



Lunar New Year Specials

JADE GREEN DUMPLINGS | \$20

steamed vegetable dumplings, truffle-infused black vinegar glaze,
toasted pine nuts (df,v)



BRAISED DUCK & BLACK BEAN NOODLES | \$34

slow cooked duck in fermented black bean and ginger sauce, wide cut
noodles, crispy shallots (df)



CRISPY WHOLE BABY BARRAMUNDI | \$48

signature oyster infused XO sauce, Chinese broccolini (df)



MANGO & WHITE CHOCOLATE 'LUNAR GLOW' | \$18

chilled mango sago, white chocolate shards, ruby grapefruit segments
(v, gf)



the reserve
RESTAURANT

