



Translated to mean the garden of abundant blessings, Man Fu Yuan has been a stalwart in Singapore's Chinese fine dining scene since it opened in 1995.

Helmed by Chinese Master Chef Aaron Tan, Man Fu Yuan presents a menu of culinary delights inspired by the silk route which meandered through major Chinese ports connecting China to Southeast Asia.

Look forward to a refined dining experience underpinned by traditional culinary techniques with a touch of modernity, elevated with a handpicked selection of quality wines or premium tea pairings.



# 美酒佳釀

*Enhance your meal with the perfect pairing and discover our wide selection of wines, spirits and baijiu.*

*Dating back to the Ming Dynasty, baijiu is China's most popular liquor in China with a complex fermentation process resulting in a distinct aroma and flavour, which delivers a heady experience for the adventurous palate.*



套

SET MENU

餐



满福苑  
MANFU YUAN

ALL-DAY SET MENU  
5-COURSE  
MAPLE

🍵 精美三拼

Man Fu Yuan Appetiser

蜜汁豚肉叉烧皇 🍷; 黑金芋盒带子 🍷🍷; 芥菜腐皮海鲜卷 🍷🍷

Honey-glazed duroc pork belly char siew;

Deep-fried charcoal yam with scallop and caviar;

Deep-fried seafood beancurd skin roll, wasabi aioli, black sesame seeds

🍵 椰皇茶树菇炖花胶鲍鱼鸡汤 🍷

Double-boiled Sakura chicken with wild mushrooms, fish maw,  
abalone in coconut husk

🍵 豆酥金银蒜蒸翡翠鲈鱼 🍷

Steamed Australian Jade perch with duo garlic, soy crumbles, scallion

粤菜式经典炒饭, 蜜汁叉烧皇 🍷🍷🍷

Wok-fried rice with prawn, dry scallop sauce, vegetables, barbecued pork

牛油果贝利雪糕冻 🍷

Chilled cream of avocado with vanilla ice cream and mixed berries

**\$98 per person**  
(minimum of two to dine)

*Not valid in conjunction with other discounts, offers, membership privileges,  
and/or vouchers.*



🍷 Chef's Signature 🍷 Flambé 🍷 Contains Egg 🍷 Contains Pork 🍷 Contains Shellfish  
🍷 Contains Beef 🍷 Contains Gluten 🍷 Contains Dairy 🍷 Contains Nuts 🍷 Contains Alcohol 🍷 Vegetarian

*Prices are subject to 10% service charge and prevailing government tax.*

ALL-DAY SET MENU  
6-COURSE  
CYPRESS

 精美三拼

Man Fu Yuan Appetiser

古法金砖烧腩肉 ; 黑金芋盒带子, 鱼籽 ; 玫瑰豉油鸡  
Crispy pork belly, honey mustard;  
Deep-fried charcoal yam, scallop, caviar;  
Braised chicken with rose wine and soya sauce

 黄蟹肉鲍鱼羹 

Superior crabmeat, abalone and pumpkin bisque

黑椒蒜香牛柳粒 

Wok-seared Angus beef cubes, bell peppers, black pepper sauce,  
garlic chips

松菇, 极品酱扒煎鳕鱼 

Stir-fried Canadian cod fish fillet with celery, ginger  
and premium scallop sauce

上汤花调姜葱波士顿龙虾, 中华拉面 

Braised Boston lobster with Chinese ramen, scallion, ginger  
and Chinese wine

香滑杏汁蛋白, 美颜桃胶, 炖燕窝 

Almond cream with egg white, Korean peach collagen, superior bird's nest

**\$148 per person**  
(minimum of two to dine)

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 Contains Beef  Contains Gluten  Contains Dairy  Contains Nuts  Contains Alcohol  Vegetarian

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**ALL-DAY SET MENU**  
6-COURSE  
**FIR**

避风塘软壳蟹 🍷; 麻辣口水鸡丝 🌶️; 鲟龙鱼子虾饺 🍤  
Crispy soft shell crab with dried chilli and crispy garlic;  
Chilled Mala shredded chicken;  
Prawn dumpling, kaluga carviar

岩石龙虾捞官燕 🍷  
Braised superior bird's nest with lobster, pumpkin bisque

古法南非三头鲍鱼扣日本白花菇 🍷  
Braised Three-Head South Africa abalone with Japanese premium  
shiitake mushroom and supreme oyster sauce

