

Chinese New Year - Vegetarian Set Menu A @ \$118++ per person

新春素点心

Steamed vegetarian dim sum platter

松茸野菌汤

Matsutake soup with assorted mushroom and fungus

黑椒山药素鸭炒芦笋

Black pepper mock duck with chinese yam and asparagus

红烧法菜斋蝦扒豆腐

Braised assorted vegetables, tofu prawn in black moss oyster sauce

一口八宝饭

Steamed rice with vegetables topped with fungus sauce

燕窝旺来甘露 拼 烤年糕挞

Chilled pineapple sago cream served with warm "Nian Gao" tart

All prices are exclusive of GST & service charge.



Chinese New Year - Vegetarian Set Menu B @ \$118++ per person

新春素点心

Steamed vegetarian dim sum platter

贵州竹笙三丝羹

Braised wild mushroom and bamboo fungus soup

红烧松茸素鹅扣冬宝

Matsutake mushroom, assorted vegetable fungus bean curd roll and winter melon

干煸素鸭四季豆

Stir-fried mock duck with french bean

松露猴头菇焖乌冬

Monkey head mushroom truffle udon

燕窝旺来甘露 拼 烤年糕挞

Chilled pineapple sago cream served with warm "Nian Gao" tart

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Chinese New Year - Vegetarian Set Menu C @ \$118++ per person

红油拌素鹅 拼 酥炸素春卷

Spicy bean curd salad, deep-fried vegetarian spring roll

鲍丝冬茸羹

Winter melon soup with assorted mushroom and fungus

贵州竹笙素鸭芦笋卷

"Gui zhou" bamboo pith, mock duck, asparagus roll

猴头菇焖峰巢豆腐

Braised monkey head mushroom with tofu

酸辣烩面线

Hot and sour fine noodles

燕窝旺来甘露 拼 烤年糕挞

Chilled pineapple sago cream served with warm "Nian Gao" tart

All prices are exclusive of GST & service charge.