




lunar new year menu
27 january - 15 february 2022

6-course set dinner

108++ per person, a minimum of 2 persons


yu sheng

double happiness & good luck sustainable yu sheng,
 faroe island salmon, flying fish roe
48++ for 3 - 5 diners

soup

superior broth, crab meat, leek, salmon roe
28++


mains

 steamed toothfish,
fermented beancurd, yam paste, wolfberries
68++ for 2 - 3 diners / 108++ for 4 - 5 diners

braised pork trotter,
flower mushrooms, chestnuts, lotus seeds, quail eggs, black vinegar
68++ for 2 - 3 diners

steamed kampong chicken drumstick,
cordyceps flower, black fungus, red dates, old ginger, chinese rose wine, opeh leaf
58++ for 2 - 3 diners / 98++ for 4 - 5 diners

dessert

 red bean paste, black sesame
glutinous rice balls, coconut cream
16++



seafood with this mark comes from a fishery that has been independently certified to the asc's standard for responsibly farmed seafood.
www.asc-aqua.org



seafood with this mark comes from a fishery that has been independently certified to the msc's standard for a well-managed and sustainable fishery.
www.msc.org



Vegetarian, may contain egg and dairy