



風水院

FENG · SHUI · INN



午间菜单 Lunch Menu



金典点心套餐

5-Course Classic Dim Sum Set Menu

每位 Per Pax \$68 (min. 2 pax 至少2位)


  点心拼盘
三鲜饺
鹌鹑蛋烧卖
韭菜鸡粒虾饺

Dim Sum Platter



Steamed Dumpling with Crab Meat, Scallop and Shrimp
Siew Mai with Quail Egg
Steamed Chicken and Prawn Dumpling with Chinese Chives

 滋补养颜老火炖汤


Double-boiled Nourishing Soup of the Day

 脆皮烧腩仔焖自制豆腐
东星斑件

Braised Roast Pork Belly, Handmade Tofu,
East Star Grouper Fillet

  XO酱瑶柱虾粒炒饭伴
香港菜心

XO Sauce Fried Rice with Shrimp and
Dried Scallop with Hong Kong Choy Sum

 跳跳糖青柠雪葩香茅冻拼
黑金流沙包

Chilled Lemon Grass Jelly, Lime Sorbet, Popping Candy,
Steamed Black Gold Egg Custard Lava Bun

 Chef's Recommendations
厨师推荐

 Pork
含有猪肉

 Shellfish
含有壳类

 Dairy
奶制品

 Alcohol
含有酒精

 Spicy
含有辣椒

 Sustainably Sourced Produce
可持续采购的农产品



价格需加收服务费和政府消费税。
如果您有任何特殊的饮食要求或食物过敏，
请通知我们的服务人员。

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please notify our service associates if you have any special dietary requirements
or food allergies.

金玉点心套餐

6-Course Classic Dim Sum Set Menu

每位 Per Pax \$88 (min. 2 pax 至少2位)

  三品拼盘
当归药材鸭
陈年普洱鲜菊虾饺皇
鹤鹑蛋烧卖

Trio Platter
Herbal Roast Duck,
Steamed Prawn Dumpling with Aged Pu Er Tea and
Chrysanthemum, Siew Mai with Quail Egg

李师父药膳鳄鱼汤


**Double-boiled Crocodile Spare Rib Soup with
Chef Li's Chinese Herb Recipe**

梅县甜梅菜蒸深海雪鱼件



**Steamed Chilean Cod Fillet with Sweet Preserved
Mustard Green**

野菌焖自制豆腐

Braised Homemade Tofu, Wild Mushroom

 鲍鱼鲍汁烩饭

Stewed Abalone Rice with Abalone Broth

  三十年酒鬼雪糕

30 Years JiuGui Ice Cream

 Chef's Recommendations
厨师推荐

 Pork
含有猪肉

 Shellfish
含有壳类

 Dairy
奶制品

 Alcohol
含有酒精


 Spicy
含有辣椒



 Sustainably Sourced Produce
可持续采购的农产品



价格需加收服务费和政府消费税。
如果您有任何特殊的饮食要求或食物过敏，
请通知我们的服务人员。



Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please notify our service associates if you have any special dietary requirements
or food allergies.



