

**CHRISTMAS SPECIALS FOR SUPREME DISHES \* (COMPLIMENTARY 1ST SERVING)**

Oyster with spicy osmanthus sauce 辣汁桂花灼生蚝		Oyster with spring onion, ginger & soya 葱花姜葱灼生蚝		Oyster "Au Naturel" with lemon 柠檬原味灼生蚝	
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**SUPREME SPECIAL DISHES \* (Complimentary 1st Serving)**  
*Choice of 1 serving of BAMBOO CLAM, LIVE LOBSTER & ABALONE DISH per diner*

<b>BAMBOO CLAM</b> (Additional @ S\$8 <sup>++</sup> /order)	<b>QTY</b>
Steamed garlic bamboo clam in soya 蒜茸灼竹蚌 ★	
Preserved vegetable bamboo clam in soya 头抽梅菜灼竹蚌	
Steamed bamboo clam with minced pork sauce 京式肉酱灼竹蚌	
<b>LIVE LOBSTER</b> (Additional @ S\$15 <sup>++</sup> /order)	<b>QTY</b>
Cheese baked lobster with creamy seaweed sauce 芝士紫菜焗龙蝦 ★	
Singapore-styled chilli lobster 狮城辣椒龙蝦	
Lobster with minced pork & soya milk congee 豆浆豚肉龙蝦粥	
<b>ABALONE</b> (Additional @ S\$8 <sup>++</sup> /order)	<b>QTY</b>
Stir-fried abalone with asparagus in X.O. sauce X.O. 酱鲍鱼炒芦笋 ★	
Abalone with pork in soya milk congee 豆浆豚肉鲍鱼粥	
Braised abalone with egg tofu in carrot broth 黄焖鲍鱼烩豆腐	

Children half-price rate not entitled to complimentary serving of "Supreme Special Dishes"

<b>APPETIZERS</b>	<b>QTY</b>
Mitzo special barbecued pork 蜜汁叉烧 ★	
Crispy pork belly served with steamed bun 脆皮烧肉包	
Deep-fried fish skin coated with spicy seaweed 辣紫菜炸鱼皮	
Lemongrass-infused baked chicken thigh 香茅焗鸡腿	
Crispy duck roll 脆皮炸鸭春卷	
Spicy "sichuan pepper" duck with cucumber 麻辣黄瓜拌鸭片	
Crispy tofu with wasabi mayonnaise 青芥菜脆豆腐	
<b>SOUPS</b>	<b>QTY</b>
Double-boiled soup a-la-Chef 时日炖例汤 ★	
Braised abalone with bamboo pith soup 黄焖鲍丝竹笙羹	
<b>RICE/NOODLES/CONGEE</b>	<b>QTY</b>
Braised black pepper vermicelli with roasted pork 黑椒火腩焖米粉 ★	
Char-siew Noodles (Dry) 干拌叉烧面 ★	
Prawn mee-sua in carrot broth 黄焖虾球烩面线	
Scallop & minced pork soya milk congee 豆浆带子瘦肉粥	
Seaweed fried rice with salmon 鲑鱼紫菜炒蛋饭 ★	
Poached rice with minced pork sauce 京酱浓汤烩泡饭	

<b>DIM SUM SELECTION</b>	<b>QTY</b>
Royal shrimp dumpling 冬笋鲜虾饺皇 ★	
Shrimp & pork dumpling 蒸烧卖	
Steamed scallop dumpling 风眼带子饺	
Escargot cheese puff 芝士白灼蜗牛酥 ★	
Crispy Beancurd Roll 家乡鲜竹卷	
Deep-fried shrimp dumpling 脆皮明虾角	
Wild mushroom crystal dumpling 野菌水晶饺 ★	
Pan-fried chicken bun 生煎鸡肉包	
Truffle vegetable dumpling 松露素饺	
Japanese sweet potato bun with custard lava 紫薯奶皇流沙包 ★	
Oven-baked barbequed pork puff pastry 麻香叉烧酥 ★	
Barbequed pork in charcoal bun 叉烧包	

<b>MAIN DISHES</b>	<b>QTY</b>
Wuxi-style sweet & sour pork 无锡糖醋骨 ★	
Tomato pork ribs 红栲烤排骨	
Stir-fried honey and pepper chicken 蜜椒松子炒鸡丁	
Stir-fried black pepper beef cubes 黑椒牛柳粒 ★	
Poached spicy sliced beef with truffle 松露灼滑牛	
Stir-fried "Nai Bai" with minced garlic 蒜茸奶白菜	
Eggplant with minced pork sauce 京酱头抽烩茄子	
Fried chinese yam with truffle scallops & celery 松露山药带子炒西芹 ★	
Stir-fried scallops with egg white & fresh milk 带子炒鲜奶 ★	
Deep-fried prawns coated with orange mayonnaise 橙味美奶虾 ★	
Stir-fried fish fillet with ginger, onion & X.O. sauce X.O. 姜葱爆鱼片	
Hot & sour tamarind fish slices 亚参鱼片	
Braised pacific clams with seasonal greens in oyster sauce 玉鲍片花菇扒时蔬	
<b>DESSERTS</b>	<b>QTY</b>
Chilled rock melon mango sago cream 蜜芒冻甘露 ★	
Chilled Aloe vera with osmanthus jelly 芦荟桂花冻	
Chilled herbal jelly 龟灵膏	
Hokkaido milk cheese tart 芝士塔 ★	
Deep-fried chocolate liquor dumpling 朱克力流沙煎堆 ★	
Mini-steamed sponge cakes 马来糕	
Chilled coconut & red bean cake 椰汁红豆糕	