

迎春接福,合家团圆

2025 Chinese New Year

Home Reunion Takeaway

Available From 10 January to 12 February 2025 (3 Days Advance Order Required)

Prosperity Yu Sheng

Asian-inspired Lo Hei with Julienned Daikon, Carrots, Thai Green Mango & Papaya, Pomelo and Ginger Flower. Served with Citrus-cured Salmon, Marinated Jelly Fish, Roasted Pine Nuts, Grapeseed Oil, Crispy Fish Skin, Pork Skin Crackers and Yuzu Kumquat Sauce.

\$58 nett (S) | \$78 nett (L)

Twice-Cooked Black Garlic Truffle Pork Belly Char Siew

Sous Vide Spanish Pork Belly infused with homemade Black Garlic Truffle marinade, finished in wood-fired oven for a perfect caramelized crust.

Comes with Pickles and Black Garlic Char Siew Sauce.

\$78 nett per kg | Min 1/2 kg

Kumquat Honey-glazed Rotisserie Chicken

48-Hour Citrus-brined with Tangerine Peel and Herbs.

Slow roasted in rotisserie oven for juicy and tender meat. Comes with Kumquat Reduction.

(Approximately 1.1 kg after cooking)

\$58 nett

Tea-Smoked Eight Treasure Duck

Farm Duck stuffed with traditional 'Eight Treasures' and Glutinous Rice. Marinated with Five-Spice and Aged Hua Tiao Wine, and wrapped and steamed in Lotus Leaf. (Approximately 1.2 kg after cooking)

\$98 nett