酒香姜米炒芥兰, 虾干, 北海道带子 🍷  
Stir-fried HK kalia with ginger, Chinese wine and giant dried shrimps  
and Hokkaido scallop

安格斯牛柳干炒河粉 🍷  
Wok-fried rice noodles with angus beef tenderloin slice

泡参雪蛤炖红枣  
Double-boiled hashima, ginseng and red dates

**\$198 per person**  
(minimum of two to dine)

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ALL-DAY SET MENU  
6-COURSE  
HYDRANGEA

金箔, 鱼子酱, 鹅肝, 脆皮北京鸭  
Beijing duck, foie gras, wild berries coulis, kaluga caviar, gold leaves

石锅羊肚菌干贝炖樱花鸡汤 🍷  
Double boiled Sakura chicken with conpoy, morel mushroom  
and baby vegetables in hot stone bowl

古法荷香蒸游水东星斑 🍷  
Steamed star grouper with Chinese cured meat, ham and lotus leaf

红烧15头南非吉品鲍鱼扣鹅掌, 西兰花苗 🍷  
Classic braised South Africa premium 15 head dried abalone, broccolini

上汤龙虾焖伊面 🍷 🍷  
Braised Ee fu noodles with rock lobster, superior master sauce (half lobster)

椰皇白玉金丝官燕窝 🍷  
Chilled coconut pudding with premium silk bird's nest

**\$298 per person**  
(minimum of two to dine)

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ALL-DAY SET MENU  
6-COURSE  
PEONY

美厨师拼

Chef's signature combination

酒香加拿大生蚝, 蛙鱼; 日式柚子生抽; 松露熏鸭件;  
是拉查海鲜腐皮卷; 蟹肉海胆蛋白蒸

Chilled fanny bay oysters in hua tiao wine, Ikura, yuzu and bonito shoyu;  
Roasted-smoked duck, truffle sauce;  
Seafood beancurd roll with Siracha aioli;  
Steamed egg white, crab meat with sea urchin

黄焖龙望蟹肉银牙扒上官燕窝

Braised superior crab meat and crab roe pumpkin bisque,  
premium silk bird's nest

古法荷香蒸游水东星斑

Steamed star grouper with Chinese cured meat, ham and lotus leaf

红烧澳洲许榕12头鲍鱼

Classic braised Australia "Xu Rong" 12 head dried abalone

關東刺參鮑汁戈巴飯

Crispy "Guo Ba" rice with braised "Guan Dong" sea cucumber  
with abalone sauce


雪耳木瓜百合炖桃胶雪蛤

Double boiled papaya with lily bulb, peach collagen and hashima

**\$398 per person**

(minimum of two to dine)

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All-Day Set Menu: 6-Course



单

À LA CARTE

点





*Slow-Braised Straw Rope Beef Ribs  
with Preserved Vegetables*

*Beijing Duck, Foie Gras, Wild Berries Coulis,  
Kaluga Caviar, Gold Dust*





## CHEF'S SIGNATURE

### 名厨介绍

黄焖蟹皇金丝燕窝盅 🍷🍴 Superior bird's nest pumpkin bisque, crab meat, crab roe in pumpkin husk	118 per person
药膳酒香鳄鱼汤 🍴 Crocodile soup, Chinese herbs, VSOP Cognac	88 Sharing
锦上添花功夫汤 🍴 Kung Fu Soup - Double boiled Sakura chicken, abalone, maca, morel mushrooms served in a Chinese tea pot	38 per person
金箔, 鱼子酱, 鹅肝, 脆皮北京鸭 🍴 Beijing duck, foie gras, wild berries coulis, Kaluga caviar, gold dust	28 per person
稻草绳扎牛肋骨 🍴🍷 Slow-braised straw rope beef ribs, preserved vegetables	118
岩石龙虾担担面 (半只) 🍷🍴🍴 Rock lobster dan dan noodles (half lobster)	46 per person
麻香酸菜金汤浸顺壳 🍴🍴 Poached marble goby, Sichuan green peppercorns, dried chilli, preserved vegetable broth	16 per 100g minimum 600g
剁三椒白玉云耳蒸老虎斑 🍴 Steamed tiger grouper; trio chilli, tofu, black fungus	16 per 100g minimum 600g
苹果木熏日式酱爆龙斑片 🍴 Apple wood smoked giant grouper fillet, Japanese sweet sauce, bonito flakes	43
火焰蜜汁香橙肉骨 🍴🍴🍴 Flambé wok-fried pork ribs, citrus orange glaze, almond flakes	38
酒香加拿大生蚝, 蛙鱼子, 日式柚子生抽 🍷🍴 Chilled Fanny Bay oysters in hua tiao wine, ikura, yuzu, bonito shoyu	28 3 pieces

