

THREE COURSE MENU

\$98 per person / 2 to 10 persons only

ENTREES

Choose 3 entrees per table

Tiger Prawns, Spicy Wine Sauce, Konjac Jelly & Sea Grapes

Steamed Hokkaido Scallops, Jamon XO

Daikon Trio - Daikon Puff, Daikon Cake & Pickled Daikon w/ Wagyu Bresaola

Squid & Scallop Toast, Chiu Chow Chilli Oil infused Rouille

Shanghai-style Marinated Swordfish, Sancho Pepper

Crispy Pork Belly, Pineapple Compote

Fried Tofu, Chinese Spiced Salt & Pepper (v)

DESSERT

Ginger Ice cream, Toasted Rice, Boba, Citrus Mousse & White Chocolate Perals

MAINS - served with steamed garlic rice & a side of Broccolini w/ smoked oyster sauce

Tables of 2 - Choose 2 mains

Tables of 3 to 6 - Choose 3 mains

Tables of 7 to 10 - Choose 4 mains

Steamed Whole Fish with Herbs cured Olives, Salted Lemon & Soy (equals two choices)

Cantonese-style Roasted Duck Breast, Blood Orange & Hibiscus infused Goji

Wok Fried Prawns with Ginger & Shallot

Shantong Lamb, Wok Tossed Leek

Beef Striploin Hotpot, Black Pepper & Mushrooms

Beef Cheek, White Pepper Fish Broth & Shimeji Mushroom

Spiced Lentils, Chickpeas & Roasted Vegetables (v)

TASTING MENU

\$138 per person / 2+ persons

ENTREES

Apricot Kernel, Rice Broth, Spanner Crab, Semi Dried Daikon

Steamed Hokkaido Scallops, Jamon XO

Squid & Scallop Toast, Chiu Chow Chilli Oil infused Rouille

Daikon & Wagyu Bresaola Puff

Tiger Prawns, Spicy Wine Sauce, Konjac Jelly & Sea Grapes

MAINS

Choose one for the table

OPTION A - Steamed Whole Fish
w/ Herbs cured Olives, Salted Lemon & Soy
+
Beef Striploin Hotpot, Black Pepper & Mushrooms
+
Steamed Garlic Rice

OR

OPTION B - 'Siu Mei' Platter
'Char Siu Pork'
Cantonese-style Roasted Duck Breast
Shanghai-style Marinated Swordfish
Crispy Pork Belly
+
Steamed Garlic Rice

+ **DESSERT**

1.4% surcharge for credit card payments
15% surcharge on public holidays

**CHAIRMAN
YIP**