

# Lunar New Year Reunion Menu

\$65 per person | Minimum two persons

Available 15 to 18 February 2026

## STARTERS

Choice of one:

### “Kerabu” Yu Sheng

King Salmon Sashimi, Young Mango, Makrut Ginger Flower Dressing  
(Supplementary \$28)

### Make-your-own Roti Kirai

Pulled Pork Rendang, Braised Jicama, Sambal Ikan Bilis, Baby Gems

## APPETISERS

Choice of one:

### Heirloom Tomato Salad

Buffalo Mozzarella, Basil, Shallots, Black Vinegar Dressing

### Assam Laksa

Assam Laksa Broth, Mackerel Fish Cake, Tamarind Shrimp Paste, Cucumber Slaw, Infused Laksa Leaf Oil

### Rendang Mutton

Mutton Rendang Ragu, Wok Fried French Bean

### Char Siu-glazed Pork Belly

‘Nam Yu’-flavoured Sauerkraut, Chilli Tamarind Sambal,

### Ayam Percik

Boneless Chicken Leg, Percik Sauce, Capsicum Salsa,

### Pan-roasted Barramundi

Orange Peel, Pandan Flavour Black Bean Sauce

### Stir-fried Crab Meat with Green Beans, Asparagus, Zucchini

Spicy Sambal or Garlic Oyster Sauce

### Angus Beef Striploin

Australian Angus Striploin, Black Pepper Cream Sauce, Curry Leaves, Watercress Salad  
(Supplementary \$28)

served with Coconut Basmati Rice OR Nasi Ulam-styled Wild Rice

## DESSERT

### Nian Gao Croquette

Coconut Yam Emulsion, Coconut Flakes, Pistachio  
(Supplementary \$16)

Kindly inform us of any allergies or dietary needs.

All prices are subject to service charge and prevailing government taxes.