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*Chilled Fanny Bay Oysters in Hua Tiao Wine,  
Ikura, Yuzu, Bonito Shoyu*







## APPETISERS

### 开胃菜

-  厨心 36  
 Chef's signature combination  
 酒香加拿大生蚝, 鲑鱼子, 日式柚子生抽;    
 松露熏鸭件;    
 是拉查海鲜腐皮卷;    
 蟹肉海胆蛋白蒸     
 Chilled Fanny Bay oysters in hua tiao wine, ikura, yuzu and bonito shoyu; Roasted-smoked duck, truffle sauce; Seafood bean curd skin roll with Sriracha aioli; Steamed egg white, crab meat with sea urchin
-  酒香加拿大生蚝, 鲑鱼子, 日式柚子生抽   28  
 Chilled Fanny Bay oysters in hua tiao wine, ikura, yuzu, bonito shoyu 3 pieces
- 番茄蟹肉鱼子酱  24  
 Roma tomatoes, crab meat, ikura, yuzu dressing 3 pieces
- This dish is best paired with:*  
**Bolla Il Gambero Soave Classico DOC 2017 | \$95 per bottle**  
*Pleasant and well-balanced on the palate, with a great body and an elegant persistency.*
- 冰花蜜汁麻香牛柳冻   28  
 Chilled beef short ribs, honey yuzu soya sauce, roasted sesame seeds
- 田园酸辣脆萝卜   16  
 Marinated pickled radish, sweet spicy soya dressing
- 肉松皮蛋冻豆腐  18  
 Century eggs, cold tofu, chicken floss, superior soya sauce
- 川味葫芦瓜丝   18  
 Shredded bottle gourd, spicy sauce
- 西施金柑海蜇丝  18  
 Marinated jelly fish with sweet spicy sauce, mandarin orange pickles

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*Roasted Suckling Pig, Chinese Sausage,  
Five Grain Glutinous Rice*



## ROASTS

### 烧腊

- 全体腊味五谷糯米乳猪(预定) 🍷 🍷 🍷 468  
 Roasted suckling pig, Chinese sausage, five grain glutinous rice  
 \*需三天前预定  
 Please order 3 days in advance prior to dining  
 (Not valid in conjunction with other discounts, offers, membership privileges,  
 and/or vouchers.)  
 Whole Pig
- 火焰大红脆皮全体乳猪(预定) 🍷 🍷 🍷 428  
 Flambé-roasted suckling pig  
 \*需三天前预定  
 Please order 3 days in advance prior to dining  
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 and/or vouchers.)  
 Whole Pig
- 西湖龙井茶皇鸭 🍷 🍷 48 Half | 84 Whole  
 Signature smoked duck, West Lake Longjing tea leaves
- 🍷 古法蜜汁叉烧皇 🍷 🍷 🍷 36  
 Honey-glazed barbecued duroc pork belly
- 十三香脆皮方块肉 🍷 🍷 32  
 13 spice roasted duroc pork belly, mustard, brown sugar
- 玫瑰酒香樱花鸡 🍷 32 Half | 58 Whole  
 Braised Sakura chicken, soya sauce, rose dew wine
- 🍷 金箔, 鱼子酱, 鹅肝, 脆皮北京鸭 🍷 28  
 Beijing duck, foie gras, wild berries coulis, Kaluga caviar, gold dust  
 per person

This dish is best paired with:  
**Mount Riley Pinot Noir 2018** | S\$108 per bottle  
 An approachable and elegant wine with soft tannins, delicious bright  
 red fruit flavours and great length of flavour.

