

18<sup>th</sup> January -1<sup>st</sup> February 2012

Inspired by Asia

*Lunar New Year Celebration*

红玉满堂

**Prosperity salad**

Tossed sliced abalone, buri fillet, jelly fish with vegetable salad  
in Mandarin orange dressing

生龙活虎

**Roasted Maine lobster**

Sakurazimia-daikon, saffron emulsion

财源广进

**Black moss seaweed egg royale**

Nordic king crabmeat, superior sea whelk broth

多彩多福

**Clay pot rice with French spring chicken**

Seared duck foie gras, French black truffles and Chinese sausages

牛气冲天

Roasted crackling suckling pig and wok fried wagyu beef cubes  
in Asian pepper sauce

红运当头

**Chef's dessert**

**Coffee and tea**

**\$198<sup>++</sup> per person**





23<sup>rd</sup> – 24<sup>th</sup> January 2012

*Lunar New Year Celebration Luncheon*  
with Kagoshima products

红玉满堂

**Prosperity salad**

Tossed sliced Kagoshima buri fillet & jellyfish with vegetables salad  
in Mandarin orange dressing

金银满屋

**Organic Kagoshima Pumpkin veloute**

Crabmeat custard

合家欢腾

**Green pea and bacon risotto**

sautéed Kagoshima kurobuta confit and natural meat jus

牛气冲天

**Kagoshima wagyu beef**

wok fried cubes with fava beans and leeks in Asian pepper sauce

红运当头

**'Deko-pon' Mandarin orange**

Marinated with Nivan, orange and saffron ice cream

**Coffee and tea**

**\$138<sup>++</sup> per person**

