

## CHINESE NEW YEAR LUNCH SET

Available Monday to Saturday\*  
From 12:00 pm to 3:00 pm

Minimum 2 persons  
Served with Traditional House-made Cured Trout Yu Sheng with Condiments  
Choice of Dressing : Original or Yuzu Oriental

### PROSPEROUS MENU - \$68++

Steamed Compressed Chicken with Prawn Mousse, Layered Truffles, Seasonal Vegetables and Abalone Sauce	Chef's Selection of Waxed Meats with Fragrant Rice
---	---

Steamed Nian Gao with Glutinous Rice Balls,  
Adzuki Red Bean Ice Cream and Desiccated Coconut

### ABUNDANT MENU - \$98++

Slow-Cooked Duck Leg with Sea Cucumber, Chinese Mushrooms and Braised Dried Oysters	Chef's Selection of Waxed Meats with Fragrant Rice and Seasonal Vegetables
--	---

Osmanthus Gelée with Coconut Sorbet, Goji Berries,  
Kumquat Compôte and Apple Shiso Emulsion

### WESTERN SET MENU

2 - Course : \$30++ | 3 - Course : \$38++

Confit Tomato Top with Basil Creme Fromage  
Marinated Crab Meat and Crepe Chip  
or

Roasted Beetroot Soup with Fried Brussel Sprout,  
Herbs Pesto and Crusted Almond (VN)

Chargrilled Black Angus Striploin, Honey Roasted Kabocha  
Mascarpone White Polenta and Foie Gras Mustard Creme Sauce  
(additional \$10)  
or

Roasted Octopus with Cayenne Pepper, Capsicum Relish,  
Cocktail Pearl Onion and Baby Ratte Potato  
or

Ragout of Artichoke Barigoule with Deep-fried Red Quinoa  
Parsley Butter, Impossible Mince Beef and Toast Bread (V)

Soaked Classic Savarin with Passion Cremeux  
Fresh Tropical Fruits and Raspberry Meringue  
or

Baked Choux Pastry with Mascarpone Mousse,  
Nespresso Gelee and Chocolate Soil

### LUNAR NEW YEAR

#### ADD - ONS

Double-boiled "Ang Xin" Chicken  
with Fish Maw and Black Truffles | 26

Steamed Compressed Chicken with Prawn Mousse,  
Layered Truffle, Braised Abalone and  
Chinese Mushrooms | 48

Baked Caramelized Black Cod Fillet  
with Buttered Edamame Beans and Miso Glaze | 42

Wok-fried Ramen Noodle with Seafood Broth,  
Hokkaido Scallops and Rock Lobster | 36

Traditional House-made Cured Trout Yu Sheng with Condiments  
Choice of Dressing : Original or Yuzu Oriental  
Small: 68 (6 - 8 people) | Large: 128 (8 - 10 people)

Chinese Spice Braised Pork Knuckle\*\*  
with Sea Cucumber, Black Moss and Chestnuts | 158

Chef Andrew's Pen Cai with Truffle\*\*  
Small : 288 (6 - 8 people) | Large: 488 (8 - 10 people)

\*\*Order 1 day in advance

### LUNAR NEW YEAR BEVERAGE

#### Signature Craft Beers

Tropicana Botanical Pilsner | Crocodile Sunset Summer Ale | Banana Sunday Session Ale

13

#### Hong Shu (Red Rat)

Seedlip Spice, Tomato Juice, Yuzu Juice,  
Rosemary Syrup, Cheddar Cheese

18

#### Bai Shu (White Rat)

Vodka, Clarified Tomato Juice,  
Yuzu Juice, Rosemary Syrup

18

#### Yuzu Lemonade

6

\*Set lunch and set dinner are not applicable from 24th - 26th January 2020

All prices are in Singapore Dollars and subject to 10% service charge and prevailing goods & services tax

## CHINESE NEW YEAR DINNER SET

Available Monday to Saturday\*

From 6:00pm to 10:30pm

Minimum 2 persons

### PROSPEROUS MENU - \$128

Traditional House-made Cured Trout Yu Sheng with Condiments

Choice of Dressing : Original or Yuzu Oriental

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

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

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

Chef's Selection of Waxed Meats  
with Fragrant Rice

### ABUNDANT MENU - \$168

Luxe Abalone Yu Sheng with Condiments

Choice of Dressing : Original or Yuzu Oriental

Double-boiled Sea Treasures  
with Abalone, Conpoy and Morel Mushrooms

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

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

Chilled Hashima  
with Ginseng and Red Dates

### CHEF'S DEGUSTATION

3 - Course : \$72 | 4 - Course : \$86

Hot-smoked Asparagus with Kale Salad  
Eggplant Caviar, Grated Comte Cheese and Egg Crisp (V)

Classic Lobster Bisque with Petit Royan Ravioli  
or

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

Chargrilled Black Angus Striploin Honey Roasted Kabocha  
Mascarpone White Polenta and Foie Gras Mustard Creme Sauce  
or

Baked Caramelised Black Cod Fillet  
with Buttered Edamame Bean and Miso Glazed

Chinese Osmanthus Gelee with Goji Berries, Kumquat Compote  
Homemade Coconut sorbet and Apple Shiso Foam  
or

Soaked Classic Savarin with Passion Cremeux  
Fresh Tropical Fruits and Raspberry Meringue

### LUNAR NEW YEAR

#### ADD - ONS

Double-boiled "Ang Xin" Chicken  
with Fish Maw and Black Truffles | 26

Steamed Compressed Chicken with Prawn Mousse,  
Layered Truffle, Braised Abalone  
and Chinese Mushrooms | 48

Baked Caramelised Black Cod Fillet  
with Buttered Edamame Beans and Miso Glaze | 42

Wok-fried Ramen Noodle with Seafood Broth,  
Hokkaido Scallops and Rock Lobster | 36

Traditional House-made Cured Trout Yu Sheng with Condiments  
Choice of Dressing : Original or Yuzu Oriental  
Small: 68 (6 - 8 people) | Large: 128 (8 -10 people)

Chinese Spice Braised Pork Knuckle\*\*  
with Sea Cucumber, Black Moss and Chestnuts | 158

Chef Andrew's Pen Cai with Truffle\*\*  
Small : 288 (6 - 8 people) | Large: 488 (8 -10 people)

\*\*Order 1 day in advance

### LUNAR NEW YEAR BEVERAGE

#### Signature Craft Beers

Tropicana Botanical Pilsner | Crocodile Sunset Summer Ale | Banana Sunday Session Ale

13

#### Hong Shu (Red Rat)

Seedlip Spice, Tomato Juice, Yuzu Juice,  
Rosemary Syrup, Cheddar Cheese

18

#### Bai Shu (White Rat)

Vodka, Clarified Tomato Juice,  
Yuzu Juice, Rosemary Syrup

18

#### Yuzu Lemonade

6

\*Set lunch and set dinner are not applicable from 24th - 26th January 2020

All prices are in Singapore Dollars and subject to 10% service charge and prevailing goods & services tax