风水廷精心美点 蒸点心


 陈年普洱鲜菊虾饺皇

  鹤鹑蛋烧卖


  鳔鱼子烧卖



  韭菜鸡粒虾饺

  三鲜饺

  有机苋菜饺

  腊肠卷


 蜜汁黑豚叉烧包

  黑金流沙包

   羊肚菌红油抄手

 港式香滑猪肠粉

 荷叶珍珠糯米鸡

 豉汁蒸排骨

Dim Sum Selection Steamed Dim Sum

Steamed Prawn Dumpling,
Aged Pu Er Tea, Fresh Chrysanthemums \$8.80 3 pc
3 件

Siew Mai with Quail Egg \$9.80 3 pc
3 件

Steamed Pork, Prawn Dumpling,
Trout Roe \$8.80 3 pc
3 件

Steamed Chicken And Prawn Dumpling
with Chinese Chives \$8.80 3 pc
3 件

Steamed Dumpling with Crab Meat,
Scallop and Shrimp \$9.80 3 pc
3 件

Organic Chinese Spinach Dumpling \$8.80 3 pc
3 件

Steamed Hong Kong Chinese
Sausage Roll \$8.80 3 pc
3 件

Barbecued Iberico Pork Bun \$8.80 3 pc
3 件

Steamed Black Gold Egg Custard
Lava Bun \$8.80 3 pc
3 件

Steamed Morel Mushroom,
Prawn Dumpling, Chilli Oil \$8.80 3 pc
3 件

Steamed Chee Cheong Fun,
Fried Scallion, Sesame Dressing \$8.80 portion
每份

Lotus Leaf Glutinous Rice with Chicken \$8.80 2 pc
2 件

Steamed Spare Rib, Black Bean Sauce \$8.80 portion
每份

 Chef's Recommendations
厨师推荐

 Pork
含有猪肉

 Shellfish
含有壳类

 Dairy
奶制品

 Alcohol
含有酒精

 Spicy
含有辣椒

 Sustainably Sourced Produce
可持续采购的农产品

价格需加收服务费和政府消费税。
如果您有任何特殊的饮食要求或食物过敏，
请通知我们的服务人员。

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please notify our service associates if you have any special dietary requirements
or food allergies.



李师傅特别介绍

Chef Li's Recommendations

 鲜胜瓜东星斑球	Stir-fried Sliced Grouper with Fresh "Huai Shan"	\$52	portion 每份
 京葱海参火腩焖鳕鱼煲	Braised Cod Fillet with Sea Cucumber, Barbecued Roast Pork and Leek	\$58	portion 每份
古法牛柳粒	Stir-fried Beef Tenderloin with Black Pepper Sauce	\$48	portion 每份
 梅菜肉松蒸豆付	Steamed Beancurd with Minced Pork and Dried Preserved Vegetable	\$28	portion 每份
干葱豆豉山芭鸡煲	Claypot Chicken with Shallots and Black Beans	\$28	portion 每份
 咸蛋炒虾球	Stir-fried Prawn with Salted Egg Yolk	\$38	portion 每份
  头抽炒生虾	Fried Fresh Prawn in First Grade Soy Sauce	\$38	portion 每份
 一方东坡肉	Braised Pork with Chef's Special Sauce	\$32	portion 每份
 煲仔乡下佬炒饭	"Kampung Uncle" Fried Rice	\$28	portion 每份

 Chef's Recommendations
厨师推荐

 Pork
含有猪肉

 Shellfish
含有壳类

 Dairy
奶制品

 Alcohol
含有酒精










 Spicy
含有辣椒

 Sustainably Sourced Produce
可持续采购的农产品







价格需加收服务费和政府消费税。
如果您有任何特殊的饮食要求或食物过敏，
请通知我们的服务人员。

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please notify our service associates if you have any special dietary requirements
or food allergies.

风水廷精心美点 煎炸点心

-  脆炸樱花虾丸
-  鲜虾腐皮卷
-  沙律酱明虾角
-    香煎黑豚韭菜锅贴
-   香煎腊味萝卜糕
-  葱油饼

冷，热头盘

-   柚子酱冰菜鲜果沙律
六头鲍鱼
-   意大利黑醋海蜇头伴
海葡萄
- 手拍日本黄瓜
-  椒盐香酥白饭鱼
-  黄金脆炸鲮鱼皮

Dim Sum Selection Fried Dim Sum

- Crispy Sakura Prawn Fritter **\$11.80** 3 pc
三件
- Crispy Beancurd Roll, Fresh Prawn **\$8.80** 3 pc
三件
- Crispy Fresh Prawn Dumpling,
Mayonnaise Sauce **\$8.80** 3 pc
三件
- Pan-fried Kurobuta Pork and Chives
Dumpling **\$8.80** 3 pc
三件
- Pan-fried Carrot Cake, Chinese Sausage **\$8.80** 3 pc
三件
- Scallion Pancake **\$8.80** 3 pc
三件

