

中餐主厨林鸿利

新加坡安达仕酒店中餐主厨林鸿利出生于马来西亚柔佛古来小镇，父亲经营着一家小型餐饮店，懂事的他从小在厨房里帮忙，从洗碗擦桌子开始，到能够帮忙准备一些简单的食材。在父亲影响下，他对烹饪的热爱与日俱增。经过20多年的努力，林师傅从帮厨一路晋升成为五悦亭餐厅的主厨。他将自己一路以来不断积累的经验，融入餐厅的菜单制作中，在保持粤菜传统经典的口味之上，加入巧思和创意，成就了如今备受客人欢迎的菜品。

Chinese Head Chef Lim Hong Lih

As a small boy growing up in Malaysia's Johor Kulai, Chef Lim started by washing dishes and bussing tables for his father who ran a small coffee shop. Encouraged by his father, his love for cooking grew over the years. With two decades under his belt from working at iconic Cantonese establishments, Chef Lim is now the executive chef of 5 ON 25, where he parlays his well-seasoned experience to create his own interpretation of a sophisticated Cantonese menu, that is a blend of well-loved classics and refined inventive dishes.

五悦亭餐厅餐厅经理陈炳勋

陈炳勋 Billy来自台湾，他凭借对酒店业的热情，在台湾开始了第一份酒店的事业，而后足迹遍布了亚洲的各大城市，包括闽南之都厦门和热带岛国马尔代夫。Billy来到东南亚的美食之都新加坡，加入了凯悦集团旗下的安达仕酒店，在五悦亭餐厅担任餐厅经理一职。凭借着游历各地所积累的丰富经验，Billy希望向食客们呈献新加坡所引以为傲的本地菜品、同时融入现代粤菜的精髓，以及狮城海纳百川的餐饮体验。

Restaurant Manager Billy Chen

With a passion for hospitality, Taiwanese native Billy Chen began his career, travelling and working the world over in Taiwan, Xiamen, and Maldives, before he arrived to open Andaz Singapore and now to open 5 ON 25. With an impressive global experience to support him in his journey as Restaurant Manager of 5 ON 25, Billy wishes to introduce diners to a modern Cantonese upscale dining experience, unlike any other in Singapore.

WEEKEND DIM SUM CLUB

Exclusively available on weekends only

LET'S TOAST

Free flow champagne, beer, sparkling tea package

\$78 per person

Delamotte Brut, N.V Champagne, France

Copenhagen Sparkling Teas

Organic low-/non-alcoholic sparkling drink based on the careful selection of exclusive tea sorts, by Copenhagen Sparkling Tea Company founded in Denmark.

Grøn | Citrus & Green Tea (5% Vol)

Rød | Red Berries & Hibiscus (5% Vol)

Blå | Jasmine (0% Vol)

Bottled Beers

安达士 – 比尔森啤酒 (新加坡)

Andaz - Pilsner (Singapore)

朝日超干啤酒 – 拉格啤酒 (日本)

Asahi Super Dry – Lager (Japan)

Love – 野生IPA啤酒 (新加坡)

Love - Wild IPA (Singapore)

Liang The – 拉格啤酒 (新加坡)

Liang The- Lager (Singapore)

BLK 622 – 黑啤酒 (新加坡)

BLK 622 - Dark Ale (Singapore)

喜力 – 拉格啤酒 (荷兰)

Heineken - Lager (Netherlands)

喜力0.0(无酒精) – 拉格啤酒 (荷兰)

Heineken 0.0 (Alcohol-free) – Lager (Netherlands)

所报价格不包含10%服务费和现行消费税。

All prices are in Singapore dollars and subject to 10% service charge and prevailing taxes



Gluten-Free



Vegetarian

CHEF'S RECOMMENDATIONS

金牌烧鹅卷 Chef Lim's signature deep-fried duck roll, mushroom, chilli sauce	\$12.00
脆皮虾酱鸡 Crispy shrimp paste chicken	\$12.00
沙姜花枝片 Sand ginger cuttlefish	\$16.00
麻香手撕鸡 Shredded chicken with sesame sauce	\$12.00
沙汁金沙骨 Deep-fried honey pork rib, pineapple	\$12.00
椒盐龙须 Salt pepper squid	\$12.00
蚝皇什菌 Stir-fried assorted mushroom, oyster sauce	\$12.00
上汤生虾焖生伊面 Braised ee-fu noodles, prawn, lobster sauce	\$25.00
松露禾牛炒饭 Fried rice with Wagyu beef, truffle sauce	\$38.00
生滚海鲜粥 Congee with seafood	\$12.00
皮蛋瘦肉粥 Congee with preserved egg and pork	\$8.00

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点心
DIM SUM

清蒸
Steamed

荔枝芥末三色饺 \$7.50
Shrimp dumpling, lychee, wasabi (3 pieces)

