



# A WGS Special Edition Menu

## A Luxurious Homecoming at Hua Ting

### Venue:

Hua Ting Restaurant  
Orchard Hotel

### Date:

Wednesday, 4 April 2018

### Time:

7:00pm

### Price:

\$128++ pp

### Chef:

Chung Lap Fai



### MENU

普洱烟熏烧鸭

Smoked Duck, Premium Pu-Erh

柚子樱花鸡丝

Chilled Chicken, Pomelo

酒糟鹅肝

Marinated Foie Gras, Chinese Wine

鸡油菌鹌鹑炖花胶

Double-boiled Quail, Fish Maw, Chanterelle Mushroom

火焰松露野菌富贵鸡

Empress Chicken Drumstick Flambé,  
Black Truffle, Wild Fungus

X.O. 酱火鸡片爆尖椒

Sautéed Turkey Fillet, Red Pepper, X.O. Sauce

茶渍温泉蛋浓鸡汤烩稻庭面

Braised Japanese Thin Udon, Tea Infused Egg,  
Superior Chicken Stock

原盅梨香炖桃胶

Double-boiled Whole Pear, Peach Resin

冲绳黑糖马来糕

Malaya Sponge Cake, Okinawa Caramel

雪米糍

Mochi, Gelato

*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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