



Christmas Lunch Set Menu
From 24th to 26th December 2021
(2 seating 11am-1pm / 130pm-330pm)

Starter 前菜
Turkey Salad, Field Greens 火鸡沙律

South Australian Lobster Har Kow, Yunnan Ham 火腿南澳龙虾粿

Drunken Abalone, Hua Tiao 花雕醉鲍鱼

Barbecue Pluma Iberico Pork, Yellow Mountain Honey 蜜汁顶级西班牙黑毛猪叉烧

Soup 汤
Bird Nest Soup, Pumpkin, Assorted Seafood 燕窝海鲜南瓜羹
Or 或
Hot & Sour Soup, Assorted Seafood 海鲜酸辣羹

Main Course 御宴
Apple Wood Roasted 42 Days Peking Duck "Signature Mott 32 Cut" 42
天饲养北京片皮鸭 (苹果木烧)

Steamed Boston Lobster, Chopped Chili, Enoki Mushroom (Half) 剁椒金菇蒸开边龙虾

Braised Free-Range Chicken, French Chestnut 法国栗子焖走地鸡

Wagyu Beef Fried Rice, Premium Soy Sauce 头抽和牛粒炒饭

Dessert 甜点
Lychee Sorbet 荔枝雪糕

- \$168++ per person 每位
- Minimum two guests 最少两位起
- Add on 375ml / 750ml Champagne at \$58 / \$120

Price are subject to 10% service charge and prevailing good & service tax



Christmas Dinner Set Menu

From 24th to 26th December 2021
(2 seating 530pm-8pm / 830pm-11pm)

Starter 前菜

Turkey Salad, Field Greens 火鸡沙律

South Australian Lobster Har Kow, Yunnan Ham 金腿南澳龙虾粿

Drunken Abalone, Hua Tiao 花雕醉鲍鱼

Barbecue Pluma Iberico Pork, Yellow Mountain Honey 蜜汁顶级西班牙黑毛猪叉烧

Soup 汤

Bird Nest Soup, Pumpkin, Assorted Seafood 燕窝海鲜南瓜羹

Or 或

Hot & Sour Soup, Assorted Seafood 海鲜酸辣羹

Main Course 御宴

Apple Wood Roasted 42 Days Peking Duck "Signature Mott 32 Cut" 42
天饲养北京片皮鸭 (苹果木烧)

Steamed Boston Lobster, Chopped Chili, Enoki Mushroom (Half) 剁椒金菇蒸开边龙虾

Braised Free-Range Chicken, French Chestnut 法国栗子焖走地鸡

Wagyu Beef Fried Rice, Premium Soy Sauce 头抽和牛粒炒饭

Dessert 甜点

Lychee Sorbet 荔枝雪糕

• \$188++ per person 每位

• Minimum two guests 最少两位起

• Free flow house pour alcohol and non-alcohol package for 2 hours: \$128++

• Do advise us for any allergies or dietary requirements

Price are subject to 10% service charge and prevailing good & service tax