

SUNDAY DIM SUM BRUNCH

First seating 1PM | Last seating 6PM
2-hour seating | Last orders 30 minutes before seating ends

Free-flow Dim Sum
A cocktail on arrival

\$58 per person

Free-flow Dim Sum
Bottega Gold Prosecco Brut DOC
Treviso
Asahi Super Dry Draught
House Red & House White Wine
Soft Drinks

\$98 per person

Free-flow Dim Sum
Penfolds x Thiénot Champagne
Cuvée Brut NV
Asahi Super Dry Draught
House Red & House White Wine
Soft Drinks

\$128 per person

DIM SUM CART

Unlimited servings, served from Lulu's dim sum cart

SMALL PLATES

Order by Servings	SERVINGS
Code CRISPY SHRIMP ROLLS Fried shrimp rolls with cocktail sauce	
Code PRAWN ROLLS Golden fried rolls filled with prawn	
Code DUMPLINGS IN CHILLI OIL (P) Pork dumplings in fragrant chilli oil	
Code CHINATOWN SPRING ROLLS (V) Crisp vegetable spring rolls	
Code SALTED EGG YOLK LOTUS ROOT CRISPS (V) Fried lotus root with salted egg yolk and curry leaf powder	

Order by Servings	SERVINGS
Code SICHUAN SPICED FRENCH FRIES (V) Golden fries with mala spice, sesame and Sichuan pepper salt	
Code A4 WAGYU BLACK PEPPER SPRING ROLLS Flaky pastry rolls with A4 Wagyu beef, caramelised onion, cracked black pepper and calamansi ponzu	
Code BLACK PEPPER MUSHROOM SPRING ROLLS (V) Flaky pastry rolls with black pepper mushrooms, caramelised onion and calamansi ponzu	

VG - Vegetarian P - Contains Pork

• Prices are subject to 10% service charge and GST•



SUNDAY DIM SUM BRUNCH

SMALL PLATES

3 Choices Per Table of 4 guests		TICK
Code	ROAST DUCK Crisp-skinned roast duck with tender, savoury meat	
Code	ROAST PORK (P) Crisp and savoury roast pork	
Code	SALTED EGG YOLK PRAWNS Prawns tossed with salted egg yolk	
Code	SZECHUAN CHICKEN FILLET Spicy Szechuan-style chicken fillet	
Code	SOFT SHELL CRAB STEAMED BAO Steamed milk bao with tempura soft shell crab, pickled daikon, cucumber and sriracha mayo	
Code	HONEY-LACQUERED CHAR SIU BAO (P) Steamed milk bao with ibérico pork char siu, Shaoxing wine honey glaze, hoisin and five spice	

3 Choices Per Table of 4 guests		TICK
Code	SALTED EGG COD FISH Torched Atlantic cod with salted egg yolk sauce and crisp salmon skin crackers	
Code	NAM JIM TAMARIND CHICKEN WINGS Crispy chicken wings with nam jim tamarind glaze	
Code	BBQ BEEF SHORT RIB SKEWERS 36-hour braised and grilled beef short ribs with hoisin, Shaoxing wine, chilli oil and sesame	
Code	MALA GRILLED FISH SKEWERS Fish skewers with Sichuan doubanjiang, fermented black bean, chilli oil and fried shallots	
Code	TRUFFLE EGG FRIED RICE (V) Jasmine rice with aged egg yolk, black truffle oil, scallions and fresh truffle shavings	
Code	LOBSTER SANG MEIN Golden crispy egg noodles with Boston lobster, Shaoxing wine and ginger bisque	

DESSERT

1 Choice Per Guest		QTY
Code	SEA SALT CARAMEL CHEESECAKE (V) Sea salt caramel cheesecake with a buttery biscuit base	

1 Choice Per Guest		QTY
Code	DOUBLE CHOCOLATE FUDGE CAKE (V) Rich double chocolate fudge cake	

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