

# XinHua

Celebrates Chef Peter's Singaporean cultural roots with a blend of contemporary Chinese and Japanese cuisine. The name signifies New, Contemporary, China, Splendid, and Magnificent. Chef Peter takes pride in presenting his culturally rich and splendid dishes, showcasing his modern Chinese cooking style.

## **Yellowtail Carpaccio**

Truffle Ponzu Dressing

## **Assorted Sushi Platter**

Chefs Selection of Sashimi and Nigiri

## **Supreme Dim Sum Platter**

Prawn, Octopus, Chicken Dumplings

## **Wagyu Beef Puff**

Fried A5 Wagyu beef Filled Pastry Puffs

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## **Apple Wood-Smoked Roasted Peking Duck and Golden Oscietra Caviar**

Pancakes, Cucumber, Shredded Leek, Duck Sauce

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## **Black Pepper Lobster**

Black Pepper Sauce

## **Steamed Whole Dover Sole**

Homemade Pickled Chili, Light Soya

## **Dong Po Pork Belly**

Chinese Herbs

## **Stir-fried Chinese Seasonal Vegetables**

## **Fujian Crab Rice**

Crab, Prawn, Shiitake, Asparagus, Egg

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## **Iced Mochi Selection**