

FESTIVE INDULGENCE

December 20 – January 1

Iberico Pork Cheek

seasoned with cumin, mango and a hint of chili
意大利腌肉

Beauty Collagen Soup

with jade watercress, sea cucumber, abalone and fish maw
美兹浓汤烩野生菌, 西洋菜苗, 鲍鱼

Signature Roast Duck

with spices
招牌烧鸭

Twice Cooked Australian Short Rib

with spicy cranberry glaze and heirloom vegetables
回锅奥牛肋骨伴辣蔓越莓酱, 烤时蔬

Seafood Platter

seared hand dived yuzu soy scallop, oven-baked miso
Chilean seabass, fried prawns with creamy bonito aioli
海鲜聚会 (煎加拿大玉带子柚子酱油, 味曾炬卢鱼, 木鱼花草味蛋黄
酱虾)

Traditional La Mian Noodles

with Korean flower clam in tonkatsu broth
豚骨汁琵琶虾花贝汤 拉面

Fusion Dessert

Mango sago, black bean paste pancake,
assorted mini pastries
精品甜点

\$108++ per person

All prices are subject to 10% service charge & prevailing government taxes of 7%