

CHINESE LUNAR NEW YEAR 2026

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Steamed Pork & Prawn Siu Mai with Scallops in Black Truffle Dressing

黑松露帶子燒賣

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Stuffed Crab Claw in Prawn Puree

百花釀蟹鉗

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Southern Ocean Lobster in Ginger Spring Onion Sauce with Long-life Egg Noodles

薑蔥龍蝦生麵底

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Steamed Patagonian Toothfish

清蒸銀鱈魚

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Diced M9 Wagyu Fillets in Soy with Golden Air-dried Garlic

金蒜和牛粒

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Chinese Sausage and Baby Prawn Fried Rice

蝦仁臘腸炒飯

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Mango Pudding

芒果布丁

\$168 pp