## ROASTS

### 烧腊

京式片皮脆鸭件  	88
Peking duck, homemade sauce, leek, crepe, condiments	
二度 <i>Second serving</i>	18
Choice of: 姜葱式  Ginger, scallions	
鸭粒松子式  	
Diced duck, pine nuts, lettuce	
甘香  	
Lemongrass, chilli, shrimps, shallots	
椒盐 	
Salt & Pepper	
烧味双拼	46
Duo platter 十三香脆皮方块肉和玫瑰酒香樱花鸡    13 spice roasted duroc pork belly, mustard; Braised Sakura chicken, soya sauce, rose dew wine	
烧味三拼	58
Trio platter 十三香脆皮方块肉, 玫瑰酒香樱花鸡, 古法蜜汁叉烧皇    13 spice roasted duroc pork belly, mustard brown sugar; Braised Sakura chicken, soya sauce, rose dew wine; Honey-glazed barbecued duroc pork belly	

*Kung Fu Soup*





*Crocodile Soup,  
Chinese Herbs, VSOP Cognac*



## SOUP 汤·羹

<p> 黄焖蟹皇金丝燕窝盅   </p> <p>Superior bird's nest pumpkin bisque, crab meat, crab roe in pumpkin husk</p>	<p>118 per person</p>
<p> 药膳酒香鳄鱼汤 </p> <p>Crocodile soup, Chinese herbs, VSOP Cognac</p>	<p>88</p>
<p>瑶柱花胶海皇羹  </p> <p>Seafood treasure bisque, fish maw, dried scallops</p>	<p>68 per person</p>
<p>深海鱼骨菜胆花胶  </p> <p>Giant fish collagen soup with fish maw, baby cabbage</p>	<p>58 per person</p>
<p> 锦上添花功夫汤 </p> <p>Kung Fu Soup - Double boiled Sakura chicken, abalone, maca, morel mushrooms served in a Chinese tea pot</p>	<p>38 per person</p>
<p>椰皇喇叭菌桃胶炖樱花鸡汤 </p> <p>Double boiled Sakura chicken with black trumpet mushrooms, peach collagen</p>	<p>32 per person</p>
<p>麻辣海鲜酸辣羹 </p> <p>Hot and sour seafood soup</p>	<p>16 per person</p>
<p>名厨足料老火汤 </p> <p>Daily soup</p>	<p>13 per person</p>
<p>古法原盅刺参三头鲍佛跳墙   </p> <p>Buddha jumps over the wall *需三天前预定 Please order 3 days in advance prior to dining (Not valid in conjunction with other discounts, offers, membership privileges, and/or vouchers.)</p>	<p>788 5 persons 1,488 8 - 10 persons</p>

 Chef's Signature  
  Flambé  
  Contains Egg  
  Contains Pork  
  Contains Shellfish  
 Contains Beef  
  Contains Gluten  
  Contains Dairy  
  Contains Nuts  
  Contains Alcohol  
  Vegetarian

Prices are subject to 10% service charge and prevailing government tax.





## LIVE SEAFOOD 活海鮮

澳洲龙虾 Australian lobster *需三天前预定 <i>Please order 3 days in advance prior to dining</i>	Seasonal Price
象拔蚌 Geoduck clam *需三天前预定 <i>Please order 3 days in advance prior to dining</i>	Seasonal Price
老鼠斑 Humpback grouper *需三天前预定 <i>Please order 3 days in advance prior to dining</i>	Seasonal Price
红斑 Red grouper *需三天前预定 <i>Please order 3 days in advance prior to dining</i>	18 per 100g minimum 600g
东星斑 Star grouper	27 per 100g minimum 600g
笋壳 Marble goby	16 per 100g
龙虎斑 Tiger grouper	16 per 100g
鳕鱼 Chilean cod	28 per piece
澳洲翡翠鲈鱼 Australian jade perch	24 per piece

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LIVE SEAFOOD  
活海鲜

波士顿龙虾 Boston lobster 22 per 100g

本地龙虾 Green Lobster 27 per 100g

活虾 Live Prawns 16 per 100g  
minimum 300g

煮法 Cooking methods:

上汤灼    
Superior stock poached

上汤焗     
Superior stock

绍酒姜葱煮    
Stir-fried with ginger, scallion and Chinese wine

蒜茸粉丝蒸   
Steamed with minced garlic

药材醉煲    
Herbal soup with Chinese wine

蛋白花雕蒸     
Steamed with egg white, Chinese wine and scallions

剁椒蒸  
Chopped chilli

*Poached Marble Goby, Sichuan Green Peppercorns,  
Dried Chilli, Preserved Vegetable Broth*










