



DINNER SET MENU 1

\$105++ per guest

peking duck salad

toasted almonds, tangerine, peanut & truffle vinaigrette

dim sum trio

spicy beef gyoza, shanghai dumpling, shrimp spring roll

lobster hot and sour soup

spinach, tofu, winter bamboo shoots, egg

family style entrée

kung pao chicken

scallion, ginger, garlic, peanuts, chili peppers

steamed market fish filet

ginger, scallion, yu choy, coriander soy

sweet and sour prawns

bell pepper, pineapple, melons

chinese style beef tenderloin

mushroom ragout, seasonal vegetables, black pepper sauce

ginger garlic fried rice

seasonal vegetables, egg, spring onion

dessert

strawberry & lavender pavlova

fresh strawberries, lavender cream,
strawberry and lavender ice cream, meringue



DINNER SET MENU 2

\$128++ per guest

appetizer trio

chilled pork terrine, duck salad, wagyu beef

golden shrimp

walnuts, carrot, chinese mustard mayonnaise

chinese yam soup with superior broth

pork, lily bulbs, ginseng

family style entrée

crispy duck

picking spices, orange peels, chinese vegetables

chinese style beef tenderloin

wok fried, mushroom ragout, seasonal vegetables, black pepper sauce

xo lobster in its shell

asian vegetables, celery, spicy xo sauce

shanghai style fried noodles

shrimp, pork, chicken, peppers, basil, premium lime soy

dessert

banana coconut lime cake

raspberry sorbet, lime curd, coconut mousse



DINNER SET MENU 3

\$158++ per guest

triple happiness

spicy wagyu beef, jelly fish salad, scallop bean curd sheet

wonton soup

shellfish, pork, flower mushroom, superior broth

peking duck platter

(family style)

cucumber, scallion, hoisin, mandarin pancakes

family style entrée

australian red abalone

flower shiitake mushroom, aged oyster sauce

wok fried shredded beef

ginger, scallion, fermented rice wine

xo prawns

celery, pepper, homemade xo sauce

E-fun noodle

seafood, roasted garlic, premium broth

dessert

red bean napoleon

puff pastry, red bean filling, blueberry sorbet



DINNER SET MENU 4

\$188++ per guest

shanghai sampler

golden shrimp, seafood siu mai, roasted duck, foie gras dumpling

sweet corn with crab soup

egg threads, ginger root, pumpkin jus

yoshihama abalone

slow braised, flower mushrooms, abalone jus

family style entrée

wok fried lobster in its shell

ginger, scallion, bok choy

kung pao beef

scallion, ginger, garlic, peanuts, chili peppers

steamed market fish filet

ginger, spring onion, coriander soy sauce

marinated wild chicken

chinese herbs, rose wine, premium soy

yang zhao fried rice

shrimp, chicken, duck, egg, onion

dessert

bird's nest soup

chinese red dates, wild ginseng

OR

shanghai dessert trio

passion fruit chocolate pudding, sweet pea and basil mochi,
pear and almond spring roll with tamarind caramel