

NOVOTEL

MELBOURNE
GLEN WAVERLEY



LUNAR NEW YEAR DINNER

A shared four-course feast featuring Lunar New Year favourites — handcrafted dumplings, longevity noodles, and celebratory dishes.

28 February 2026 | 6PM- 9PM

Adults \$109 | Children (6-17) \$39
Children 5 & under dine complimentary.

Limited Seats and Private Dining available.
Bookings essential. Book via QR Code or
Rebecca.peck@accor.com | 03 8561 2317

Terms & Conditions apply. See website for details.

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MENU

ARRIVAL 开胃酒

Green Tea Vodka Spritzer*
抹茶伏特加苏打鸡尾酒

ENTRÉE 前菜

Pumpkin and Chicken Dumpling
南瓜鸡肉饺

Prawn and Chives Wonton
鲜虾韭菜云吞

Crispy Peking Duck Pancake with Hoi sin sauce
香脆北京鸭卷配海鲜酱

Vegetable Spring Roll
蔬菜春卷

Served with Soy sauce and Daubanjiang
佐酱油及豆瓣酱

PALATE CLEANSER
中场
Sorbert
冰糕

MAIN
主菜

Kung Pao Chicken

Tender chicken, crunchy peanuts, and vibrant veggies in a bold, savory sauce

宫保鸡丁

Cantonese Steamed fish

Steamed Barramundi Fish Topped with shallots ginger soy sauce

粤式清蒸鱼 / 年年有余

Suzhou-Style Red Braised Pork Belly

Pork belly chunks braised with soy sauce, rice wine, sugar and spices

苏式红烧肉

Buddha's Delight Lo Han Jai

Mixed Vegetable, Bean curd sticks, fried Tofu puffs and Mung bean noodles

罗汉斋

Longevity Noodles

Hongkong style stir fry Noodles with vegetables

港式长寿面蔬菜炒面

Nan – Jing style Egg Fried Rice

南京蛋炒饭

Chinese Sweet Corn Soup

中式玉米羹

SWEETER NOTE

甜点

Hong dou tang

Chinese Red bean soup with glutenous rice ball

红豆汤配糯米汤圆的中式红豆甜汤

Assorted Petit fours

什锦法式小点

Sliced Fruit Platter

鲜果拼盘

*Non alcoholic option available
Menu subject to change as per product availability