



LUNAR NEW YEAR 2020

6-COURSE MENU \$198++ | **WINE PAIRING \$128++**

PROSPERITY

YUSHENG

Salmon, peanut, sesame, honey plum sauce

CÉ LA VI SAKE, JUNMAI DAIGINJO, KYOTO, JAPAN

LONGEVITY

HOKKAIDO SCALLOP & OYSTER with OSCIETRA CAVIAR

Sudachi ponzu, yuzu kosho

2017 MULLER CATOIR 'HAART' RIESLING TROCKEN, PFALZ, GERMANY

LUCK

SHIITAKE MUSHROOM VELOUTE & SEA URCHIN CUSTARD

Oita shiitake mushrooms, leek, onion

2017 VASSE FELIX 'PREMIER' CHARDONNAY, MARGARET RIVER, AUSTRALIA

HARMONY

SEARED TAMARIND TIGER PRAWNS

Roasted eggplant, red curry, lemongrass emulsion

2018 DOMAINE OTT, BY.OTT, ROSE, PROVENCE, FRANCE

WEALTH

A4 KAGOSHIMA WAGYU BEEF

Black truffle vinaigrette, toasted brioche, kinome

2015 RODA RESERVA, TEMPRANILLO, RIOJA, SPAIN

LOVE

ORANGE PINEAPPLE MILLEFEUILLE

Milk chocolate cremeux, vanilla ice cream

2014 CHATEAU SIMON, SAUTERNES, FRANCE



LUNAR NEW YEAR 2020

LUNCH SET MENU

2-COURSE MENU \$58⁺⁺
WINE PAIRING \$48⁺⁺

3-COURSE MENU \$68⁺⁺
WINE PAIRING \$68⁺⁺

PROSPERITY

YUSHENG

Salmon, peanut, sesame, honey plum sauce

CÉ LA VI SAKE, JUNMAI DAIGINJO, KYOTO, JAPAN

OR

LONGEVITY

HOKKAIDO SCALLOP & OYSTER with OSCIETRA CAVIAR

Sudachi ponzu, yuzu kosho

2017 MULLER CATOIR 'HAART' RIESLING TROCKEN, PFALZ, GERMANY

OR

LUCK

SHIITAKE MUSHROOM VELOUTE & SEA URCHIN CUSTARD

Oita shiitake mushrooms, leek, onion

2017 VASSE FELIX 'PREMIER' CHARDONNAY, MARGARET RIVER, AUSTRALIA

HARMONY

SEARED TAMARIND TIGER PRAWNS

Roasted eggplant, red curry, lemongrass emulsion

2018 DOMAINE OTT, BY.OTT, ROSE, PROVENCE, FRANCE

OR

WEALTH

A4 KAGOSHIMA WAGYU BEEF (+\$18 supplement)

Black truffle vinaigrette, toasted brioche, kinome

2015 RODA RESERVA, TEMPRANILLO, RIOJA, SPAIN

LOVE

ORANGE PINEAPPLE MILLEFEUILLE

Milk chocolate cremeux, vanilla ice cream

2014 CHATEAU SIMON, SAUTERNES, FRANCE