

春节

Chinese New Year 2021
Year of The Ox

Appetisers

Braised Tofu Salad (v)

Roasted Coconut, Mixed Salad and Shoyu Dressing

Sesame Shrimp Toast

Shrimp on Toast with Soya and Chili Sauce

Vegetable Spring Rolls (v)

Crispy Vegetable and Vermicelli Spring Rolls served with Peanut Sauce

Mushroom Dumpling (v)

Soybean, Ginger and Tangerine Sauce

Chicken and Beef Potstickers

Soyabean Dip and Fresh Vegetables

Main Course

Peking Duck

Served with Pancakes, Cucumber and Green Onions
Ginger Barbeque Sauce

Stir Fried Shrimp

Cashew Nuts, Onions, Chestnuts, Pineapple and XO Sauce

Steamed Red Snapper

Ginger, Shiitake Mushrooms, Broccolini and Sesame Oyster Sauce

Fried Tofu with Chili Sauce (v)

Cashews, Dried Chili, Onions and Pineapple

Desserts

Dark Molasses Ginger Cake

Served with Mango Parfait, Coconut Sorbet and Chai Tea Caramel

Sesame and Coconut Mango

Palm Sugar and Coconut Sticky Rice with Coconut and Vanilla Sorbet

Five Spice Chocolate Mousse

Chocolate Sauce, Organic Fresh Fruit

2 Courses \$50 per Person - 3 Courses \$70 per Person - 4 Courses \$90 per Person
Additional Courses +\$20

v = vegetarian

Please inform a team member if you have food allergies
All prices are USD and subject to 15% VAT and 10% Service Charge