

Festive

S e a s o n



Please note, all special festive offers including set menus, a la carte menus and special price menus are not to be used in conjunction with any other discount or offer.

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 1.15% 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.

CHRISTMAS DAY 6 COURSE LUNCH MENU

\$188

前菜

Amuse Bouche

XO脆皮龍蝦餃 | 梅釀小番茄 | 山椒煎封
黃鰭吞拿配當歸酸忌廉

Crispy “Lobster Har Gao”, XO Crumb

Heirloom Tomato with Plum Sauce

Mountain Pepper Seared Yellowfin Tuna, “Tong-Kui” Cream

赫維灣帶子

Hervey Bay Scallop Carpaccio

Yellow Rice Wine Cured | Nashi Pear | Finger Lime Dressing

黑鑽墨汁海皇湯包

Squid Ink “Tang bao”

Spanner Crab | Lobster | Yarra Valley Smoked Salmon Roe

清湯慢煮雞卷

Sous Vide Herbal Chicken Roll

Goji Berries | Morel Mushroom | Bonito Consommé | Bok Choy

紹興酒燉和牛頰

Shaoxing Wine Braised Victoria Wagyu Beef Cheek

Black Truffle | Wok fried Mushrooms | Asparagus Fritter

燒肉粟米炒飯

Roasted Pork Fried Rice

Sweet Corn | Tobiko

雙喜甜點

Duo Dessert

白巧克力藍莓小兔慕絲

“White Rabbit” Candy White Chocolate Mousse

Cassis Crèmeux | Blueberry Compote | Sable

杞子桂花糕

Chilled Chrysanthemum Osmanthus Pudding