

chinese new year 2018
chairman & yip

Amuse Bouche

'Lo-Hei Yu Sheng' salad platter -
Slow cooked Ocean Trout, Fermented Radish, Kohlrabi, pickled
carrot, gailan leaves, finger lime, beetroot and puffed rice

Steamed prawn and pork dumpling with garlic,
black sesame, and balsamic vinaigrette

Eye fillet beef and scallop pepper hotpot

Sichuan style crispy chicken,
barley and caramelised onion

Steamed medley of seafood
w/ glass noodles, salted lemon and herbs

Steamed Chinese greens with smoked oyster sauce

Steamed rice

\$70 per person
minimum of 4, must be pre-booked

