

3 COURSE SET LUNCH

FROM \$18⁺⁺ PER PAX

Please choose one (1) item per course


STARTERS

-  **Steamed Egg White, Shiitake Mushrooms**
Steamed Egg, Chinese Wine, Shiitake Mushrooms
- Oriental Salad, Crispy Enoki Mushrooms**
Baby Greens, Cabbage, Cherry Tomatoes, Pickled Pearl Onions, Carrots, Yuzu Kumquat Sauce, Fried Enoki Mushroom
- Grilled Chicken Skewers, Gong Bao Sauce**
Grilled Chicken Thigh, Red Bell Peppers, Shallots, Baby Greens, Gong Bao Sauce, Vinaigrette

MAINS








-  **Hot Stone Pork Lard Truffle Flavoured Fried Rice** \$ 18.00
Pork Lard Butter, Truffle Oil, Chinese Sausage, Baby Asparagus, Fried Rice, Coriander, Crispy Pork Lard, Spring Onions, Shallots, Soya Sauce
- Trio Mushroom Hot Stone Fried Rice** \$ 18.00
Fried Rice, Shiitake, King Oyster, Portobello Mushrooms, Asparagus, Garden Herbs
-  **Oven Baked Grilled Chicken Rice** \$ 18.00
Marinated Grilled Chicken Thigh, Pandan Rice, Green Ginger
-  **Hot Stone Mapo Tofu Rice, Onsen Egg** \$ 18.00
Mapo Tofu, Fried Rice, Onsen Egg, Minced Pork, Fresh Herbs
-   **Chilli Pomelo La Mian Soup, Crabmeat** \$ 22.00
La Mian, Chilli Pomelo Soup, Broccolini, Fresh Herbs, Hand Picked Crabmeat
- Steamed Mee Sua, Silky Egg White, Chinese Wine, Boston Lobster Tail** \$ 24.00
Mee Sua, Egg White, Chinese Wine, Broccolini, Poached Boston Lobster Tail
-   **Braised Beef Shank & Beef Tendon Dry La Mian, Mala Sauce** \$ 24.00
Low Temperature Braised Beef Shank & Beef Tendon, La Mian, Mala Sauce, Seasonal Vegetables, Fresh Herbs
-  **Grilled Barramundi, Assam, Fried Rice** \$ 26.00
Assam Curry, Seasonal Vegetables, Fried Rice, Crispy Beancurd Skin, Grilled Barramundi

DESSERTS

-  **Caramalised Apples, Yuzu Sorbet**
- Grilled Banana, Thai Milk Tea Ice Cream, Banana Espuma**
- Sesame Tang Yang, Hot Almond Cream**

ALA CARTE

TAPAS





  Chilli Pomelo Australian Blue Mussels, Fried Mantou	\$ 22.00
 Hickory Smoked Honey-glazed Kurobuta Pork Belly	\$ 16.00
  Crab Balls, Chilli Pomelo Sauce	\$ 22.00
Baked Irish 'XL' Oysters, Wasabi Yuzu Dressing (3pcs)	\$ 21.00
Grilled Australian Baby Lamb Short Ribs	\$ 24.00
 Fried Pork Trotters, Ginger & Vinegar Sauce	\$ 12.00
Prawn Paste Boxing Chicken	\$ 14.00
 Chicken Skin, Chilli Yogurt Dipper	\$ 9.00
Hot Stone "San Bei" Baby Squid	\$ 18.00
Crispy Fried "Monkey Head" Mushroom, Wasabi Mayonnaise	\$ 12.00

MAINS (meats)

Salt Baked Drunken Chicken <i>Half Spring Chicken, Ginger & Shallots Puree, Seasonal Vegetables</i>	\$ 24.00
 Roast Rack of Lamb, Five Spices <i>Marinated Australian Lamb Rack, Spring Onion & Coriander Puree, Baked Cherry Tomatoes</i>	\$ 32.00
Grilled "San Bei" Pork Jowl <i>24 Hours Sou Vide Marinated Spanish Pork Jowl, "San Bei" Sauce, Fried Ginger, Seasonal Vegetables</i>	\$ 26.00
 140g Australian Wagyu Beef Ribeye (MBS 3-5) <i>140g Australian Wagyu Beef Ribeye, Caramelised Onions, Grilled Lady Fingers, Red Pepper Chilli Puree</i>	\$ 48.00

ALA CARTE

MAIN (seafood)

 Yellow Roe Crab <i>Yellow Roe Crab, Blue Lotus Spicy BBQ Sauce</i>	\$ 48.00
 Crispy Fried King Prawns <i>King Prawns, Ginger, Sea Salt, Seasonal Vegetables, Blue Lotus Spicy BBQ Sauce</i>	\$ 28.00
Oven Baked Atlantic Cod Fish Fillet <i>Chrysanthemum Marinated Cod, Egg White, Vinegar, Seasonal Vegetables</i>	\$ 34.00
 Fermented Tofu Barley Risotto, Pan Seared Barramundi <i>Pan Seared Barramundi, Fermented Tofu, Barley, Pickled Chilli Sauce</i>	\$ 28.00
 Live Lobster, Tamarind Butter Sauce <i>~500g Oven Baked Live Boston Lobster, Tamarind Butter</i>	\$ 68.00

DESSERTS

Lychee Parfait Sandwich <i>Homemade Brioche, Lychee Parfait, Raspberry, Peanut Crumble, Mint</i>	\$ 14.00
Citrus Mousse <i>Citrus Mousse, Berries, Burnt Orange, Spiced Yogurt</i>	\$ 14.00
 Durian Crème Brûlée <i>D24 Pure Durian, Fresh Fruits</i>	\$ 14.00
 Mirror Glazed Chocolate Stone <i>72% Dark Chocolate Cake, Praline Cream, Cherry, Pandan Spone, Popping Candy, Mixed Berry Ice Cream</i>	\$ 18.00
 Baked Cinnamon Apple Pie, Yuzu Sorbet <i>Caramelised Apples, Apple Puree, Apple Jelly, Puff Pastry, Apple Chip, 5 Spiced Sauce, Yuzu Sorbet</i>	\$ 12.00

SIDES

Grilled Broccolini	\$ 10.00
 Grilled Assorted Vegetable Platter	\$ 12.00
Grilled Lily Bulb & Chives	\$ 10.00
Truffled Mushrooms Brown Rice	\$ 14.00
 Fermented Tofu Barley Risotto	\$ 12.00
Grilled Baby Carrots	\$ 9.00
 Grilled Assorted Mushrooms	\$ 10.00
Braised Hokkien Noodles, Pork Lard & Seafood	\$ 16.00
Pan Fried Rice Vermicelli, Kurobuta Pork	\$ 14.00