



MONDAY, JANUARY 18 – SUNDAY, JANUARY 31, 2016
RESTAURANT WEEK



\$49 Dinner

Choose 3 items

STARTER

(choice of)

Hargow Dumplings

Bamboo Shoots, Garlic, Chinese Black Bean

“Hot & Sour” Kabocha Squash

King Crab Wonton, Candied Pumpkin Seeds, Sesame Oil

Asian Pear Salad

Watercress, Shisho, Candied Cashews, Yuzu Miso Vinaigrette

Second

(choice of)

Singapore Style Chili Prawns

Blue Crab, Scallion, Chilies, Pickled Ginger

Soy Glazed Kurobuta Pork Shank

Wok Fired Brussels Sprouts, Chilies, Garlic

White Sea Bass Steamed in Lotus Leaves

Prawns, Lobster, XO Sticky Rice

Szechuan Style Prime Filet of Beef *(\$15 supplement)*

Smoked Chili-Shallot Sauce, “La You” Oil

Third

(choice of)

Yuzu Lemon Posset

Poached Tangerines, Yoghurt Ice Cream, Sherbet Fizz

Chocolate Early Grey Torte

Blackberry, Forbidden Rice, Early Grey Ice Cream

\$49 Person – Not including beverages, tax, and gratuity