



CHAIRMAN  
**YIP**

# *Valentine's Day 2021*

*5-course early lovebird special*

*Sushi duo*



*Duck and mushroom pancake*



*Hong Kong typhoon shelters style prawns with garlic and chilli*



*Glazed pork fillet with ginger and chinese sweet dark vinegar*



*Dessert - 'a taste of romance' - raspberry sorbet, mixtures of chocolate and rum jelly*

*\* all mains served with steamed jasmine rice and vegetables*

**\$78 PER PERSON**

(TABLE TO BE VACATED BY 7:30PM)





CHAIRMAN  
YIP

# Valentine's Day 2021

## 7-course degustation menu

Sword fish tataki, leek soy, pumpkin, shallot oil  
2020 Chikuma 'Nikishi' Kizan Junmain Ginjo Sake (Nagano, Japan)



Sushi trio



Charred pork belly, rose jam, jerusalem artichoke  
2013 Hans Herzog Guwürtztraminer (Marlborough, NZ)



Duck and mushroom pancake  
2015 Marcel Deiss 'Pinot d' Alsace' Pinot Gris/Pinot Blanc (Alsace, France)



Hong Kong typhoon shelters style prawns with garlic and chilli  
2020 Farr Rising 'Saignée Rosé Pinot Noir' (Geelong, VIC)



Shangtung lamb  
2017 Ross Hill 'Reserve' Merlot (Orange, NSW)



Dessert - 'a taste of romance' - raspberry sorbet, mixtures of chocolate and rum jelly  
NV Maxwell Mead Liqueur (Barossa Valley, SA)

\* all mains served with steamed jasmine rice and vegetables

**\$98 PER PERSON**

wine pairing (optional) : \$45 per person for six 1/2 glasses