NEW YEAR'S EVE MENU

$298++

Poached French Oyster
Chinkiang vinaigrette, leek, ginger

Chilled White Jade Noodle
Bafun uni, chilli garlic oil, preserved vegetables

Chicken Dumpling
Silken tofu espuma, Sichuan peppercorn oil

Pan Seared Kinmedai
Seasonal fruit relish, sweet & sour sauce

Dry Aged Maple Leaf Duck Breast
Confit leg, mandarin puree, black bean puree, tangerine peel jus

OR

A4 Miyazaki Wagyu Striploin (+$60)
Radish, chrysanthemum greens, douchi mandarin jus

Longan Jelly
Candied white fungus

Chestnut Mousse
Cranberry financier, red yeast rice cremeux, tangerine

If you have any food allergy or intolerance, please kindly let a member of our team know.
Prices subject to 10% service charge and prevailing government taxes.

NEW YEAR'S EVE VEGETARIAN MENU

$298++

Salt Baked Beetroot Tartlet
Mala spices, pickled shallot, smoked xiao mi la

Chilled White Jade Noodle
Tonburi, chinkiang vinaigrette, preserved vegetables

Mapo Tofu
Plant based dumpling, silken tofu espuma, chilli garlic oil

Plant Based Ngoh Hiang
Grilled bamboo shoot, lychee sauce, sweet potato puree

Eight Treasures Rice
Assorted vegetables, pickles, black bean sauce

Sweetcorn Pudding
Coconut barley rice, corn sorbet, tamarind tuile

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