



## \$38 PER PERSON FOR LUNCH



The whole table is required to order from the menu Available Mon-Fri 25th November - 24th December



#### FIRST COURSE



# CHOICE OF

## BUTTERNUT SQUASH DUMPLING

brown butter tamarind sauce

#### FOR AGED MUSHROOM DUMPLING

shimeji, shiitake, maitake, water chestnut mushrooms (ve)

SHRIMP & BACON SIU MAI

chili, chive, soy vinegar

PEKING DUCK SPRING ROLL

cranberry-plum sauce



## SECOND COURSE

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## CHOICE OF

## ROASTED ARCTIC CHAR

brown butter tamarind sauce, delicata squash, maitake mushroom



soy-garlic butter, crushed fingerling potatoes, watercress (\$10 supplement)

SPIT ROASTED

LEMONGRASS CHICKEN

herb salad, charred lime, Thai chili

ACORN SQUASH STICKY RICE

mushroom xo, brown butter sauce



#### DESSERTS



## CHOICE OF

PECAN PIE

soy sauce ice cream

# SAKE EGGNOG TRIFLE

Panettone sponge, caramelized almonds







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## \$65 PER PERSON FOR DINNER



The whole table is required to order from the menu Available Mon-Sat 25th November - 24th December



#### FIRST COURSE

CHOICE OF

FOR AGED MUSHROOM DUMPLING



brown butter tamarind sauce

shimeji, shiitake, maitake, water chestnut mushrooms (ve) YELLOWFIN TUNA CRUDO

maple bourbon soy, meyer lemon, charred figs, daikon cress

SHRIMP & BACON SIU MAI

chili, chive, soy vinegar

PEKING DUCK SPRING ROLL

cranberry-plum sauce

SOUP DUMPLING



#### SECOND COURSE

#### CHOICE OF

#### PEKING DUCK CASSOULET

Chinese sausage, soy glazed pork belly, duck egg

ROASTED MAIN HALF LOBSTER

brown butter tamarind sauce, charred lime

SPIT ROASTED LEMONGRASS CHICKEN

herb salad, charred lime, Thai chili

ACORN SQUASH STICKY RICE

mushroom xo, brown butter sauce

CRISPY MADAGASCAR PRAWN

fragrant fish sauce, long red chili, crispy garlic, scallions

BLACK ANGUS BAVETTE

soy-garlic butter, crushed fingerling potatoes, watercress

DESSERTS

## CHOICE OF

APPLE GALETTE miso ice cream

PECAN PIE

CHOCOLATE TART

SAKE EGGNOG TRIFLE

Panettone sponge, caramelized almonds





toasted sesame ice cream