



New Year Lunch Set Menu

From 31st December 2021 to 2nd January 2022
(2 seating 11am-1pm / 130pm-330pm)

Starter 前菜

Scallop Taro Coquette, Assorted Seafood 带子海鲜芋盒
Roasted Suckling Pig, Caviar 黑鱼籽科甲乳猪
Fish Maw Jelly, Chinese Marinade Sauce, Goji Berry & Mint 卤水花胶冻

Soup 汤

Double-Boiled Fresh Abalone Soup, Pearl Meat, Matsutake Mushroom
松茸鲍鱼炖珍珠肉汤

Or 或

Morel Mushroom Soup, Assorted Fungus, Asparagus, Tofu 羊肚杂菌芦笋羹

Main Course 御宴

Apple Wood Roasted 42 Days Peking Duck "Signature Mott 32 Cut"
42天饲养北京片皮鸭 (苹果木烧)
Braised Boston Lobster, Supreme Soup (Half) 上汤焗波士顿开边龙虾
Wok-fried Cauliflower, Termite Mushroom, Beancurd 油鸡枞菌鲜竹椰菜花
Inaniwa Udon, Shredded Free-Range Chicken 嫩鸡丝煨稻庭乌冬

Dessert 甜点

Steamed Egg White, Black Sesame 芝麻糊炖蛋白
Lotus Seed Paste Puff, Red Beancurd 南乳白莲蓉

• \$178++ per person 每位

• Minimum two guests 最少两位起

• Add on 375ml / 750ml Champagne at \$58 / \$120

Price are subject to 10% service charge and prevailing good & service tax



New Year Dinner Set Menu

From 31st December 2021 to 2nd January 2022
(2 seating 530pm-8pm / 830pm-11pm)

Starter 前菜

Scallop Taro Coquette, Assorted Seafood 帶子海鮮芋盒
Roasted Suckling Pig, Caviar 黑鱼籽科甲乳猪
Fish Maw Jelly, Chinese Marinade Sauce, Goji Berry & Mint 卤水花胶冻

Soup 汤

Double-Boiled Fresh Abalone Soup, Pearl Meat, Matsutake Mushroom
松茸鲍鱼炖珍珠肉汤

Or 或

Morel Mushroom Soup, Assorted Fungus, Asparagus, Tofu 羊肚杂菌芦笋羹

Main Course 御宴

Apple Wood Roasted 42 Days Peking Duck "Signature Mott 32 Cut"
42天饲养北京片皮鸭 (苹果木烧)

Braised Boston Lobster, Supreme Soup (Half) 上汤焗波士顿开边龙虾
Wok-fried Cauliflower, Termite Mushroom, Beancurd 油鸡枞菌鲜竹椰菜花
Inaniwa Udon, Shredded Free-Range Chicken 嫩鸡丝煨稻庭乌冬

Dessert 甜点

Steamed Egg White, Black Sesame 芝麻糊炖蛋白
Lotus Seed Paste Puff, Red Beancurd 南乳白莲蓉

• \$198++ per person 每位

• Minimum two guests 最少两位起

• Free flow house pour alcohol and non-alcohol package for 2 hours: \$128++

• Do advise us for any allergies or dietary requirements

Price are subject to 10% service charge and prevailing good & service tax