



# 6 - Course Tea Degustation Menu - Summer

## Venue:

Hua Ting Restaurant  
Orchard Hotel

## Date:

Monday, 2 April 2018 –  
Sunday, 29 April 2018

## Time:

Lunch: 11.30am – 2.30pm  
Dinner: 6:00pm – 10.30pm

## Price:

\$98++ pp (Min 2 Pax)

## Chef:

Chung Lap Fai



茶皇熏鸭手卷  
Smoked Duck Roll, 10 Years Pu-Erh  
白玉铁观音  
Smoked Scallop, Imperial Tie Guan Yin  
冻顶乌龙原粒鲍鱼  
Chilled Abalone, Dong Ding Oolong

蟹肉花胶浓鸡汤  
Supreme Chicken Soup, Fish Maw, Crab Meat,  
Dawn of Spring

夏日鲜果黄金鲈鱼柳  
Crispy Sea Bass, Summer Fruit, Fruity Noon Tea

荔枝茶焖肉排  
Braised Pork Rib, Bacon Crisp, Green, Lychee Red Tea

茉莉茶香瑶柱有机黑蒜荷叶饭  
Fried Rice, Conpoy, Organic Black Garlic, Lotus Leaf,  
Jasmine Pearl

爱玉冰茶冻  
Chilled Tea Jelly, Gold Rays of Summer

荔蓉美人腰  
Baked Puff Pastry, Yam Paste  
奶皇煎软饼  
Custard Mochi

Service charge at 10% and government taxes applies.  
Our team members will be on hand to assist with any dietary  
requirement.

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Information shown may not reflect recent changes. Please check with each  
restaurant for current hours, pricing, and menu information.

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