

Chinese New Year Festive Menu

Smoked Salmon Yu-Sheng

\$ 68.80 (large)

\$ 48.80 (Small)

additional Salmon at \$ 15.80



Chinese New Year Set 1 \$218 per group of 5 pax

Smoked Salmon Yu-sheng

Ayam Bakar Santan

Grilled chicken glazed with aromatic coconut-based spice sauce

Rendang Lembu

Tender beef slow-cooked in a rich blend of traditional spices and coconut milk

Ikan Nila Goreng

Golden, crisp-fried red fish served with a homemade sweet and spicy dark sauce

Abalone with Broccoli

Steamed Broccoli and carrots with mini abalone in Oyster sauce

Nasi Puteh & Mie Goreng

Steamed rice & Stir-fried noodles with seasonal vegetables

Es Gula Melaka

Sago chunks in coconut milk and palm sugar



Chinese New Year Set 2 \$448 per group of 10 pax

Smoked Salmon Yu-sheng

Ayam Bakar Santan

Grilled chicken glazed with aromatic coconut-based spice sauce

Rendang Lembu

Tender beef slow-cooked in a rich blend of traditional spices and coconut milk

Sate Ayam dan Sate Sapi

Skewers of marinated chicken/beef chunks charred over open flame.

Served with cucumbers, onions and peanut dressing

Ikan Nila Goreng

Golden, crisp-fried red fish served with a homemade sweet and spicy dark sauce

Abalone with Broccoli

Steamed Broccoli and carrots with mini abalone in Oyster sauce

Tahu Telor

Fried cubed beancurd and eggs, topped with spicy-sweet dressing

Nasi Puteh & Mie Goreng

Steamed rice & Stir-fried noodles with seasonal vegetables

Es Gula Melaka

Sago chunks in coconut milk and palm sugar

Chinese New Year Set 3 \$478 per group of 10 pax

Smoked Salmon Yu-sheng

Ayam Bakar Santan

Grilled chicken glazed with aromatic coconut-based spice sauce

Rendang Lembu

Tender beef slow-cooked in a rich blend of traditional spices and coconut milk

Sate Ayam dan Sate Sapi

Skewers of marinated chicken/beef chunks charred over open flame.

Served with cucumbers, onions and peanut dressing

Kepala Ikan Istimewa

Fish Head simmered in tangy spicy-sour asam gravy

Abalone with Broccoli

Steamed Broccoli and carrots with mini abalone in Oyster sauce

Tahu Telor

Fried cubed beancurd and eggs, topped with spicy-sweet dressing

Nasi Puteh & Mie Goreng

Steamed rice & Stir-fried noodles with seasonal vegetables

Es Cendol Kacang

Homemade Pandan Jelly & red kidney beans served with coconut milk and palm sugar