



Lunar New Year Dinner Menu

29 JANUARY TO 24 FEBRUARY 2024

Appetiser

(Please select 1)

Chilled angel hair pasta, king crab, sakura ebi & caviar with ponzu sauce

*Smoked salmon carpaccio, cucumber & pickled onion
with honey mustard dressing*

Soup

(Please select 1)

Lobster bisque, shrimp & potato with dill oil

Creamy truffle mushroom soup with crouton & chives

*Herbal silken hen consommé
with black truffle chicken dumpling & wolfberries*

Hot Entrée

(Please select 1)

*Pan-fried foie gras, roasted duck spring roll
& kumquat compote with hoisin sauce*

*Hokkaido scallops, ikura & orange marmalade
with fish stock beurre blanc*

Main Course

(Please select 1)

*Australian beef tenderloin, oxtail tartlet, mashed potato with pumpkin,
beetroot, broccolini & onion marmalade with thyme jus*

*Norwegian salmon confit, king prawns wrapped with bacon, crushed potatoes,
asparagus & baby carrots with warm tomato vinaigrette*

Dessert

Fortune pandan pineapple tart with vanilla ice cream & red fruit coulis

5-course \$108 per person

Menu is subject to change in view of market availability. Dine-in prices are subject to 10% service charge and prevailing government taxes. Discounts are not applicable for festive dine-in menus, unless otherwise stated. Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance. Other T&Cs apply.