

## STARTERS

Pacific Oyster, Ginger & Lemongrass Granita, Red Vinaigrette or Natural 6ea

18 Hour Baby Abalone, Glass Noodle, Caviar 13ea

Prawn Toast, Tobiko, Prawn Mayo 9ea

Milk Buns, Mandarin Butter, Condensed Milk (4 pcs) 12

## ENTREES

Xinjiang Ox Tongue Skewers, Pickled Cucumber & Onion (2ea) 19

Kombu Cured Tuna Tartare, Cucumber, Osmanthus, Pomelo 27

Grilled Asparagus, Almond XO, Almond Cream 23

Crispy Skin Spatchcock, Lemon Sauce, 5 Spice Salt 24

Lamb Backstrap, Fermented Bean Paste, Crème Fraîche 28

Deep Fried Silken Tofu, Typhoon Shelter, Black Garlic 18

Omni Meat Wonton, Sichuan Sesame Sauce (4 pcs) 18

Chicken Wonton, Ginger Scallion Vinaigrette (4 pcs) 18

## MAINS

Otway Pork Cutlet, Honey & Soy, Calamansi Kosho 46

Roasted Dry Aged Duck Crown, Caramelised Orange, Superior Soy Half 48 Whole 90

550g Flinders & Co Rib Eye, Spring Onion Relish, Bone Marrow 105

Grilled King George Whiting, Cod Fat, Preserved Mustard 44

Claypot Yi Mien, Spanner Crab 52

Mixed Mushroom, Fried Egg Custard, Kombu 34

## SIDES

Steamed Gai Lan, Ginger Garlic, Oyster Sauce 15

Cos Lettuce, Radicchio, Ginger & Yuzu Dressing 15

Lap Cheong Fried Rice 23  
*Vegetarian Option available. +\$3 Fried Egg*

Steamed Rice 5pp

## FEED ME\*^ 78 pp

Pacific Oyster, Ginger & Lemongrass Granita

Kombu Cured Tuna Tartare, Cucumber, Osmanthus, Pomelo

Lamb Backstrap, Fermented Bean Paste, Crème Fraîche

Chicken Wonton, Ginger Scallion Vinaigrette

Otway Pork Cutlet, Honey & Soy, Calamansi Kosho

Gai Lan, Ginger Garlic, Oyster Sauce

Cos Lettuce, Radicchio, Ginger & Yuzu Dressing

Ma Lai Gao, HK Milk Tea Anglaise

## LUX ME^ 110 pp

Prawn Toast, Tobiko & Prawn Mayo

18 hrs Baby Abalone, Glass Noodle, & Caviar

Tuna Tartare, Cucumber Agua, Pomelo

Crispy Skin Spatchcock, Lemon Sauce, 5 Spice Salt

Cape Grim Rib Eye, Spring Onion Relish, Bone Marrow

Steamed Gai Lan, Ginger Garlic & Oyster Sauce

Vietnamese Coffee Flan, Cocoa Crumb

## DESSERTS

Vietnamese Coffee Flan, Cocoa Crumb 15

Ma Lai Gao, HK Milk Tea Anglaise, Boba 16

Mango Sago, Coconut Jelly, Pomelo 12



Share & tag us @yumsinghouse

After dinner drinks at the bar above on level 1

15% surcharge on public holidays. Credit card surcharges apply.

No split bills. Cakeage fee of \$5 per guest (unless on a banquet menu).

Please advise staff if you have any dietary requirements.

While we take great care, we cannot guarantee dishes are entirely free of allergens.

\* Vegetarian/Vegan options available

^ Items may change without notice