

**EXQUISITE CANTONESE SIGNATURES BY  
CHEF MOK KIT KEUNG WITH VEUVE CLICQUOT**

Date : 10 April 2018, Tuesday  
Time : 7.00pm (Reception) 7.30pm (Dinner)  
Venue : Shang Palace | Shangri-La Hotel, Singapore, 22 Orange Grove Rd,  
Singapore 258350  
Singapore 228211  
Dress Code : Smart Casual  
Price : S\$ 110.40++ (HSBC Cards)  
S\$ 138.00++ (Other payment modes)

**Reception**

椒盐白饭鱼  
江南熏素鹅  
荔香鸭酥

Deep Fried White Bait Fish  
Smoked Bean Curd Sheet Rolls with Carrot and Black Mushrooms  
Crispy Taro Pastry with Duck Meat

*Veuve Clicquot Yellow Label*

**Menu**

梨香蒜泥白玉卷  
椒麻金杯鹌鹑松  
黄金百花玉带

Marinated Sliced Pork belly and Chinese Pear with Minced Garlic Sauce  
Wok-Fried Minced Quail Meat Served in a Golden Cup  
Deep-fried Scallop filled with Shrimp Paste with Salted Egg Yolk

*Veuve Clicquot Rose NV*

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四宝竹笙顿走地鸡  
Double-Boiled Chicken Broth with Bamboo Fungus and Four Treasures

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豆酥青豆炒班球  
Sautéed Grouper Fillet and Green Bean with Yellow Bean Crumb

*Veuve Clicquot Rose Vintage 2008*

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灵芝菇自制豆腐  
Braised Homemade Bean Curd and Giant Mushroom with Oyster Sauce

*Veuve Clicquot Vintage 2008*



松露凤尾虾荷叶饭

Fried Rice with Assorted Meat Wrapped in Lotus Leaf  
Topped on Shrimp with Black Truffle Paste



Glenmorangie 18 Year Old



荔枝荔枝甘露配双美点

Chilled Mango Sago Cream with Pomelo and Lychee  
Accompanied by Chinese Petit Fours

\*Menu details accurate as at 27 February 2018 & subject to changes