Cold and Hot Appetizers

- 6 Head Abalone, Mixed Fruit,
Ice Plant Crystalline Salad,
Yuzu Dressing **\$68** per person
每位
- Chilled Jellyfish, Okinawa Sea Grape,
Celtuce Stem, Balsamic **\$15** portion
每份
- Chilled Japanese Cucumber,
Minced Garlic **\$12** portion
每份
- Crispy White Bait, Pepper and Salt **\$18** portion
每份
- Crispy Dace Fish Skin, Egg Yolk **\$18** portion
每份

 Chef's Recommendations
厨师推荐



 Pork 含有猪肉
 Shellfish 含有壳类
 Dairy 奶制品
 Alcohol 含有酒精
 Spicy 含有辣椒
 Sustainably Sourced Produce
可持续采购的农产品

价格需加收服务费和政府消费税。
如果您有任何特殊的饮食要求或食物过敏，
请通知我们的服务人员。

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please notify our service associates if you have any special dietary requirements
or food allergies.

汤类

Soup

  红烧金丝燕鲜蟹肉伴高汤	Braised Imperial Bird's Nest with Fresh Crab Meat, Served with Superior Stock	\$138 per person 每位
虫草花花胶炖日本黑蒜汤	Double-boiled Fish Maw, Japanese Black Garlic, Cordycep's Flower	\$62 per person 每位
   艾草党参炖螺头干贝汤	Mugwort Soup, Dang Ginseng, Sea Whelk, Conpoy	\$42 per person 每位
 椰盅冬虫草鲜淮山党参鲍鱼山芭鸡汤 (一天前预定)	Cordycep, Fresh Chinese Yam, Dangshen, Fresh Abalone, Farm Chicken in Whole Coconut (Pre-order 1 day in advance)	\$48 per person 每位
  李师父药膳鳄鱼汤	Double-boiled Crocodile Spare Rib Soup with Chef Li's Chinese Herb Recipe	\$38 per person 每位
 滋补养颜老火炖汤	Nourishing Soup of the Day	\$16 per person 每位

 Chef's Recommendations
厨师推荐

 Pork
含有猪肉

 Shellfish
含有壳类

 Dairy
奶制品

 Alcohol
含有酒精






 Spicy
含有辣椒

 Sustainably Sourced Produce
可持续采购的农产品

价格需加收服务费和政府消费税。
如果您有任何特殊的饮食要求或食物过敏，
请通知我们的服务人员。

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please notify our service associates if you have any special dietary requirements
or food allergies.








海味

-  红烧澳洲10头干鲍
-   南非6头鲍鱼伴花胶皇
- 匈牙利鹅掌伴关东辽参
-   柚子酱冰菜鲜果沙律
二头鲍鱼, 香煎鹅肝

Dried Seafood

- Braised Australian 10-Head Dried Abalone \$498 per person 每位
- Braised South Africa 6-Head Abalone, Superior Fish Maw \$108 per person 每位
- Braised Hungarian Goose Web, Kanto Sea Cucumber \$98 per person 每位
- 2 Head Abalone, Ice Plant Crystalline Salad, Yuzu Dressing, Pan-seared Foie Gras \$98 per person 每位

港式烧味

-  粤式烤乳猪
(三天前预定)
-   李师父秘制汁
烤美国牛肋骨
-   烧腩仔糯米卷
- 北京烤鸭
-  蜜汁叉烧皇
-  脆皮烧腩仔

Hong Kong Style Roasts

- Cantonese Roast Baby Suckling Pig (Pre-order 3 day in advance) \$398 whole 全只
- Grilled MB2 Angus Beef Short Rib with Chef Li Special Sauce \$78 portion 每份
- Crispy Roast Pork Belly Rolled with Glutinous Rice \$52 portion 每份
- Signature Roast Peking Duck \$48 half 半只
\$88 whole 全只
- Barbecued Honey Glazed Roast Pork \$28 per portion 每份
- Crackling Roasted Pork Belly \$18 per portion 每份

