

## EASTERN SET DINNER MENU JANUARY & FEBRUARY 2025

三色拼盆 🍤🐷🍴🍴

麻辣虾球, 上素炸春卷 & 密制叉烧

### TRIO COMBINATION PLATTER

Mala prawn, vegetarian spring roll & pork char siew

*Dr Loosen, Riesling, Mosel, Germany 2022*

虫草花向螺花胶炖山芭鸡汤 🍤🐷

### DOUBLE BOILED CHICKEN SOUP

With cordyceps flower, sea whelk, dried scallops & fish maw

碧祿六頭鮑魚伴鮑汁雞粒焗飯 🍤🐷

### BRAISED SIX-HEAD ABALONE

Served with braised rice and chicken, & seasonal greens

*Silver Heights, Jiayuan, Pinot Noir, Ningxia, China 2021*

爆珠芦荟香茅凍伴巧克力蛋糕 🍴

### CHILLED LEMON GRASS JELLY WITH ALOE VERA & POPPING BOBA WITH A SIDE OF CHOCOLATE CAKE

*Château Rieussec, Sauternes, Bordeaux, France 2010*

\$98 per person (Exclusive of wine pairing)

Additional \$58 for wine pairing

🥛 Dairy

🍳 Eggs

🐷 Pork

🍤 Shellfish

🌿 Vegetarian

🌰 Nuts

🍴 Gluten-free

## WESTERN SET DINNER MENU JANUARY & FEBRUARY 2025

### STARTER

#### ROASTED BUTTERNUT PUMPKIN WITH BRIE TARTLETS

Served with grated macadamia nuts, mixed leaves, red radish & pomegranate molasses

*Dr Loosen, Riesling, Mosel, Germany 2022*

### SOUP

#### LOBSTER BISQUE (contain alcohol)

With chives

### ENTRÉE

#### GRILLED WAGYU BEEF HANGER STEAK

Served with truffle fries, asparagus, Dijon mustard & port wine sauce

*Joseph Phelps, Cabernet Sauvignon, Napa Valley, USA 2019*

### DESSERT

#### THE 2ND FLOOR SIGNATURE LIQUID CENTER








#### CHOCOLATE MOELLEUX

Warm rich chocolate cake served with vanilla ice cream & strawberries on the side

*Graham's, 10-Year-Old, Tawny Port, Douro, Portugal*

\$98 per person (Exclusive of wine pairing)

Additional \$68 for wine pairing

 Dairy  Eggs  Pork  Shellfish  Vegetarian  Nuts  GF Gluten-free