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table

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SAN 庙前  
YŌU 三酉

# Bai Jiu Menu

白酒菜单

13 - 19 February

## Canapés

精致小点

**“Lohei” table65 style, charcoal Boston lobster, lardo, sourdough crisps, pickled squash, daikon, beetroot, calamansi & lobster mayonnaise**

Table65 “捞生”、碳烤波士顿龙虾、意大利盐渍猪油渣、酸种面包丁、腌制南瓜、白萝卜、甜菜根、酸柑龙虾蛋黄酱

*Plum coco whispers*

**Wild squid, tatsoi, chili, potato cloud**

野生鱿鱼、塌棵菜、辣椒、土豆

**Foie, apple, hazelnut crumble, citrus sauce**

鹅肝、苹果、榛子碎、柑橘

*Drunken dragon*

**Orange blossom honey glazed “Toh Thye San Farm” duck breast**

**candied Kumquat, fennel, pomegranate tea jus**

“Toh Thye San Farm”鸭胸肉佐橙花蜂蜜、糖渍金橘、茴香、石榴茶汁

**Moutai glazed Sarawak pineapple, Campari air & jello**

**Sablée crumble, “White Rabbit” gelato**

砂拉越凤梨佐茅台、金巴利利口酒泡沫和果冻、沙布列碎、“大白兔糖”冰淇淋

*Bai jiu Breakfast*

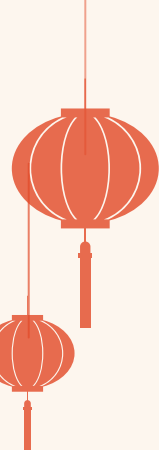
**5 course CNY Bai Jiu menu  
3 glass Bai Jiu cocktails pairing \$298++**

Choice of menu format (Set Menu) applies to entire party. 全桌菜单格式的选择 需得一致。

Menu and ingredients are subject to availability 视食材供应情况和季节而定。

Prices are subject to 10% service charge and prevailing government taxes 9%. 所有价格须加收9%政府税和10%服务费。





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SAN 庙  
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# Bar snack Menu

酒吧小吃

13 - 19 February

## Blinis & Oscietra caviar

薄饼、奥西特拉鱼子酱

\$44++ (2pcs)

## Potato & Emmental croquette, "Peperonata" dip

土豆、爱蒙塔尔炸肉饼、炖甜椒酱

\$28++ (3pcs)

## Kagoshima wagyu tartare tartlet, saffron cream, crispy bacon

鹿儿岛和牛鞑靼挞、藏红花奶油、脆培根

\$33++ (2pcs)

## Puffed polenta chips, Bacalao' mousse, yuzu

膨化玉米片、腌干鳕鱼慕斯、柚子

\$38++ (4pcs)

## Panettone, orange ginger compote, zabaione

潘妮托尼面包、橙姜蜜饯、沙巴蕪酱

\$28++ (2pcs)

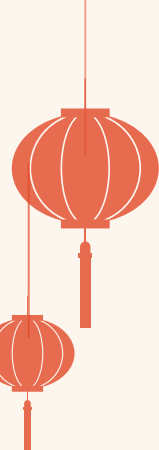


MICHELIN  
2023

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# Cocktail Menu

鸡尾酒

13 - 19 February

**Moutai Milk Punch \$79++** 茅台奶拳

*Sān Yōu Signature* 招牌

Moutai | rose infused Vermouth | cherry | chocolate

茅台 | 玫瑰味美思 | 樱桃 | 巧克力

**RWSling \$79++** 名胜司令

Moutai infused with tamarind & vanilla | sea salt pineapple | Bai Jiu cello

| pomegranate & cherry

茅台与罗望子和香草 | 海盐菠萝 | 白酒香甜酒 | 樱桃 | 红石榴酸

**Pandan Symphony \$49++** 斑斓汾韵

Fenjiu | rum infused with lotus leaf & pandan cake | citrus | apple |

chrysanta flower

汾酒 | 荷叶斑斓蛋糕朗姆酒 | 柑橘 | 苹果 | 金花

**Plum Coco Whispers \$22++** 青梅椰影

Shui Jing Fang infused with jackfruit & nutmeg | Choya green tea Umeshu |

guava | dry Chinese yellow wine

波罗蜜和肉豆蔻水井坊 | 绿茶梅酒 | 番石榴干型黄酒

**Drunken Dragon \$22++** 白茶金龙醉

XiFeng laksa cello | grape | white tea | lemon

叻沙西凤香甜酒 | 葡萄 | 福鼎白茶 | 柠檬

**Bai jiu Breakfast \$22++** 南洋早茶

Juigui Jiu infused with kaya | toast & coconut | chili | tangerine

咖椰酱油洗酒鬼酒 | 烤土司 | 椰子 | 辣椒 | 陈皮



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