



Lunar New Year Lunch Menu

4 JANUARY TO 5 FEBRUARY 2023

— APPETISER —

(3-course menu – please select 1)

‘Prosperity Toss’

*Cured Salmon, Cured Hamachi, Snow Crab Meat, French Bean, Carrot,
Daikon, Pickled Ginger, Vegetable Chips, Citrus Dressing*

‘Fortune & Longevity’

Curry Infused Golden Pumpkin Soup

Pan-seared Hokkaido Scallop, Crispy Bacon Chips

— MAIN —

‘Reunion & Generosity’

Chicken Galantine Wrapped in Spinach and Grilled Jumbo Prawn

*Chanterelle Mushroom, Oven-baked Ratte Potato, Asparagus,
Baby Carrot, Fine Green Pea Mouseline, Morel Cream*

or

‘Successful Harvest’

Char-grilled Norwegian Salmon Fillet and Poached Boston Lobster

Truffle Capellini, Fennel Confit, Baby Carrot, Crustacean Cream

— DESSERT —

‘Sweet Happiness’

*Jasmine Peach Spring Blossom on Chocolate Pâte Sucrée
with Strawberry Ice Cream*

Goodwood blended coffee or selection of fine teas

3-course \$68 per person (min.2)

4-course \$78 per person (min.2)

*Menu is subject to availability of ingredients. Prices are subject to 10% service charge and prevailing government taxes.
Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance.*



Lunar New Year Degustation Dinner Menu

4 JANUARY TO 5 FEBRUARY 2023

— APPETISER —

‘Prosperity Toss’

*Cured Salmon, Cured Hamachi, Snow Crab Meat, French Bean, Carrot,
Daikon, Pickled Ginger, Vegetable Chips, Citrus Dressing*

‘Fortune & Longevity’

Curry Infused Golden Pumpkin Soup

Pan-seared Hokkaido Scallop, Crispy Bacon Chips

— MAIN —

‘Successful Harvest’

Char-grilled Norwegian Salmon Fillet and Poached Boston Lobster

Truffle Capellini, Fennel Confit, Baby Carrot, Crustacean Cream

◇ *Mandarin Orange Sorbet* ◇

‘Reunion & Generosity’

Chicken Galantine Wrapped in Spinach and Grilled Jumbo Prawn

*Chanterelle Mushroom, Oven-baked Ratte Potato, Asparagus,
Baby Carrot, Fine Green Pea Mousseline, Morel Cream*

— DESSERT —

‘Sweet Happiness’

*Jasmine Peach Spring Blossom on Chocolate Pâte Sucrée
with Strawberry Ice Cream*

Goodwood blended coffee or selection of fine teas

5-course \$108 per person (min.2)

*Menu is subject to availability of ingredients. Prices are subject to 10% service charge and prevailing government taxes.
Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance.*