

Y E L  
L ● W  
P O T

Immerse in delectable Chinese cuisine that features high quality, sustainably sourced ingredients with an emphasis on drawing fresh and natural flavours. This menu celebrates the combination of the old and new, reimagined through the lens of Chefs Nicky and Janson.

## MID-AUTUMN FESTIVE MENU

**Spicy Osmanthus Prawn, Honey Pepper Lion's Mane**

桂花辣蝦球，蜜椒猴头菇

**Double Boiled Abalone Soup**

鲍鱼炖鸡汤

**Deep Fried Chilean Seabass, Hot & Sour Truffle Mayonnaise**

松露酸辣美奶炸鳕鱼

**Braised Crab Meat, Japanese Glass Noodles in XO Sauce**

XO 酱蟹肉焖水晶面

**Aloe Vera with Lemongrass Jelly**

芦荟香茅冻

**\$168++ per person**

**Available from August 20 to September 22, 2024**

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