



## 31ST DEC | NEW YEAR'S EVE DINNER | \$125 THREE COURSE MENU

### STARTERS

#### Chicken Lettuce Wraps

Minced chicken with a rich sauce of ginger, garlic, sweet soy sauce and sesame seeds on crisp romaine lettuce

#### Steak Salad

Grilled beef steak on a bed of salad greens, crunchy vegetables, edamame and Asian herbs dressed with a tangy and spicy vinaigrette

#### Firecracker Prawns

Encrusted juicy prawns lathered in rich sriracha and wasabi sauce topped with smoky dried tuna flakes and creamy buttermilk ranch dressing

#### Sweet-Spicy Tofu Skewers

Deep-fried succulent tofu pieces dressed with sweet soy sauce, cayenne chili, flavored kaffir essence and garnished with seaweed salad

### ENTREES

#### Exotic Green Bamboo Rice

Aromatic green rice with sweet mangoes, cucumber and carrots topped with herb-poached chicken, boiled egg and lemongrass vinaigrette

#### Japanese-Style Chicken Escalope

Breaded tender chicken breast served on a bed of steamed jasmine rice and cabbage salad, drizzled with Japanese aioli and unagi sauce

#### Oriental-Style Glazed BBQ Pork Ribs

Spices of the orient and garlic flavored barbecue sauce slathered in slowly cooked ribs and served with sautéed spinach, sprouts and pickled cucumbers

#### Miso-Glazed Branzino

Delicate branzino fillet marinated in sweet-salty miso and mirin served with baked potato, truffle cream and chives

#### Steak and Lobster

Surf and Turf! Charred beef tenderloin with a mushroom gravy and a succulent half tail lobster and mussels with herbed garlic butter served with grilled asparagus, cherry tomatoes and mashed potatoes

### DESSERTS

#### Pearl Pudding

Tapioca pearls in fragrant coconut cream with sweet mangoes and lychee strands

#### Baked Cassava Cake

A tropical offering of glutinous cassava and rich coconut cream with jackfruit and coconut strands baked to perfection

#### Citrus Cotton Cheesecake

A light and but rich and decadent cheesecake flavored with exotic citrus fruits

#### Ube Cream Pie

Luscious purple yam puree and a coconut Chantilly cream to top it off

GF = Gluten Free | V = Vegan

Prices are in USD and exclusive of 10% service charge and 12% government tax.

Final menu selection is subject to change based on availability.