

# HAPPY CHINESE NEW YEAR

Year of the Snake

**\$68pp**

Taste menu for 2 -3 guests

## ENTRÉE

**shrimp stuffed nori seaweed roll** 紫菜海鮮蝦捲  
fish mousse, surimi, asparagus, carrot, ginger, shaoxing wine

**xiao long bao** 小籠包  
little shanghai pork soup dumpling

**new year spring roll** 野菌蔬菜春卷  
shiitake, wood ear mushroom, carrot, vermicelli, sesame oil

## TO SHARE

**siu yuk crackling roast pork** 燒肉  
glace cucumber, piquant plum sauce

**hong kong style salad king prawns** 生果沙律蝦  
crispy seared prawns, salad cream, summer fruits

**wok tossed broccoli with crab meat sauce** 蟹肉炒西蘭花  
sandcrab, chicken stock, egg white sauce, sesame oil

## RICE

**steamed jasmine rice**  
絲苗白飯

太太  
TAI TAI



# HAPPY CHINESE NEW YEAR

Year of the Snake

**\$68pp**

Taste menu for 4 guests or more

## ENTRÉE

**shrimp stuffed nori seaweed roll** 紫菜海鮮蝦捲  
fish mousse, surimi, asparagus, carrot, ginger, shaoxing wine

**xiao long bao** 小籠包  
little shanghai pork soup dumpling

**new year spring roll** 野菌蔬菜春卷  
shiitake, woodear mushroom, carrot, vermicelli, sesame oil

## TO SHARE

**siu yuk crackling roast pork** 燒肉  
glâce cucumber, piquant plum sauce

**hong kong style salad king prawns** 生果沙律蝦  
crispy seared prawns, salad cream, summer fruits

**steamed ginger & shallots deep sea cod steak** 清蒸姜蔥深海鱈魚  
shaoxing wine, toasted sesame oil, premium soy

**wok tossed broccoli with crab meat sauce** 蟹肉炒西蘭花  
sandcrab, chicken stock, egg white sauce, sesame oil

## RICE

**black truffle egg fried rice**  
松露炒飯

**太太**  
TAI TAI