奶柠汁烟肉卷 \$7.50
Lemon bacon roll (3 pieces)

水晶金瓜饺 \$7.50
Ruby pumpkin & beetroot dumpling (3 pieces)

金瓜梅子蒸龙骨 \$7.50
Spare rib, pumpkin, plum sauce

冬笋蒸虾饺 \$7.50
Shrimp dumpling, winter bamboo shoots (3 pieces)

鱼子带子烧卖 \$7.50
Scallop siew mai, fish roe (3 pieces)

上汤小笼包 \$7.50
Soup dumpling "Xiao long bao" (3 pieces)

酸辣灼饺子 \$8.50
Prawn dumpling, vinegar, spicy sauce (5 pieces)

烘培
Baked

鲍鱼酥 \$9.80
Abalone puff pastry (per piece)

蜜汁叉烧酥 \$3.00
Honey barbecue pork puff pastry (per piece)

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点心
DIM SUM

香煎
Seared

腊味萝卜糕 \$7.50
Carrot cake (3 pieces)

黄酒煎鸡包 \$8.50
Rice wine fried chicken bun (3 pieces)

油炸
Deep-fried

千丝龙虾卷 \$3.50
Lobster roll (per piece)

鲜虾鳕鱼脆皮腐皮卷 \$3.50
Shrimp and cod fish beancurd roll (per piece)

杏仁流沙芝麻球 \$3.50
Almond custard dumpling (per piece)

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午餐套餐 1 168元/人(最少2人)

CHEF LIM'S SIGNATURE LUNCH SET \$168 per person (minimum two persons)

水晶金瓜饺, 鱼子带子烧卖, 千丝龙虾卷

Ruby pumpkin & beetroot dumpling

Scallop siew mai, fish roe

Deep-fried lobster roll

悦亭炒官燕盏

Fried bird's nest, Sri Lankan crab meat, bean sprouts, superior stock

日式煎酿大虾皇

Deep-fried king prawn, minced chicken, yakiniku soya sauce

悦亭龙虾泡饭 (🍷)

Boston lobster poached rice "Pao fan", lobster broth, spring onion

巧克力柑橘蛋挞、荔枝青柠雪糕

Chocolate mandarin egg tart, lychee lime sherbet

WINE RECOMMENDATION:

Shaw + Smith, M3 Chardonnay, Adelaide Hills, Australia

\$120

Renato Ratti, Marcenasco, Barolo, Piemonte, Italy

\$188

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午餐套餐 2 68元/人(最少2人)

SET LUNCH TWO \$68 per person (minimum two persons)

点心拼盘

Three dim sum platter

滋润炖汤

Double-boiled soup of the day

野菜香煎鸡扒

Wok-fried chicken breast, seasonal vegetables

虾仁脆米炒饭

Shrimp fried rice, green asparagus, spring onion

蜂蜜姜汁撞奶布丁 (🍯)

Ginger milk pudding, honeycomb

WINE RECOMMENDATION:

Jean-Marc Brocard, Chablis 1er Cru "Vau de Vey", Burgundy, France \$150

Craggy Range, Shiraz, Gimblett Gravels Vineyard, Hawke's Bay, New Zealand \$145

午餐套餐 3 88元/人(最少2人)

SET LUNCH THREE \$88 per person (minimum two persons)

点心拼盘

Three dim sum platter

沙姜鸡片拌四式紫菜卷

Poached ginger chicken, seaweed shrimp paste roll

竹笙鲜菌烩燕戈

Braised bamboo pith, mushroom with bird's nest

大千炒班球拌樱花鸡丝稻庭面

Wok-fried grouper fillet, Inaniwa noodles, chicken, sakura shrimp

生磨杏仁茶(热)

Hot sweetened almond tea

WINE RECOMMENDATION:

Villa Maria, Seaspray Single Vineyard, Sauvignon Blanc, Marlborough, New Zealand \$125

Domaine Jean-Paul Balland, Sancerre Rouge, Loire Valley, France \$125

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午餐套餐 4 98元/人(最少2人)

SET LUNCH FOUR \$98 per person (minimum two persons)

香酥肉松脆茄子伴特色麻辣鸡片

Spicy "Mala" chicken, shimeji mushroom, Sichuan peppercorn

Deep-fried eggplant, togarashi, crispy seaweed, chicken floss

瑶柱松菇海鲜羹

Braised superior soup, tiger prawn, Hokkaido scallop, dried scallop

金姜煎鲈鱼

Deep-fried cod, ginger, spring onion, light soya sauce

X.O. 酱海鲜炒饭

X.O. sauce fried rice, scallops, tiger prawns

海椰香芒西米露

Mango cream, sago pearls, pomelo, sea coconut, love letter

WINE RECOMMENDATION:

Walter Hansel Winery, Chardonnay, Russian River Valley, USA

\$178

Mitolo, G.A.M., Shiraz, McLaren Vale, Australia

\$150

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