前预定)

Cordycep, Fresh Chinese Yam, Dangshen, Fresh Abalone, Farm Chicken in Whole Coconut (Pre-order 1 day in advance)

\$48 per person
每位

🦪 艾草党参炖螺头干贝汤

Mugwort Soup, Dang Ginseng, Sea Whelk, Conpoy

\$42 per person
每位

🍵 李师父药膳鳄鱼汤

Double-boiled Crocodile Spare Rib Soup with Chef Li's Chinese Herb Recipe

\$38 per person
每位

🍄 滋补养颜老火炖汤

Nourishing Soup of the Day

\$16 per person
每位

🍵 Chef's Recommendations
厨师推荐

🐷 Pork
含有猪肉

🦪 Shellfish
含有壳类

🥛 Dairy
奶制品

🍷 Alcohol
含有酒精

🌶️ Spicy
含有辣椒

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海味

Dried Seafood

 红烧澳洲10头干鲍	Braised Australian 10-Head Dried Abalone	\$498 per person 每位
  南非6头鲍鱼伴花胶皇	Braised South Africa 6-Head Abalone, Superior Fish Maw	\$108 per person 每位
匈牙利鹅掌伴关东辽参	Braised Hungarian Goose Web, Kanto Sea Cucumber	\$98 per person 每位
 柚子酱冰菜鲜果沙律 六头鲍鱼, 香煎鹅肝	6 Head Abalone, Ice Plant Crystalline Salad, Yuzu Dressing, Pan-seared Foie Gras	\$98 per person 每位

港式烧味

Hong Kong Style Roasts

粤式烤乳猪 (三天前预定)	Cantonese Roast Baby Suckling Pig (Pre-order 3 day in advance)	\$398 whole 全只
 李师父秘制汁 烤美国牛肋骨	Grilled MB2 Angus Beef Short Rib with Chef Li Special Sauce	\$78 portion 每份
 烧腩仔糯米卷	Crispy Roast Pork Belly Rolled with Glutinous Rice	\$52 portion 每份
北京烤鸭	Signature Roast Peking Duck	\$48 half 半只 \$88 whole 全只
 蜜汁叉烧皇	Barbecued Honey Glazed Roast Pork	\$28 per portion 每份
 脆皮烧腩仔	Crackling Roasted Pork Belly	\$18 per portion 每份

 Chef's Recommendations
厨师推荐

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家乡海鲜小炒

 香蒜葱酥炸鳕鱼


 日式焗鳕鱼




  惠洲顶级梅菜芥兰炒
北海道带子

  奶油金丝生虾

   XO酱带子炒芦笋

  章鱼汁烤大连鲜鲍鱼

 四川水煮东星斑鱼片

   陈酿黄酒蒸波士顿龙虾

Seafood

Crispy Atlantic Cod Fillet, Fried Scallion
and Garlic Crisp

\$36 per person
每位

Baked Atlantic Cod Fillet in Teriyaki Sauce

\$36 per person
每位

Sautéed Hokkaido Scallop,
Kailan Sweet Preserved Mustard Green

\$38 portion
每份

Deep-fried Tiger Prawn, Shredded Egg,
Butter Sauce

\$38 portion
每份

Homemade XO sauce, Hokkaido Scallop,
Australia Asparagus

\$38 portion
每份

Grilled Fresh Abalone, Chef's Recipe
Octopus Sauce

\$32 per person
每位

Sichuan Boiled East Star Grouper Fillet,
Peppercorn, Hot Chili Oil

\$68 portion
每份

Boston Lobster, Shao Xing Yellow
Rice Wine

\$78 half
半只

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厨师推荐

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 Shellfish
含有壳类

 Dairy
奶制品

 Alcohol
含有酒精








 Spicy
含有辣椒

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肉类

- 烟熏霸王樱花鸡
- 当归药材烧鸭
-   蓉城鲍鱼辣子鸡
-   川乡烧蹄筋麻婆豆腐
-  山楂草莓菠萝酥脆黑豚肉
-   成都渔香茄子煲

蔬菜物语

- 野菌西兰花
-  有机豆浆云耳浸本地水耕茼菜
- 豆豉鲮鱼油麦菜
-  酸辣土豆丝
-  惠州顶级梅菜炒四季豆
-  鲍汁扒香港芥兰
- 蒜蓉香港菜心

Meat

- Smoke Marinated Sakura Chicken \$28 half 半只
- Herbal Roast Duck \$48 half 半只
- "Rong Cheng" Wok-fried Abalone, Crispy Chicken, Dried Chilies \$38 portion 每份
- Sichuan Signature Mapo Tofu, Braised Pork Tendon \$28 portion 每份
- Crispy Kurobuta Pork, Pineapple, Strawberry, Hawthorn Sauce \$28 portion 每份
- "Chengdu" Braised Eggplant, Minced Pork, Spicy Bean Paste Sauce \$26 portion 每份

Seasonal Greens

- Sautéed Broccoli, Wild Mushroom \$18 portion 每份
- Poached Local Indoor Farm Chinese Spinach, Fungus in Organic Soy Milk \$18 portion 每份
- Romaine Lettuce, Preserved Dace, Black Bean \$18 portion 每份
- Hot and Sour Potato Shreds \$18 portion 每份
- French bean, Premium Huizhou Preserved Mustard Green \$18 portion 每份
- Hong Kong Kailan with Abalone Sauce \$18 portion 每份
- Stir-fried Hong Kong Choy Sum with Minced Garlic \$18 portion 每份

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主食

Rice and Noodles

   招牌鲜蟹肉蛋白炒饭


Signature Wok-fried Rice,
Fresh Crab Meat, Egg White

\$30 portion
每份

洋葱炒鸡粒饭

Wok-fried Rice, Chicken and Onion

\$24 portion
每份

 江瑶柱福建烩饭

Stewed Rice with Conpoy,
Diced Roast Duck, Prawn

\$28 portion
每份

  虾球焖新竹米粉

Braised Xinzhu Vermicelli, Fresh Prawn

\$30 portion
每份

    黑豚饺子伴
    干捞手工拉面



Handmade Noodle, Kurobuta Pork
Dumpling

\$30 portion
每份

黑松露滑蛋牛肉河粉

Hor Fun, Australia Beef Sliced,
Black Truffle Egg White Sauce

\$32 portion
每份

   文火煲腊味鲍鱼饭

Slow Baked Claypot Thai Jasmine Rice,
Sun Dried Chinese Sausage, Abalone

\$128 pot
每锅

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甜品

Desserts

 杨枝甘露椰子雪糕	Mango Sago Pomelo Cream, Coconut Ice Cream	\$9	per person 每位
陈皮红豆沙汤圆	Red Bean Paste Cream, Tangerine Peel, Tang Yuan	\$9	per person 每位
川贝龟苓膏	Chuan Bei Herbal Jelly, Manuka Honey	\$9	per person 每位
脆皮马蹄条	Crispy Waterchest Nut Roll	\$9	3pc 件
 跳跳糖青柠雪葩香茅冻	Chilled Lemon Grass Jelly, Lime Sorbet, Popping Candy	\$9	per person 每位
 桃胶新会陈皮炖雪梨	10 Years Tangerine Peel, Peach Gum, Singo Snow Pear	\$9	per person 每位
 燕窝窝牛油果西米露	Avocado Sago Cream, Sea Bird's Nest	\$9	per person 每位
 冰花炖金丝官燕	Double-boiled Imperial Bird's Nest with Rock Sugar	\$108	per person 每位

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Resorts World at Sentosa Pte. Ltd.
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Singapore 098269

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