



# *Lunar New Year Lunch Menu*

29 JANUARY TO 24 FEBRUARY 2024

## *Appetiser*

*(Please select 3)*

*Smoked salmon carpaccio & mustard frills  
with honey mustard dressing*

*Pan-fried foie gras with kumquat compote & toasted brioche*

*Chilled angel hair pasta, king crab, caviar & crispy kale with ponzu sauce*

*Hokkaido scallop & orange marmalade with fish stock beurre blanc*

## *Trio de Soupe*

*Lobster bisque, shrimp & potato with dill oil*

*Creamy truffle mushroom soup with crouton & chives*

*Herbal silken hen consommé with mini abalone & wolfberries*

## *Main Course*

*(Please select 1)*

*Australian beef tenderloin, oxtail tartlet, mashed potato with pumpkin,  
beetroot, broccolini & onion marmalade with thyme jus*

*Norwegian salmon confit, king prawns wrapped with bacon, crushed potatoes,  
asparagus & baby carrots with warm tomato vinaigrette*

## *Dessert*

*Fortune pandan pineapple tart with vanilla ice cream & red fruit coulis*

*3-course \$78 per person*

*4-course \$88 per person*

*Menu is subject to change in view of market availability. Dine-in prices are subject to 10% service charge and prevailing government taxes. Discounts are not applicable for festive dine-in menus, unless otherwise stated. Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance. Other T&Cs apply.*