 Chef's Recommendations
厨师推荐

 Pork
含有猪肉

 Shellfish
含有壳类

 Dairy
奶制品

 Alcohol
含有酒精

 Spicy
含有辣椒

 Sustainably Sourced Produce
可持续采购的农产品



价格需加收服务费和政府消费税。
如果您有任何特殊的饮食要求或食物过敏，
请通知我们的服务人员。

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please notify our service associates if you have any special dietary requirements
or food allergies.




家乡海鲜小炒

 香蒜葱酥炸鳕鱼


 日式焗鳕鱼



  惠洲顶级梅菜芥兰炒
北海道带子

  奶油金丝生虾

   XO酱带子炒芦笋

  章鱼汁烤大连鲜鲍鱼

 四川水煮东星斑鱼片

   陈酿黄酒蒸波士顿龙虾

Seafood

Crispy Atlantic Cod Fillet, Fried Scallion
and Garlic Crisp

\$36 per person
每位

Baked Atlantic Cod Fillet in Teriyaki Sauce

\$36 per person
每位

Sautéed Hokkaido Scallop,
Kailan Sweet Preserved Mustard Green

\$38 portion
每份

Deep-fried Tiger Prawn, Shredded Egg,
Butter Sauce

\$38 portion
每份

Homemade XO sauce, Hokkaido Scallop,
Australia Asparagus

\$38 portion
每份

Grilled Fresh Abalone, Chef's Recipe
Octopus Sauce

\$32 per person
每位

Sichuan Boiled East Star Grouper Fillet,
Peppercorn, Hot Chili Oil

\$68 portion
每份

Boston Lobster, Shao Xing Yellow
Rice Wine

\$78 half
半只

 Chef's Recommendations
厨师推荐

 Pork
含有猪肉

 Shellfish
含有壳类

 Dairy
奶制品

 Alcohol
含有酒精








 Spicy
含有辣椒

 Sustainably Sourced Produce
可持续采购的农产品

价格需加收服务费和政府消费税。
如果您有任何特殊的饮食要求或食物过敏，
请通知我们的服务人员。

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please notify our service associates if you have any special dietary requirements
or food allergies.





肉类

- 烟熏霸王樱花鸡
- 当归药材烧鸭
-   蓉城鲍鱼辣子鸡
-   川乡烧蹄筋麻婆豆腐
-  山楂草莓菠萝酥脆黑豚肉
-   成都渔香茄子煲

Meat

- Smoke Marinated Sakura Chicken \$28 half 半只
- Herbal Roast Duck \$48 half 半只
- "Rong Cheng" Wok-fried Abalone, Crispy Chicken, Dried Chilies \$38 portion 每份
- Sichuan Signature Mapo Tofu, Braised Pork Tendon \$28 portion 每份
- Crispy Kurobuta Pork, Pineapple, Strawberry, Hawthorn Sauce \$28 portion 每份
- "Chengdu" Braised Eggplant, Minced Pork, Spicy Bean Paste Sauce \$26 portion 每份

蔬菜物语

- 野菌西兰花
-  有机豆浆云耳浸本地水耕苋菜
- 豆豉鲮鱼油麦菜
-  酸辣土豆丝
-  惠州顶级梅菜炒四季豆
-  鲍汁扒香港芥兰
- 蒜蓉香港菜心

Seasonal Greens

- Sautéed Broccoli, Wild Mushroom \$18 portion 每份
- Poached Local Indoor Farm Chinese Spinach, Fungus in Organic Soy Milk \$18 portion 每份
- Romaine Lettuce, Preserved Dace, Black Bean \$18 portion 每份
- Hot and Sour Potato Shreds \$18 portion 每份
- French bean, Premium Huizhou Preserved Mustard Green \$18 portion 每份
- Hong Kong Kailan with Abalone Sauce \$18 portion 每份
- Stir-fried Hong Kong Choy Sum with Minced Garlic \$18 portion 每份

 Chef's Recommendations
厨师推荐

 Pork
含有猪肉

 Shellfish
含有壳类

 Dairy
奶制品

 Alcohol
含有酒精

 Spicy
含有辣椒




 Sustainably Sourced Produce
可持续采购的农产品

价格需加收服务费和政府消费税。
如果您有任何特殊的饮食要求或食物过敏，
请通知我们的服务人员。

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please notify our service associates if you have any special dietary requirements
or food allergies.

