LUNAR NEW YEAR

LION DANCE

8pm, Friday February 9th

Menu

GOLDFISH DUMPLINGS

\$24

Ling fish with sugar snap peas

GALERIES PROSPERITY SALAD

\$13PP

Minimum 4 guests / Salmon sashimi, Korean daikon, carrots, sesame seeds, a side of plum sauce, cornflakes, shallot oil

WHOLE BABY BARRAMUNDI (500G)

\$54

Steamed ginger and shallots / Steamed chili and black bean Deep fry with chef homemade salt and pepper / Steamed with pickled chili

\$138 LUNAR NEW YEAR BANQUET

Minimum 4 guests

LOTUS x VALRHONA CHOCOLATE BOX



\$16

Success

Dark chocolate with a gooey salted sugarcane caramel filling (GF)

Wealth

White chocolate with a coconut pineapple bounty filling (GF)

Longevity

Raspberry chocolate with pomegranate jelly filling (GF, V)

Good Luck

Happiness

Milk chocolate with kumquat confit and milk ganache filling

DRAGON'S FIRE COCKTAIL

\$25

42 Below vodka, hibiscus, Cointreau, dragonfruit syrup, passion fruit, lemon juice, aquafaba

LUCKY DRAW

Order from our special menus for a chance to receive a red envelope featuring vouchers worth \$8, \$18, \$88, or \$118.

Vouchers are limited and will be randomly distributed until we run out.



Banquet Menu

\$138pp LUNAR NEW YEAR BANQUET

Minimum 4 guests

Pacific oysters with finger lime, ginger and soy sauce

Steamed half shell scallop with chilli black bean mayo and crispy wonton skin

Lobster and prawn dumplings

Pork and prawn siu mai

Poached half chicken with sichuan style sesame sauce

Table-side Peking Duck

Steamed whole baby barramundi with a choice of ginger and shallots sauce (GF*) or pickled chilli sauce

Mable 6 Wagyu tri tip 200gms, with heirloom tomatoes, crispy leek and truffle oil (medium)

Wok-fried king prawns with asparagus, red chilli, fresh ginger and black fungus in a house-made XO sauce

Crunchy brussels sprouts with black fungus in a garlic, soy and shallot sauce

Vegetable fried rice with corn, zucchini and mustard seeds

Add Prosperity Salad for \$11 per person



HAPPINESS