

Rotisserie Chicken Casserole

1 to 31 October 2025 6.00pm - 10.30pm

\$65++ per Casserole (2 pax)

Choose Your Preferred Sauce

Imperial "Dang Gui" Herbal Sauce

A luxurious blend of succulent rotisserie chicken, infused with the rich, earthy aroma of Dang Gui (Angelica Sinensis) and a delicate harmony of traditional herbs

Creamy Mala Cream Sauce

A tantalising combination of creamy goodness and the kick of Mala, paired with golden garlic to create a symphony of flavours

Shao Xing Butter Emulsion

An elegant fusion of velvety butter and aged Shao Xing wine, delivering a luxurious depth of flavour with a whisper of refined Chinese heritage

Served with 2 sides

French Fries with Sweet Sauce Tropical Papaya Salad

Upgrade your side for \$3++ each

Cheese Macaroni
Furikake Butter Sweet Corn
Roasted Potato with Olive Vegetable
Truffle Potato Mousseline

Make it a perfect pairing!

Wine by the glass - \$14++

Bottega Prosseco NV Chapoutier Luberon La Ciboise Blanc, 2022 Chapoutier Luberon La Ciboise Rough, 2022

Beers - \$10++

Tiger, Heineken

Jade Shore, Strawberry Shore

Crafted Mocktails - \$10++