

NEW YEAR'S EVE SET MENU

6 COURSES

88 /person (early-bird bookings made between 6pm-7pm + Privé Card members)

98 /person (regular-bookings made from 8.30pm onwards)

PEKING DUCK LIVE STATION

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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

FLOWER CLAMS & SHRIMP WONTON IN FISH SUPERIOR BROTH

Pickled Vegetables
花蜆雲吞鹹菜魚湯

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NY3

CRISPY-BATTERED HALIBUT

Yuzu, Spicy Ginger Flower Glaze
柚子香花汁脆比目魚

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NY4

BRAISED BEEF CHEEK WITH LEEK AND GARLIC

京蔥蒜子牛頰肉

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NY5

ABALONE FRIED GLUTINOUS RICE (P)

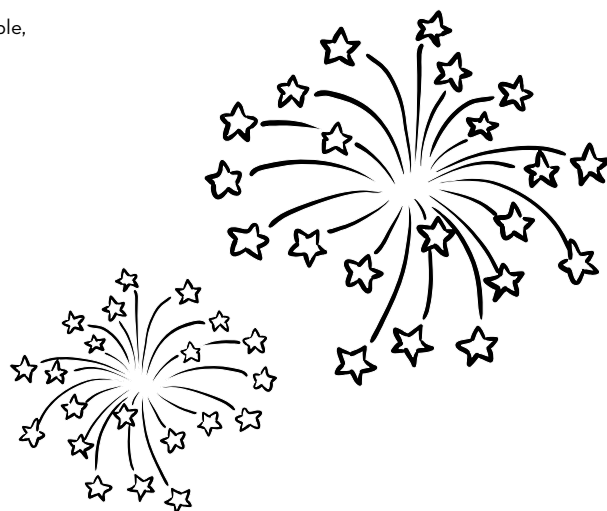
Chinese Sausage, Abalone Gravy
南非鮑魚津菜立味糯米飯

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NY6

WARM EGG CUSTARD TART

White Peach, Burnt Meringue, Sesame Crumble,
Coconut Sorbet
蛋奶撻 焦糖白桃, 蛋白霜, 芝麻, 椰子雪葩



P - Contains Pork

• Some dishes can be made vegetarian or vegan-friendly. Please check with your server •

• Prices exclude 10% service charge and GST •