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家菜

TAN'S CUISINE

Originating in Beijing during the late Qing Dynasty, this imperial cuisine blends Cantonese and Shandong influences. Once served at aristocratic banquets, it is known for its refined ingredients, slow-simmered broths, balanced savoury-sweet flavours, featuring several dishes inspired by Tan's cuisine.

起源于清末北京的著名官府菜，融合粤菜与鲁菜特色。原为官府私宴菜式，以选料讲究、慢火炖煮、咸甜适中著称，并呈现几道受谭家菜启发的菜式。

EXCLUSIVELY FOR JUMBO REWARDS AND OCBC CARDMEMBERS

5-COURSE SET MENU @ \$88 (U.P.\$112)



川贝冰糖炖雪梨 (冷)
Stewed Snow Pear Longan
with Chuan Bei (Chilled)



黄焖鱼鳔海参羹
Golden Braised Fish Maw and
Sea Cucumber Thick Soup



银鱼三色蛋炒饭
Trio Egg Fried Rice with
Crispy White Bait and Egg Floss



当归人参安心鸡腿
Dang Gui Ginseng Anxin Chicken Drumstick



冬瓜奇缘
Winter Melon Cube served with
Crispy Conpoy, Crab Meat and Egg White

T&Cs: Promotion is valid at Xing Yue Xuan only. Promotion is valid for daily dine-in, excluding Public Holidays and the eve of Public Holidays. Not valid in conjunction with other discounts, promotions and vouchers. Price subject to prevailing service charge and GST. Promotion is valid for JUMBO Rewards and OCBC cardmembers only. For Non-JUMBO member, payment must be charged to an OCBC Credit Card or OCBC Debit Card to enjoy the offer. Photos are for illustration purposes only. The management reserves the right to change the terms and conditions without prior notice.

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