

CHINESE NEW YEAR SET MENU

AED 288 per person

STARTERS

馄饨酸辣金汤●●●

Carrot Broth Hot & Sour Wonton Soup

带子凤眼饺❶❶◎●

Scallop Dumpling

MAINS

Choose One

豉油皇椒仔炒花腩◎◎●●●●

Stir-Fried Pork Belly with Spicy Superior Soya Sauce

煲仔鲈鱼柳◎◎○●●

Clay-Pot Seabass Fillet

香辣酱爆鸡◎◎◎◎◎◎◎

Stir-Fried Chicken Fillet with Spicy Bean Sauce

芥末酱炒牛仔粒◎◎◎◎

Wok-Fried Beef Cube with Eryngii Mushroom and Savoury Wasabi Sauce

SIDES

Choose One

黑松露酱炒鸳鸯饭◎◎◎

Black Truffle Paste Fried Brown & Jasmine Rice with Diced Vegetables

鸡丝豆芽炒面◎◎●●●

Fried Noodles with Shredded Chicken, Bean Sprout and Chilli Paste

DESSERT

香茅冻配百香果冰糕❶

Chilled Lemongrass Jelly with Passion Fruit Sorbet

②ALCOHOL ③VEGETARIAN ①NUTS ③ SEEDS ⑤GLUTEN-FREE ②SHELLFISH ①DAIRY ①CONTAINS EGG ②CONTAINS SOY

® VEGAN ORAW FOOD ● SPICY ○ FISH ○ PORK

CHINESE NEW YEAR MENU

STARTERS

馄饨酸辣金汤◎◎◎ Carrot Broth Hot & Sour Wonton Soup	45
带子凤眼饺 • ○ ○ • Scallop Dumpling	65
MAINS	
豉油皇椒仔炒花腩 ♥ ♥ ● ● ● ● ● Stir-Fried Pork Belly with Spicy Superior Soya Sauce	130
煲仔鲈鱼柳 ◎ ◎ ● ● ● Clay-Pot Seabass Fillet	150
香辣酱爆鸡 © © © © © © Stir-Fried Chicken Fillet with Spicy Bean Sauce	105
芥末酱炒牛仔粒❷❷❷❷ Wok-Fried Beef Cube with Eryngii Mushroom and Savoury Wasabi Sauce	160
SIDES	
黑松露酱炒鸳鸯饭 ⊙ • • Black Truffle Paste Fried Brown & Jasmine Rice with Diced Vegetables	70
鸡丝豆芽炒面 © © • • • • • • • • • • • • • • • • •	65
DESSERT	
香茅冻配百香果冰糕 ① Chilled Lemongrass Jelly with Passion Fruit Sorbet	45