

**SIGNATURE
REUNION
LUNAR NEW YEAR MENU**

17 January - 15 February
Lunch & Dinner

ŌRA KING SALMON YU SHENG
帝皇三文鱼捞生

DOUBLE BOILED CHICKEN
with Cordyceps Flower and Yellow Fungus
虫草花黄耳炖鸡汤

BAKED COD
marinated with Green Onion in Egg White Sauce
青葱焗鳕鱼

"WUXI" IBERICO PORK
prepared with bean paste, vinegar and spices
无锡一支骨

XO "BAK KWA" SEAFOOD FRIED RICE
肉干海鲜XO蛋炒饭

GUILING GAO WITH OSMANTHUS HONEY
桂花龟灵膏

\$108++ per pax

**GOLDEN
ABUNDANCE
LUNAR NEW YEAR MENU**

17 January - 15 February
Lunch & Dinner

ŌRA KING SALMON YU SHENG

帝皇三文鱼捞生

SLIPPER LOBSTER AND CHICKEN CONSOMMÉ

富贵龙虾炖清鸡汤

TEOCHEW FUSION STEAMED BOSTON LOBSTER

served with Thai broth

潮泰蒸波士顿龙虾

BRAISED TRUFFLE BEEF CHEEK

松露和牛颊肉

MEE SUA WITH CRAB MEAT

in silky egg gravy

赛蟹上汤烩面线

DRAGON FRUIT PURÉE

with honey ice cream and lychee pop

红龙果西米露配蜜糖冰淇淋

\$138++ per pax

VEGETARIAN LUNAR NEW YEAR MENU

17 January - 15 February
Lunch & Dinner

VEGETARIAN YU SHENG

“风生水起” 新春素捞生

COLLAGEN PEACH GUM SPINACH SOUP

“喜庆样样” 桃胶菠菜羹

OSMANTHUS MOCKED DUCK

served with seasonal greens

“金玉满堂” 桂花素鸭炒时蔬

ASSORTED MUSHROOM AND FUNGUS MEDLEY

served in vegetarian oyster sauce

“包罗万有” 红烧鼎湖上素

8-TREASURE MUSHROOM VEGETABLE TRUFFLE RICE

“花开富贵” 八宝一口饭

GUILING GAO WITH OSMANTHUS HONEY

桂花龟灵膏

\$88++ per pax