



911990

## **DINNER SET 1**

**up to 18 guests | \$75 per head**

Twice cooked crispy duck pancake, spices infused hoisin sauce

Crab wonton dumplings with green tea infused soy dashi

Steamed seafood medley with fermented chilli, rice noodle and shiso

Wok-tossed pork fillet with sweet chilli jam, five spice green pea

Shantung lamb belly

Dessert of the day



## **DINNER SET 2**

**up to 18 guests | \$98 per head**

Steamed chawanmushi with tea smoked ocean trout, macadamia nuts

Twice cooked crispy duck pancake, spices infused hoisin sauce

Malt glazed pork belly (char-siu), rose petals and maltose crunch

Steamed seafood medley with fermented chilli, glass noodle and shiso

Wok-tossed pork fillet with sweet chilli jam, five spice green pea

Sweet and spicy eggplant, fried eschalot and sesame

Shantung lamb belly

Dessert of the day

\* All menu items are subject to change according to availability \*

No split bills ♦ BYO wine \$20 per bottle

1.4% surcharge will apply to all card payment.