## SEAFOOD 海鮮

- 黑松露鲍汁扒三头鲍鱼伴花胶 🍷🥚🐠 128  
Braised 3-head abalone, fish maw, black truffle, superior abalone sauce
- 👩‍🍳 谭公海参煲 🥚🐠 58  
Braised sea cucumber, minced pork, leeks served in stone bowl
- 👩‍🍳 XO芦笋松菇鲜带子 🍷🥚 48  
Wok-fried scallops, asparagus, shimeji mushrooms, enoki mushrooms, XO sauce
- 金丝奶皇龙虾 🍷🥚🐠 42  
Deep-fried lobster, egg floss, asparagus, Asian cream sauce  
per person
- 👩‍🍳 麻香酸菜金汤浸顺壳 🥚🐠 16 per 100g  
Poached marble goby, Sichuan green peppercorns, dried chilli, preserved vegetable broth
- This dish is best paired with:*  
**五糧液 Wu Liang Ye** | S\$38 per glass or S\$448 per bottle  
*An excellent liquor that complements complex flavours with a unique scent and long aftertaste.*
- 👩‍🍳 剁三椒白玉云耳蒸老虎斑 🥚 16 per 100g  
Steamed tiger grouper, trio chilli, tofu, black fungus
- 👩‍🍳 苹果木熏日式酱爆龙斑片 🥚 43  
Apple wood smoked giant grouper fillet, Japanese sweet sauce, bonito flakes

## SEAFOOD

### 海鲜

- 火腩蒜子冬菇焗龙斑锅  43  
Wok-fried giant grouper fillet, garlic confit,  
mushrooms in hot stone bowl
- 京葱干烧虾碌   42  
Classic wok-seared king prawns, leeks, honey, premium soya sauce
- 酱爆甘香鲜虾球   42  
Stir-fried prawns, lemon grass, Gam Xiang sauce
- 是拉查虾球, 红鱼子 / 芥末虾球, 红鱼子   42  
Crispy tiger prawns  
Choice of Sriracha aioli tobiko or wasabi aioli, tobiko



*Flambé Wok-fried Pork Ribs, Citrus  
Orange Glaze, Almond Flakes*









*Crispy Chicken, Dried Chilli, Sichuan Spices*



## MEATS 肉

 稻草绳扎牛肋骨   118  
Slow-braised straw rope beef ribs, preserved vegetables

麻香避风塘脆口牛柳粒    48  
Crispy Angus beef tenderloin, fried garlic, dried chilli, dried shrimps

 黑椒蒜香牛柳粒    48  
Wok-seared Angus beef cubes, bell peppers,  
black pepper sauce, garlic chips

 古法东坡肉拼八头鲍鱼伴西兰花    88  
Braised pork belly in Dong Po style, 8-head abalone, broccoli

波罗荔枝咕嚕肉  32  
Sautéed pork, sweet and sour sauce, pineapple, lychee




 火焰蜜汁香橙骨    38  
Flambé wok-fried pork ribs, citrus orange glaze, almond flakes

 经典啫啫滋味骨    42  
Slow-braised pork ribs, red glutinous rice, mantou buns

 酱爆鲍鱼龙穿凤   48  
Deep-fried prawn paste chicken wings, abalone, Thai basil

 贵州龚氏辣子鸡  32  
Crispy chicken, dried chilli, Sichuan spices

*This dish is best paired with:  
茅台王子酒 **Moutai Prince** | S\$18 per glass or S\$188 per bottle  
A multifaceted aroma, with fine notes of fruit, plants and grains,  
mixed with floral and yeast notes.*

荷香松露八宝鸭    98  
Braised whole boneless duck, ginkgo nuts, dried oysters, roasted pork,  
water chestnuts, lotus seeds, mushrooms, chestnuts, dried shrimps  
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## VEGETABLES · BEAN CURD

