

# FESTIVE INDULGENCE

---

## Lomo Iberico Ham

with tomato confit on puffed rice  
意大利腌肉

## Beauty Collagen Soup

with jade watercress, sea cucumber, abalone and fish maw  
美兹浓汤烩野生菌, 西洋菜苗, 鲍鱼

## Signature Roast Duck

served with pâté and mantou  
招牌烧鸭配中式冻鸡肝

## Twice Cooked Australian Short Rib

with spicy cranberry glaze and heirloom vegetables  
回锅奥牛肋骨伴辣蔓越莓酱, 烤时蔬

## Seafood Platter

seared hand dived yuzu soy scallop, oven-baked miso  
Chilean seabass, steamed red leg prawn in mentaiko sauce  
海鲜聚会 (煎加拿大玉带子柚子酱油, 味噌焗鲷鱼, 明太子酱红脚虾)

## Traditional La Mian Noodles

with slipper lobster and Korean flower clam in tonkatsu broth  
豚骨汁琵琶虾花贝汤”拉面“

## Fusion Dessert

bee pollen ice cream and black bean paste pancake  
精品甜点

**\$148++ per person**

All prices are subject to 10% service charge & prevailing government taxes of 7%