



NVD SPECIAL

Set Menu

大自然特选套餐

From 4 pax to 12 pax, enjoy NVD set menu with specially curated signature dishes!

尽享美味时刻：4至12人专属NVD精选招牌套餐！

All Dine-In Sets Include

- Complimentary Drink (Chrysanthemum Tea or Pu Er Tea)
- Complimentary Box of our Signature Handmade Tau Sar Piah (Green Bean Pastry) *

所有堂食套餐均包括

- 免费饮料 (菊花茶 或 普尔茶)
- 免费赠送本店特制手工豆沙饼*



荔彩堂球
Lychee Gu Lu Balls



金丝杏虾

Buttermilk Konnyaku Prawns
Coated w Floss & Roasted
Almond Slices



招牌鸳鸯素鱼 2026

Signature Double Flavour Fish
Indonesian Yellow Curry &
Housemade Yuzu Passion Fruit Sauce.



Scan to See
Set Menu
扫码查看套餐菜

*While stocks last 售完即止

Terms & Conditions:

- \$50 non-refundable reservation deposit per table is required.
- Contact restaurant for reservation.
- Table reservations are only applicable for set menus on weekends, eve of public holidays, public holidays and 1st /15th of the Lunar calendar.
- Reservation waiting period is 15mins. Table will be released for walk-ins after 15mins. Dine-In duration is 120mins from reservation time slot.
- For Ala Carte, please walk-in. Last order for Ala Carte is 8:30pm
- WhatsApp for reservations booking & payment. Outlets:
 - Bukit Batok (HP 9759 8236): 296A Bukit Batok Street 22, #01-62, S651296
 - Rivervale Shores (HP 8779 8251): Blk 171 Sengkang East Drive #01-12 Singapore 540171



4-5 PAX SET MENU

四人精选套餐

大自然拼盘三道

Nature's 3 Cold Dish Platter: Vegan Custard Thread Souffle, Stir Fried Handmade Yam Abacus, Cold Toss King Oyster Mushroom Shreds in NVD Mala Sesame Sauce

福润玉菇

Nai Bai w Premium Flower Shiitake & Braised Sauce

金丝杏虾* (含奶 Contains Milk)

Buttermilk Konnyaku Prawns Coated w Floss & Roasted Almond Slices

荔彩堂球

Lychee Gu Lu Balls

砂锅腊肠栗子卤味炒饭

Claypot of Wok Fried Braised Lap Chong Chestnut Rice

龙眼桃胶(热) 或 荔枝寒天爱玉 (冷)

Longan Peach Gum Dessert or
Lychee Calamansi AiYu

\$228

All Dine-In Sets Include Complimentary Drink (Chrysanthemum Tea or Pu Er Tea) & Complimentary Box of our Signature Handmade Tau Sar Piah
所有堂食套餐均包括 免费饮料 (菊花茶 或 普洱茶) 和 免费本店特制手工豆沙饼*

*Item can be switched to vegan Golden Lychee 'Orh Nee' Prawn upon request

Price includes GST. No Service Charge.



6-7 PAX SET MENU

六人精选套餐

大自然拼盘四道

Nature's 4 Cold Dish Platter: Glazed Crispy Slices, Vegan Custard Thread Souffle, Stir Fried Handmade Yam Abacus, Cold Toss King Oyster Mushroom Shreds in NVD Mala Sesame Sauce

金玉素翅

Golden Bamboo Pith-Fin Consommé, topped w vegan Tomalley

金丝杏虾 (含奶 Contains Milk)

Buttermilk Konnyaku Prawns Coated w Floss & Roasted Almond Slices

福润玉菇

Nai Bai w Premium Flower Shiitake & Braised Sauce

荔彩堂球

Lychee Gu Lu Balls

砂锅腊肠栗子卤味炒饭

Claypot of Wok Fried Braised Lap Chong Chestnut Rice

龙眼桃胶(热) 或 荔枝寒天爱玉 (冷)

Longan Peach Gum Dessert or Lychee Calamansi AiYu

\$318

All Dine-In Sets Include Complimentary Drink (Chrysanthemum Tea or Pu Er Tea) & Complimentary Box of our Signature Handmade Tau Sar Piah
所有堂食套餐均包括 免费饮料 (菊花茶 或 普尔茶) 和 免费本店特制手工豆沙饼*

*Item can be switched to vegan Golden Lychee 'Orh Nee' Prawn upon request

Price includes GST. No Service Charge.



8-9 PAX SET MENU



八人精选套餐

大自然拼盘五道

Nature's 5 Cold Dish Platter: Glazed Crispy Slices, Vegan Custard Thread Souffle, Stir Fried Handmade Yam Abacus, Cold Toss King Oyster Mushroom Shreds in NVD Mala Sesame Sauce, Vegan Osmanthus Fin 'Egg'

金玉素翅

Golden Bamboo Pith-Fin Consommé, topped w vegan Tomalley

金丝杏虾 (含奶 Contains Milk)

Buttermilk Konnyaku Prawns Coated w Floss & Roasted Almond Slices

三菇烩豆腐

Braised Trio Mushrooms Silkened Tofu

荔彩堂球

Lychee Gu Lu Balls

翡翠扇贝

Broccoli w Bacon, King Oyster Scallop, Cordyceps Flower, Ginkgo & Pine Nuts

砂锅腊肠栗子卤味炒饭

Claypot of Wok Fried Braised Lap Chong Chestnut Rice

龙眼桃胶(热) 或 荔枝寒天爱玉(冷)

Longan Peach Gum Dessert or Lychee Calamansi AiYu

\$408

All Dine-In Sets Include Complimentary Drink (Chrysanthemum Tea or Pu Er Tea) & Complimentary Box of our Signature Handmade Tau Sar Piah
所有堂食套餐均包括 免费饮料(菊花茶 或 普尔茶) 和 免费本店特制手工豆沙饼*

*Item can be switched to vegan Golden Lychee 'Orh Nee' Prawn upon request

Price includes GST. No Service Charge.



10-12 PAX SET MENU



十人精选套餐

大自然拼盘五道

Nature's 5 Cold Dish Platter: Glazed Crispy Slices, Vegan Custard Thread Souffle, Stir Fried Handmade Yam Abacus, Cold Toss King Oyster Mushroom Shreds in NVD Mala Sesame Sauce, Vegan Osmanthus Fin 'Egg'

金玉素翅

Golden Bamboo Pith-Fin Consommé, topped w vegan Tomalley

黑金富贵

Twin-Jade Japanese Tofu Puffs, in Firecrackers & Buttermilk

玉翠珍宝卷

Treasure Wrap (Stuffed Nappa Cabbage w LionMane Mushroom, Gingko, Chestnuts, Diced Greens)

招牌鸳鸯素鱼 2026

Double Flavour Veg Fish (Indonesian Yellow Curry . Yuzu Passion Fruit Sweet & Sour Sauce)

翡翠松茸榜丝

Shanghai Green Florets w Burdock Cutlet Slices and Brazilian Mushroom

砂锅腊肠栗子卤味炒饭

Claypot of Wok Fried Braised Lap Chong Chestnut Rice

龙眼桃胶(热) 或 荔枝寒天爱玉(冷)

Longan Peach Gum Dessert or
Lychee Calamansi AiYu

\$468

All Dine-In Sets Include Complimentary Drink (Chrysanthemum Tea or Pu Er Tea)
& Complimentary Box of our Signature Handmade Tau Sar Piah
所有堂食套餐均包括 免费饮料 (菊花茶 或 普尔茶) 和 免费本店特制手工豆
沙饼*

Price includes GST. No Service Charge.

