

# LUNAR NEW YEAR SET LUNCH

Minimum 2 persons  
Served with House-made Yu Sheng

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## PROSPEROUS MENU - \$68++

Traditional House-made Cured Trout Yu Sheng with Condiments  
Choice of Dressing : Original, Yuzu, Oriental Style

Steamed Compressed Chicken with Prawn Mousse,  
Layered Truffle, Seasonal Vegetable and Abalone Sauce

Chef's Selection of Waxed Meats with Fragrant Rice

Steamed Nian Gao with Glutinous Rice Ball,  
Azuki Red Bean Ice Cream and Desiccated Coconut

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## ABUNDANT MENU - \$98++

Traditional House-made Cured Trout Yu Sheng with Condiment  
Choice of Dressing : Original, Yuzu, Oriental Style

Slow-Cooked Duck Leg with Sea Cucumber,  
Chinese Mushrooms and Braised Dried Oyster

Chef's Selection of Waxed Meats with  
Fragrant Rice and Seasonal Vegetables

Osmanthus Gelee with Coconut Sorbet, Goji Berries,  
Kumquat Compote and Apple Shisho Emulsion

Menu items are subject to change according to seasonality and availability.

# LUNAR NEW YEAR SET DINNER

Minimum 2 persons  
Served with House-made Yu Sheng

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SELECT ONE MENU

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## PROSPEROUS MENU - \$128++

Traditional House-made Cured Trout Yu Sheng with Condiment  
Choice of Dressing : Original, Yuzu, Oriental Style

Double-boiled "Ang Xin" Chicken  
with Fish Maw and Black Truffles

Steamed Compressed Chicken with Prawn Mousse,  
Layered Truffle, Braised Abalone and Chinese Mushrooms

Chef's Selection of Waxed Meats with Fragrant Rice

Steamed Nian Gao with Glutinous Rice Ball  
Azuki Red Bean Ice Cream and Desiccated Coconut

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## ABUNDANT MENU - \$168++

Luxe Abalone Yu Sheng with Condiments  
Choice of Dressing: Original, Yuzu, Oriental Style

Double-boiled Sea Treasure  
with Abalone, Conpoy and Morel

Baked Caramelized Black Cod Fillet  
with Buttered Edamame Bean and Miso Glaze

Wok-fried Ramen Noodle with Seafood Broth,  
Hokkaido Scallops and Rock Lobster

Chilled Hashima with Ginseng and Red Dates

Menu items are subject to change according to seasonality and availability.