



新御厨

FIRST CLASS  
CUISINE

SEASONAL MENU



新御厨精选  
FIRST CLASS CUISINE FEATURED SET

椰香风味焗龙虾  
Baked Lobster with Creamy Coconut Sauce

---

鱼翅瓜响螺炖翅  
Double-boiled Shark's Fin Soup with Shark's Fin Melon & Sea Whelk

---

红油蒜香脆皮海鲈鱼  
Crispy Barramundi Fillet with Homemade Chili Oil Garlic Sauce

---

香酥姜茸葱油鸡  
Fragrant Ginger Chicken with Premium Spring Onion Sauce

---

蟹肉响米泡饭  
Poached Rice with Crab Meat in Premium Seafood Broth

---

香芋雪山蜜瓜西米露  
Chilled Honeydew Sago with Yam Ice Cream

\$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

花开富贵  
Crispy Canadian Scallop with Prawn Paste

---

有机玉米浓鸡汤金钱翅  
Braised Shark's Fin with Organic Sweet Corn and Premium Chicken Broth

---

虾干胜瓜浸龙趸鱼  
Poached Giant Garoupa Fillet with Luffa in Premium Shrimp Sauce

---

蒜片日本黑豚粒  
Sauteed Diced Japanese Kurobuta Pork with Sliced Garlic

---

XO酱龙虾焖面卜  
Braised Lobster Noodles with Homemade Superior XO Conpoy Chili

---

雪山火龙果布丁  
Chilled Red Dragon Fruit Pudding 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

鸳鸯酱煎龙虾扒  
Pan-seared Lobster Steak with Duo Chef Recipe Sauce

---

红烧蟹皇中鲍翅  
Braised Shark's Fin with Premium Crab Roe Broth

---

焦香青椒酱蒸鳕鱼  
Steamed Cod Fish Fillet with Homemade Grilled Green Chili Sauce

---

意大利香醋雪花牛肉  
Grilled Diced Snowflake Wagyu Beef with Italian Vinegar

---

一品海味石锅饭  
Braised Superior Dried Seafood Hot Stone Rice

---

冰花玫瑰香炖雪蛤  
Double-boiled Hashima with Rose & Rock Sugar

\$198 / 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

雪花阿拉斯加蟹鱼子酱  
Caviar Alaska King Crab Meat with Scrambled Egg White

---

大闸蟹皇蟹肉大鲍翅  
Braised Superior Shark's Fin with Seasonal Hairy Crab Meat & Crab Roe Broth

---

黑椒酱煎日本A5和牛  
Pan-seared Japanese A5 Wagyu Beef with Black Pepper Sauce

---

红烧澳洲二头鲍鱼  
Braised Australian 2-Head Abalone in Traditional Style

---

XO酱脆皮海味紫米  
Crispy Purple Glutinous Rice with Premium Dried Seafood & Homemade XO Chili

---

冰花玫瑰香炖官燕  
Double-boiled Premium Bird's Nest with Rose & Rock Sugar

\$288 / Per Person  
(Minimum Order of 2 Persons)

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





A Royal Dining Experience








FIRST CLASS  
CUISINE

 +65 8028 8011 | 65 6517 9119

 @firstclasscuisine\_sg  @firstclasscuisine

 207 River Valley Rd, #01-51 River Wing, UE Square Singapore 238275