



St Valentine's Day



7-Course tasting menu

1. **Duo of canapés**

2. **Smoked salmon chowder**

3. **Grilled fragrant marinated chicken** with pickled vegetables, fresh herbs and a creamy peanut sauce, served in a bāo bun

4. **Garlic & sesame prawns** with a glass noodle salad

5. **Lemon sorbet with pink gin**, lightly sprinkled with grated Szechuan peppercorns

6. **Duo of duck** —

- Shredded crispy & aromatic duck served in a steamed Chinese pancake with juliennes of spring onion and cucumber
- Sliced pan-fried duck served with steamed tenderstem broccoli, glazed carrots, boulangère potatoes and a port reduction

7. **Trio of desserts**



St Valentine's Day



7-Course *Vegan* tasting menu

1. **Duo of canapés**

2. **Faux seafood chowder**

3. **Crispy faux pork belly** with pickled vegetables, fresh herbs and a creamy peanut sauce, served in a bāo bun

4. **Garlic & sesame faux prawns** with a glass noodle salad

5. **Lemon sorbet with pink gin**, lightly sprinkled with grated Szechuan peppercorns

6. **Duo of faux duck** —

- Shredded crispy & aromatic faux duck served in a steamed Chinese pancake with juliennes of spring onion and cucumber
- Sliced pan-fried faux duck served with steamed tenderstem broccoli, glazed carrots, boulangère potatoes and a port reduction

7. **Trio of desserts**

