

Happy New Year 2017

7 Course New Year's Eve Menu

1st Course

Dim Sum for the Table

Spring Rolls, Bao Buns, Prawn Toast, Szechuan Cucumbers
Pot Stickers, Har Gow, Sesame Caviar Toast

2nd Course

Lobster Wonton Soup

French Black Truffle, Farm Egg, Napa Cabbage

3rd Course

Day Boat Scallop

Charred Onion, Bok Choy, Mala Relish

4th Course

Twice Cooked Pork Belly

Chow Fun, Stir Fried Vegetables, Sesame Chili Sauce

5th Course

Roasted Peking Duckling

Bao Buns, Cucumber, Pickled Radish, Scallion

6th Course

“Szechuan Style” American Wagyu Ribeye

Toasted Red Chilies, Garlic, Shallots, Cilantro

7th Course

“Yuzu Tart”

Yuzu Zabaglione, Pate Sucree Crumble, Lemongrass Ice Cream

\$165

Does include ½ a bottle of Champagne per 2 guests

(does not include other beverages, tax or gratuity)

John Lechleidner / Chef de Cuisine