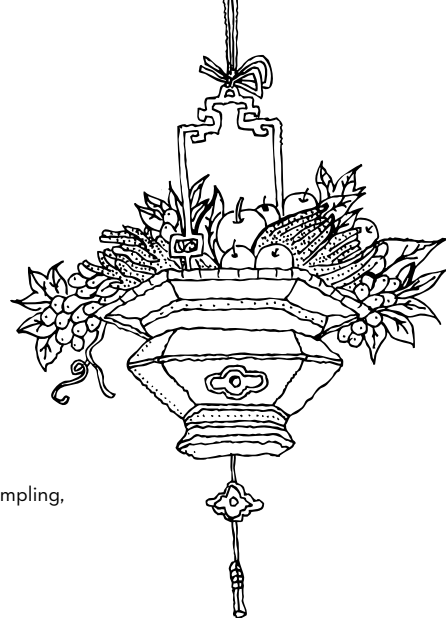


NEW YEAR'S EVE SET MENU

6 COURSES

88 /person (early-bird seating at 6pm + Privé Card members)

98 /person (regular-seating at 7.30pm)



PEKING DUCK LIVE STATION

—

NY1

APPETISER PLATTER (P)

Suckling Pig, Si Chuan Spicy 'Mala' Chicken, Baked Shanghai Soup Dumpling,
Chilled Seaweed & Cucumber Salad

化皮乳豬、四川口水雞海蜇、焗小籠包、手帕紫菜青瓜

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NY2

DOUBLE-BOILED CHICKEN CONSOMME WITH MOREL & DRIED SCALLOPS

Winter Melon

羊月土菌、玉環柱甫純雞湯

—

NY3

LOTUS LEAF-WRAPPED HALIBUT FILLET TRADITIONAL STYLE

河香古法蒸比目魚

—

NY4

BRAISED & BAKED AUSTRALIAN GRASS-FED BEEF CHEEKS (served pink)

Hawthorne & Plum Sauce, Broccoli, Chinese Pickles

山楂、梅子醬炖烤牛面頰

—

NY5

ABALONE FRIED GLUTINOUS RICE (P)

Chinese Sausage, Abalone Gravy

南非鮑魚津菜立味糯米飯

—

NY6

WARM EGG CUSTARD TART

White Peach, Burnt Meringue, Sesame Crumble, Peach Sorbet

蛋奶撻

焦糖白桃, 蛋白霜, 芝麻, 桃雪葩



P - Contains Pork

- Some menu items may be made vegetarian-friendly. Please check with your server. •
- Minimum 2 orders per set •
- Prices exclude 10% service charge and GST •