

Festive

S e a s o n



Please note, all special festive offers including set menus, a la carte menus and special price menus are not to be used in conjunction with any other discount or offer.

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 0.85% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

NYE 6 COURSE SET MENU

\$238

前菜

Amuse Bouche

XO脆皮龍蝦餃 | 梅釀小番茄 | 山椒煎封
黃鱔吞拿配當歸酸忌廉

Crispy "Lobster Har Gao", XO Crumb

Heirloom Tomato with Plum Sauce

Mountain Pepper Seared Yellowfin Tuna, "Tong-Kui" Cream

橘香鰓魚

Citrus Cured Hiramasa Kingfish

Finger Lime | Avocado Purée | Verjus

黑鑽墨汁海皇湯包

Squid Ink "Tang bao"

Spanner Crab | Lobster | Yarra Valley Smoked Salmon Roe

"Glacier 51" 鱈魚

Char Siu Glazed "Glacier 51" Toothfish

King Prawn Dumpling | Zucchini | Bonito Consommé | Broccolini

紹興酒燉維省和牛小排

Shaoxing Wine Braised Victoria Wagyu Beef Short Ribs

Black Truffle | Pumpkin | Asparagus Fritter

燒肉粟米炒飯

Roasted Pork Fried Rice

Sweet Corn | Wasabiko

雙喜甜點

Duo Dessert

雪飄柚香酸奶棉花糖

Yoghurt Marshmallow Mousse

Yuzu Curd | Coconut Snow

白巧克力藍莓小兔慕絲

"White Rabbit" Candy White Chocolate Mousse

Cassis Crèmeux | Blueberry Compote | Sable