

LUNAR TREASURES SET DINNER

4-COURSE... 138

13 January to 9 February 2025



SCALLOPS TARTARE

angel hair, mushroom reduction, conpoy, calamansi



PRAWN QUENELLES

black tiger prawn, lobster bisque, braised leek, espelette,
crème fraîche



LOCAL BARRAMUNDI

Holland mussel, dried sole, fregola, Chinese cabbage,
soy beurre blanc

OR

JAPANESE WAGYU SHORTRIBS

Chinese dried sausage, potato puff, rice wine,
water chestnut



GUAVA & GINGER FLOWER

poached guava, ginger flower, plum jelly, yuzu sorbet

