LUNAR NEW YEAR

LION

12pm, Saturday February 10th

Menu

GOLDFISH DUMPLINGS

\$24

Ling fish with sugar snap peas

\$88 PROSPERITY BANQUET

\$118 PROSPERITY BANQUET

LOTUS x VALRHONA CHOCOLATE BOX



\$16

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

Wealth ★ White chocolate with a coconut pineapple bounty filling (GF)

Longevity & Prosperity ★ 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.



SUCCESS

WEALTH

LONGEVITY

PROSPERITY

GOOD LUCK

HAPPINESS



HAPPY 20 LUNAR 24

NEW YEAR



The trail ends here. Welcome to the celebrations of Lunar New Year.

9-25 FEB





LUNAR NEW YEAR

Banquet Menu

\$88 PROSPERITY BANQUET

Minimum 2 guests

Prosperity salad with salmon sashimi, radish and corn flakes (GF)
Sichuan pork and prawn wonton
Gold fish dumpling
Jade prawn dumpling (GF)

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Prawn toast with yuzu mayo and flying fish roe
Duck pancakes with cucumber, shallot and
spiced hoi sin sauce (GF*)
Wok fried beef with green bean, baby corn

and black bean sauce
Steamed barramundi with ginger, shallot and soy sauce (GF*)
Steamed broccoli and snowpeas
with soy sauce and sesame oil (GF*) (V)
Steamed rice (GF) (V)

\$118 PROSPERITY BANQUET

Minimum 2 guests

Prosperity salad with salmon sashimi, radish and corn flakes (GF)
Pacific oyster with soy, ginger and fingerlime (GF)
Gold fish dumpling
Lobster dumpling (GF)

Japanese scallop with yuzu mayo and bonito flakes (GF)

Duck pancakes with cucumber, shallot and spiced hoi sin sauce (GF*)

Work fried King prawns with asparagus, black fungus

Wok fried King prawns with asparagus, black fungus with chilli ovster sauce

Steamed coral trout with ginger, shallot and soy sauce (GF*)
Steamed broccoli and snowpeas with
soy sauce and sesame oil (GF*) (V)
Steamed rice (GF) (V)

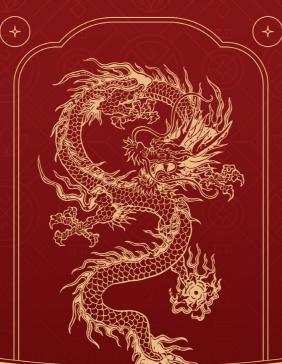
For any dietary requirements, please let our staff know for an alternative banquet. 15% surcharge on public holidays | 10% surcharge for parties of 8 and over | 1.5% for all cards (Visa. Master card. Amex and Diners) and 0.7% for all debits cards.







HE YEAR O



HE DRAGON

Pollow the dragon's path to delight...



9-25 FEB

