



FEAST TO A BOUNTIFUL NEW YEAR
跨年丰盛宴
31 DECEMBER – 2 JANUARY

6-course menu | \$138** per person
(includes complimentary glass of Champagne)



Top up \$88** or \$98** for a bottle of Piper-Heidsieck Brut NV
or Piper-Heidsieck Rose NV respectively.

SEAFOOD ON ICE 冰上海鲜

*Freshly Shucked Live Oysters, Steamed Crab, Tiger Prawns, Venus Clams,
Scallops on the Half Shell, Boston Bay Blue Mussels*

A selection of house-made accompaniments

ROASTED ORGANIC HEIRLOOM TOMATO SOUP 烤有机祖传番茄汤

Crab Meat, Buffalo Mozzarella, Basil Oil

HOKKAIDO SCALLOPS 北海道带子

Crispy Prosciutto Ham, Yuzu Butter Foam, Shiso

DUCK CONFIT 油封鸭

Vegetable Confetti

STOCKYARD BLACK ANGUS 200 DAYS GRAIN-FED TOMAHAWK

澳大利亚200天谷饲黑安格斯战斧牛排

Organic Vegetables, Béarnaise Sauce

OR

PAN-FRIED ATLANTIC COD FILLET 香煎大西洋鳕鱼柳

Mashed Sweet Potatoes, Brown Butter, Almond Flakes, Chervil

NEW YEAR DESSERT 新年甜点

Chocolate Araguani Cake, Lemon Pie, Rum Raisin Ice Cream