### 蔬菜 · 豆腐

- 川味豚肉麻婆豆腐 🐷🌶️ 28  
Mapo tofu, minced duroc pork, diced mushrooms, scallions
- 🦪 奶白扒鲍汁菠菜扒自制黑炭豆腐 🌶️🌶️ 32  
Braised charcoal tofu, spinach, baby bok choy, abalone sauce
- 虾干肉松四季豆 🌶️🌶️ 28  
Wok-fried haricot beans, dried shrimps, chicken floss
- 石锅渔香茄子煲 🌶️🌶️ 28  
Braised eggplant, salted fish, minced pork, mushrooms, Sichuan chilli sauce
- 🦪 瑶柱蛋白蟹肉扒胜瓜 🥚🌶️🌶️ 38  
Braised angled luffa, crab meat, dried scallops, egg white
- This dish is best paired with:*  
**Yering Station Little Yering Chardonnay 2018** | S\$100 per bottle  
 A citrus backbone complemented with melons and riped apples.  
 Fresh and lively with lovely middle palate concentration.
- 虎皮双椒焖豆豉 🌶️🌶️ 22  
Classic braised-green and red chilli, black bean and soya sauce
- 每日时蔬 22  
Seasonal vegetables  
清炒🌶️, 蚝油🌶️🌶️, 蒜米炒🌶️, 姜汁炒🌶️, 腐乳炒🌶️  
Wok-fried with a choice of oyster sauce, garlic, ginger sauce or fermented beancurd

*Rock Lobster Dan Dan Noodles (Half Lobster)*



## RICE · NOODLES

### 饭 · 面

- |   |                          |
|---|--------------------------|
| <p>👨‍🍳 岩石龙虾担担面 (半只) 🥜🥚🍷<br/>Rock lobster dan dan noodles (half lobster)</p>   | <p>46<br/>per person</p> |
| <p><i>This dish is best paired with:</i><br/> <b>Schieferkopf Riesling 2017</b>   S\$102 per bottle<br/> <i>Texturally full with citrus notes, spices and pineapples. Finishes dry and fresh with a lingering aftertaste.</i></p> |                          |
| <p>👨‍🍳 金汤龙虾焖脆饭 🥚🍷🥘<br/>Braised half lobster, crispy fried rice, superior pumpkin broth</p>  | <p>46</p>                |
| <p>👨‍🍳 瑶柱蟹肉蛋白炒饭 🥚🥘<br/>Wok-fried egg white fried rice, crab meat, scallops</p>  | <p>32</p>                |
| <p>丹佬鱼干樱花鸡丁银牙炒饭 🥚<br/>Salted fish fried rice, Sakura chicken cubes, beansprouts, scallions</p>  | <p>28</p>                |
| <p>干炒牛肉河 🍷🍷<br/>Wok-fried Cantonese beef hor fun, yellow chives, beansprouts</p>  | <p>30</p>                |
| <p>桂花叉烧皇炒面线 🥚🍷🥘<br/>Stir-fried vermicelli, duroc pork char siew, capsicums</p>  | <p>30</p>                |
| <p>瑶柱蟹肉干烧伊面 🍷🥚<br/>Braised ee fu noodles, crab meat, yellow chives</p>  | <p>32</p>                |

👨‍🍳 Chef's Signature   🍷 Flambé   🥚 Contains Egg   🍷 Contains Pork   🥚 Contains Shellfish  
 🍷 Contains Beef   🍷 Contains Gluten   🥚 Contains Dairy   🥜 Contains Nuts   🍷 Contains Alcohol   🌱 Vegetarian

Prices are subject to 10% service charge and prevailing government tax.



*Double-Boiled Papaya with Bird's Nest,  
Red Dates, Rock Sugar*



## DESSERT 甜品

金柑杏汁金丝燕窝 🍑🥚	88
Double-boiled premium bird's nest, almond cream, preserved mandarin orange	
木瓜炖红莲金丝燕窝	88
Double-boiled papaya with bird's nest, red dates, rock sugar	
椰皇红莲炖雪蛤	58
Double-boiled hashima in coconut husk	Served warm
桃胶野蜜龟灵糕 🍑	13
Chilled herbal jelly, honey peach collagen	
香菊八宝花茶, 桃胶, 传统芝麻汤圆 🍑	13
Eight treasures tea, ginkgo nuts, peach collagen, glutinous sweet dumplings	
芦荟椰子白玉冻 🍑🥚	15
Chilled coconut jelly, aloe vera	
夏日杨枝冻甘露 🥚	13
Chilled cream of mango, sago pearls, pomelo	
紫薯流沙球 🍑🥚🍷	18
Deep-fried purple sweet potato custard balls	6 pieces
🍷 香口红糖锅盔 🍑	18
Guo Kui - Crispy flatbread with jaggery sugar filling	6 pieces

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🥩 Contains Beef 🍷 Contains Gluten 🥚 Contains Dairy 🍑 Contains Nuts 🍷 Contains Alcohol 🌿 Vegetarian

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