

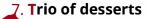
St Walentine's Day

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-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