主食

Rice and Noodles

   招牌鲜蟹肉蛋白炒饭


Signature Wok-fried Rice,
Fresh Crab Meat, Egg White

\$30 portion
每份

洋葱炒鸡粒饭

Wok-fried Rice, Chicken and Onion

\$24 portion
每份

 江瑶柱福建烩饭

Stewed Rice with Conpoy,
Diced Roast Duck, Prawn

\$28 portion
每份

  虾球焖新竹米粉

Braised Xinzhu Vermicelli, Fresh Prawn

\$30 portion
每份

黑豚饺子伴
   干捞手工拉面



Handmade Noodle, Kurobuta Pork
Dumpling

\$30 portion
每份

黑松露滑蛋牛肉河粉

Hor Fun, Australia Beef Sliced,
Black Truffle Egg White Sauce

\$32 portion
每份

   文火煲腊味鲍鱼饭

Slow Baked Claypot Thai Jasmine Rice,
Sun Dried Chinese Sausage, Abalone

\$128 pot
每锅

 Chef's Recommendations
厨师推荐

 Pork
含有猪肉

 Shellfish
含有壳类

 Dairy
奶制品

 Alcohol
含有酒精

 Spicy
含有辣椒

 Sustainably Sourced Produce
可持续采购的农产品

价格需加收服务费和政府消费税。
如果您有任何特殊的饮食要求或食物过敏，
请通知我们的服务人员。

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please notify our service associates if you have any special dietary requirements
or food allergies.

甜品

Desserts

 杨枝甘露椰子雪糕	Mango Sago Pomelo Cream, Coconut Ice Cream	\$9	per person 每位
陈皮红豆沙汤圆	Red Bean Paste Cream, Tangerine Peel, Tang Yuan	\$9	per person 每位
川贝龟苓膏	Chuan Bei Herbal Jelly, Manuka Honey	\$9	per person 每位
脆皮马蹄条	Crispy Waterchest Nut Roll	\$9	3pc 件
 跳跳糖青柠雪葩香茅冻	Chilled Lemon Grass Jelly, Lime Sorbet, Popping Candy	\$9	per person 每位
 桃胶新会陈皮炖雪梨	10 Years Tangerine Peel, Peach Gum, Singo Snow Pear	\$9	per person 每位
 燕窝窝牛油果西米露	Avocado Sago Cream, Sea Bird's Nest	\$9	per person 每位
  三十年酒鬼雪糕	30 Years JiuGui Ice Cream	\$15	per person 每位
 冰花炖金丝官燕	Double-boiled Imperial Bird's Nest with Rock Sugar	\$108	per person 每位

 Chef's Recommendations
厨师推荐

 Pork
含有猪肉

 Shellfish
含有壳类

 Dairy
奶制品

 Alcohol
含有酒精

 Spicy
含有辣椒

 Sustainably Sourced Produce
可持续采购的农产品

价格需加收服务费和政府消费税。
如果您有任何特殊的饮食要求或食物过敏，
请通知我们的服务人员。

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please notify our service associates if you have any special dietary requirements
or food allergies.



風水匯

FENG · SHUI · INN

Resorts World at Sentosa Pte. Ltd.
8 Sentosa Gateway, Equarius Hotel Hotel Lobby,
#01-521 & 522 Resorts World Sentosa,
Singapore 098269

www.rwsentosa.com/fengshuiinn

