

WESTERN SET DINNER MENU MAY & JUNE 2025

STARTER

MEXICAN CHICKEN MIXED SALAD

Black beans, jícama, tomatoes & citrus crema

Leeuwin Estate "Siblings" Sauvignon Blanc, Margaret River 2024

SOUP

CREAM OF LOBSTER BISQUE



With chives & Espelette pepper

ENTRÉE

SLOW-BRAISED BEEF SHORT RIB



With asparagus, caramelized shallots & potato terrine

Segla, Margaux 2015

DESSERT

FLOURLESS CHOCOLATE CAKE



With Ben & Jerry's™ vanilla ice cream

Klein Constantia Vin de Constance 2018

\$98 per person (Without wine pairing)

Additional \$68 for wine pairing

Dairy Eggs Pork Shellfish Vegetarian Nuts Gluten-free

EASTERN SET DINNER MENU MAY & JUNE 2025

前菜拼盘 🥛🥚🐷🐚

香煎鲛鱼饼 沙汁烟肉卷 洛神花西红柿

TRIO COMBINATION PLATTER

Pan-fried dace fish cake, bacon roll with mayonnaise & chilled rosella cherry tomatoes

Leeuwin Estate "Siblings" Sauvignon Blanc, Margaret River 2024

金汤海鲜迷你南瓜盅 🐚

BRAISED MINI PUMPKIN SOUP WITH SEAFOOD

澳洲六头鲍鱼干贝脆菇捞饭 🐚🍚

BRAISED SIX-HEAD ABALONE

With dried scallops, crispy mushrooms & steamed rice

Cakebread Cellars Chardonnay, Napa Valley 2022

椰盅雪莲子炖桃胶 (热) 🍌

YOUNG COCONUT WITH LOTUS SEEDS & PEACH GUM

Served hot

\$98 per person (Without wine pairing)

Additional \$38 for wine pairing

🥛 Dairy 🥚 Eggs 🐷 Pork 🐚 Shellfish 🌿 Vegetarian 🥜 Nuts 🆓 Gluten-free