

WESTERN SET DINNER MENU
NOVEMBER & DECEMBER 2025

STARTER

ROASTED BEETROOT & BUTTERNUT SALAD 🥬🥛

Argula, dried cranberries, cherry tomatoes, goat cheese & balsamic dressing

Add Smoked Salmon +\$6 🐟 | Add Roasted Turkey +\$10 🍗

Botter Prosecco Extra Dry NV

SOUP

CLAM CHOWDER, PAN-SEARED SCALLOPS 🍤🥛

White creamy broth with potatoes & vegetables

Cakebread Cellars Chardonnay, Napa Valley 2022

ENTRÉE

PAN-SEARED SNAPPER FILLET 🐟🥛

Roasted prawns, fennel confit, pumpkin risotto & saffron lemon sauce

Domaine Drouhin "Laurène" Pinot Noir, Oregon 2022

DESSERT

RUM BABA 🍷🥛🥚

Mascarpone cream & berries
(Contains alcohol)

\$98 per person (Without wine pairing)

Additional \$68 for wine pairing

🥛 Dairy 🍳 Eggs 🐷 Pork 🍤 Shellfish 🥬 Vegetarian 🥜 Nuts 🍷 Gluten-free

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杏仁片芝士虾球，黑松露素饺子，黑豚肉叉烧 ◎ 𐍇 𐍈 𐍉 𐍊 𐍋

DEEP-FRIED SLICED ALMOND PRAWN BALL WITH CHEESE,
VEGETARIAN DUMPLING & PORK CHAR SIEW

Champagne Laurent-Perrier La Cuvée NV



虫草花鲍鱼响螺花胶炖鸡汤 𐍈 𐍉

DOUBLE-BOILED KAMPONG CHICKEN SOUP WITH DRIED SCALLOPS,
SEA WHELK, CORDYCEPS FLOWER, ABALONE & FISH MAW



黑椒鹿肉伴蒜蓉蛋炒饭 𐍉 ◎ 𐍇

WOK-FRIED VENISON CUBES WITH BLACK PEPPER HONEY SAUCE

Served with garlic egg fried rice

Caymus Zinfandel, Napa Valley 2021



炸椰子雪糕伴黑糯米 ◎ 𐍇

FRIED COCONUT ICE CREAM
WITH BLACK STICKY RICE

\$98 per person (Without wine pairing)

Additional \$68 for wine pairing



Dairy



Eggs



Pork



Shellfish



Vegetarian



Nuts



Gluten-free