



Lunar New Year



Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 0.85% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

**LUNAR NEW YEAR
À LA CARTE SPECIALS**

19th of January – 5th of February

錦繡紅袍

Roast Suckling Pig with Gua Bao and Golden Osietra Caviar (6pcs)

\$158

一本萬利盤盤滿

Silks Treasure Pot with Braised Tasmanian Abalone, Sea Cucumber,
Queensland King Prawns, Conpoy, Shiitake Mushroom, Lettuce in Claypot

\$168/pp (minimum order of 2)

明珠賀金歲

Pearl Meat & Black Moss Braised with Shiitake Mushroom,
Prosciutto, and Broccoli in Rich Conpoy Sauce

\$68

羅漢上素

“Buddha’s Delight” Braised assorted Vegetables with Tofu Skin
and Fermented Red Bean Curd Sauce (V)

\$38

白玉賀兔年

Almond Milk Soup with Fish Maw, Red Date, served
with house made Brown Sugar Flavor “Nian Gao”

\$68