

THREE COURSE MENU

\$98 per person / 2 to 12 persons only

ENTREES

Choose 2 entrees per table

Red Royal Prawns Noodles, Shallot Oil, Prawn Broth Reduction

Hokkaido Scallops, Jamon XO

Squid & Scallop Toast, Chiu Chow Chilli Oil infused Rouille

Shanghai-Style Marinated Swordfish, Sancho Pepper, Kohlrabi

Crispy Pork Belly, Pineapple Compote

DESSERT

Rose Cake

Pastry, Raspberry Sorbet, Lychee Ice, Rose & Buffalo ice cream, Strawberry Gum Meringue

MAINS

Tables of 2 to 3 - Choose 2 mains
Tables of 4 to 12 - Choose 3 mains

Roasted Duck Breast, Blood Orange & Shiitake Mushrooms

Kung Po-Style Prawns with Caramelised Walnuts

Tofu & Shimeji Mushrooms, Spiced Salt & Pepper (V)

'Char Siu' Pork, Rose Petal Jam, Jerusalem Artichoke

Shantong Lamb, Leek Salad

Wagyu Beef Hotpot, Black Pepper & Mushrooms

Spiced Lentils, Chickpeas & Roasted Vegetables (V)

+ Dessert

OR

PLATTERS TO SHARE

Tables of 2 to 3 - Choose 1 platter
Tables of 4 to 12 - Choose 2 platters

Steamed Whole Fish
with 15 Yr Cured Olives, Salted Lemon & Soy

'Siu Mei' Platter

- Char Siu Pork
- Roasted Duck Breast
- Shanghai-style Swordfish
- Crispy Pork Belly

Binchotan-Grilled Wagyu Steak
Chilli Salsa, Consommé

SIDES

Broccolini, smoked oyster sauce \$20

Sweet & Spicy Eggplant \$22

TASTING MENU

\$138 per person / 2 to 12 persons only

Smoked Spanner Crab, Kombu Infused Wintermelon, Salted Egg & Shiso

Hokkaido Scallops, Jamon XO

Squid & Scallop Toast, Chiu Chow Chilli Oil infused Rouille

Crispy Pork Belly, Pineapple Compote

Black Pepper Wagyu & Mushrooms Noodles

Shanghai-style Marinated Swordfish, Sancho Pepper, Kohlrabi

Roasted Duck Breast, Blood Orange & Shiitake Mushrooms

Dessert

1.4% surcharge for all credit cards |

15% surcharge on public holidays

CHAIRMAN
YIP