

Year of the Pig Banquet



Swallow Nest, Seafood and Bamboo Pith Soup

Braised Lobster with Ginger and Spring Onions

Stewed Pork Hocks with Sun-Dried Oysters in Black Moss Sauce

Braised Abalone Slices with Mushrooms and Vegetables

Crispy Chicken Marinated with Galangal

Steamed Whole Murray Cod

Steamed Rice

Festive Dessert

For 4-5 persons \$ 688.00

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Welcome Year of Pig Entrée Platter

Sautéed Scallops and Garden Greens with Black Truffles Paste

Swallow Nest, Seafood and Bamboo Pith Soup

Braised Lobster with Ginger and Spring Onions

Stewed Pork Hocks with Sun-Dried Oysters in Black Moss Sauce

Braised Abalone Slices with Mushrooms and Vegetables

Crispy Chicken Marinated with Galangal

Steamed Whole Murray Cod

Steamed Rice

Festive Dessert

Table for 8-10 persons: \$ 1098.00