

Haute

THE CULTURE OF TASTE

The Refined Art of Cantonese Cuisine

A CONTEMPORARY CRYSTAL JADE GOLDEN PALACE EXPERIENCE BY CHEF MARTIN FOO

Cantonese cuisine is defined by precision, balance and a deep respect for ingredients. Chef Martin Foo brings this tradition to Haute through a composed tasting journey, where the craftsmanship of dim sum meets rare ingredients and thoughtful technique.

THE EXPERIENCE

01 皇宮精致點心 · IMPERIAL DIM SUM

炙烤海膽鮮蝦餃 — Flamed-seared Hokkaido Sea Urchin Steamed Prawn Dumpling · 鮑魚陳皮魚茸燒賣 — Steamed Tangerine Fish Paste, Abalone Siew Mai · 黑松露蜂巢干貝雞粒酥 — Shaved Black Truffle Crispy Chicken Dried Scallop Yam Puff

A trio of meticulous dim sum, celebrating delicacy, texture and ingredient-led craft.

02 懷舊龍蝦竹笙灌湯餃

Traditional Jumbo Dumpling with Lobster & Bamboo Pith Soup

A comforting classic made intricate, with lobster and bamboo pith unfolding in a clear, restorative broth.

03 鮑汁花膠空氣春餅

Crispy Spring Roll Stuffed Fish Maw with Abalone Sauce

Airy, crisp and luxurious, where fish maw meets the depth of abalone sauce.

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THE MENU · CONTINUED

04

星州辣椒蟹雪山包

Baked Singapore Chilli Crab Bun

A playful tribute to a Singaporean icon, expressed through a warm, savoury baked bun.

05

XO 醬帶子炒蘿白糕

XO Sauce Fried Australian Scallop Carrot Cake

Wok-fired carrot cake lifted by Australian scallop and the aromatic intensity of XO sauce.

06

燕窩開心果蛋達配貝貝瓜芋泥官燕凍

Bird Nest Pistachio Egg Tart with Golden Pumpkin, Orh Nee & Bird Nest

A final course of layered texture and elegance, balancing pistachio, pumpkin, taro and bird nest.

HAUTE · ULTRALUXE PRIVATE DINING