



NEW YEAR'S EVE

Classic Small Eat Combination

served individually

Steamed golden jade har gau
金翡翠虾饺皇

Micro green salad with pomegranate
脆莲片石榴拌沙拉

Shanghai xiao long bun with crab roe
蟹皇灌小笼包

Appetizer

Traditional Peking duck with black truffle (half duck)
传统北京烤鸭配鱼子酱

Entrée

served family style

Charcoal grilled Chilean sea bass with wild flower honey
香煎和牛黑椒酱

Wok-fried Wagyu beef with black pepper sauce
炭烧蜂蜜智利鲈鱼

Stir-fried spiny lobster with fried brown rice
黄汤龙虾尾配炒糙米饭

Dessert

Vanilla mango pudding
Steamed sponge, jasmine rice sorbet, litchee pearls

Snap, Share, Savor



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\$195++ per guest, based on a two guest per table minimum, not including beverages, taxes or service charges



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蟹皇灌湯小籠包

Appetizer

Traditional Peking duck with black caviar (half duck)

传统北京烤鴨配魚子醬

Entrée - Seafood

served family style

Spicy tiger prawn with edamame

辣醬爆毛豆海蝦球

Charcoal grilled honey Chilean seabass with black truffle

松露片炭燒蜂蜜鮭魚

Entrée - Meat

served family style

Wok-fried Wagyu beef with black pepper sauce

香煎和牛黑椒醬

Stir-fried spiny lobster with fried brown rice

黃湯龍蝦尾配炒糙米飯

Dessert

Vanilla mango pudding

Steamed sponge, jasmin rice sorbet, litchee pearls

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NEW YEAR'S EVE

VEGETARIAN

Appetizer

Micro green salad with black truffle in plum dressing
黑松露片脆莲百合拌沙拉

Classic Vegetarian Dim Sum Platter

Golden assorted mushroom dumplings
金泊野菇餃

Crystal black rice dumplings
紫米水晶餃

Crystal black truffle with edamame dumplings
碧玉松露毛豆餃

Entrée

Stir-fried black pepper vegetarian chicken
甜豆彩椒炒素雞

Crispy vegetable taro fish with sweet & sour sauce
甜酸醬酥脆素魚

Entrée

Stir-fried asparagus with morel mushroom and lily bulb
羊肚菌百合炒蘆筍

Black truffle fried brown rice with vegetables
黑松露毛豆炒糙米飯

Dessert

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