



## Buddha Jumps Over the Wall

*This exquisite 100-year-old Chinese delicacy is known for its rich taste, aroma, and immense preparation. Our Executive Chef Yeo KT has stayed true to the legendary origins of this acclaimed recipe, including its traditional methods of cooking. The only change is Chef KT's decision to make the dish an environmentally conscious alternative by not using shark fin, while retaining the richness and tastes of the original recipe.*

*The general preparation of the "Buddha's Temptation" takes up to 10 hours, with brining, preparing the soup stock, simmering and double-boiling. Served in a clay pot, this highly nutritious dish consists of soup made with premium ingredients like chicken bone, chicken feet, duck, Chinese ham, pork bone, etc. boiled for hours to extract its natural flavours. This soup is then double-boiled with the staple ingredients of the dish such as abalone, fish maw, sea cucumber, quail eggs, shiitake mushrooms, pork trotter and more. No MSG or salt is used in the cooking process as the brine allows the natural flavours of each ingredient to steep in the rich broth.*

*It is served with fragrant long-grain Jasmine rice and a sauté of fresh seasonal vegetables.*

\*Menu changes may be subjected to chef's discretion and availability.