

X'MAS 2019



JOLLY BEAST

\$3,000 Serves 8-10 Guests

Starters



🜟 Za'atar Ciabatta Ø

Dips - Red Date Tahini + Scallion & Black Garlic Pesto

Charred Doh Caesar

Gem Lettuce, Dace Fish Dressing, Candied Ham, Black Beans

Mains



* 12lb Turkey

24hr Brined Slow Roasted Whole Turkey Stuffed with Salted Lemon Butter & Fresh Herbs - Housemade Cranberry Sauce & Gravy

Sides

Stuffing

Yun Cherng, Dried Longan, Brioche, Celery, Five Spice

★ Lap Cherng/ Dong Gu Mac & Cheese

Lap Cherng or Chinese Mushroom, Macaroni, Triple Cheese, Cured Egg Yolk, Garlic Crumb

Brussels Sprouts Ø

Brussels Sprouts, Honey Sherry, Pomegranate

Dessert

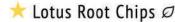
Apple Pie

Classic American Apple Pie

THANKFUL BEAST

\$4,500 Serves 12-15 Guests

Starters



Thin Sliced Lotus Root Chips with Fu Yue Aioli & Scallions

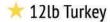
Charred Doh Caesar

Gem Lettuce, Dace Fish, Black Bean, Candied Chinese Ham



Dips - Red Date Tahini + Scallion & Black Garlic Pesto

Mains



24hr Brined Slow Roasted Whole Turkey Stuffed with Salted Lemon Butter & Fresh Herbs
- Housemade Cranberry Sauce & Gravy

Lamb

Pasta, Bamboo Shoots, Waterchestnut, Bean Curd

Sides

Stuffing

Yun Cherng, Dried Longan, Brioche, Celery, Five Spice

🜟 Lap Cherng/ Dong Gu Mac & Cheese

Lap Cherng or Chinese Mushroom, Macaroni, Triple Cheese, Cured Egg Yolk, Garlic Crumb

Yam Potato Mash Ø

Roast Yam & Potato, Chives, Smoked Paprika

★ Brussels Sprouts Ø

Brussels Sprouts, Honey Sherry, Pomegranate

Dessert

Pecan Pie

Spiked Bourbon Pecan Pie

LA CARTE

Serves 8-10 Portions

🜟 = signature 🛮 🗸 = vegetarian

Starters

Za'atar Ciabatta Ø \$88 🜟 Lotus Root Chips Ø \$300 Ciabatta, Za'atar Thin Sliced Lotus Root Chips with Fu Yue Aioli & Scallions Charred Doh Caesar \$148 \$480 Red Date Tahini Gem Lettuce, Dace Fish Dressing, Candied Chinese Ham, Chinese Red Date, Tahini Black Beans \$480 \$118 🤺 Tomato Carpaccio Ø 눚 Black Garlic Pesto Ø Heirloom Tomatoes, Salted Lemon Yogurt, Aged Sweet Black Garlic, Charred Scallion, Almond, Ricotta, Vinegar Caviar, Coriander, Plum Salt

Mains

\$1,080 🜟 12lb Turkey Suckling Pig \$480/880 24hr Brined Slow Roasted Whole Turkey Stuffed with 1/2 or Whole Suckling Pig, Kohlrabi, Water Chestnut

\$480/780

Butter & Fresh Herbs

- Cranberry, Green Sichuan Peppercorn, Juju Berry

- Baijiu, Orange Peel, Cardamon, Giblets

Olive Oil

🌟 Brisket

Mustard Lamb \$880

1/2 or Full Portion Brisket, Red Date Demi, Dry Sherry, Cured Soy Egg

Pasta, Bamboo Shoots, Water Chestnut, Bean Curd

& Watercerss Salad, Dried Plum Compote, Coriander

Sides

\$450 \$550 🜟 Lap Cherng or Dong Gu Rainbow Carrots Ø Mac & Cheese Rainbow Carrots, Bitter & Sweet Almonds Leche de Tigre, Lap Cherng or Chinese Mushroom, Macaroni, Pickled Green Almonds Triple Cheese, Cured Egg Yolk, Garlic Crumb \$450 \$380 Stuffing Yam Potato Mash Ø Yun Cherng, Dried Longan, Celery, Brioche, Five Spice Roast Yam & Potato, Chives, Smoked Paprika \$650 \$550 🌟 Brussels Sprouts 🛭 Kola Wings Brussels Sprouts, Honey Sherry, Pomegranate Cola Syrup, Kola Pop Rocks

Dessert

Festive Beverages

\$350 Mulled Wine \$380 Apple Pie Classic American Apple Pie Shiraz, Brandy, Citrus, X'mas Spice Mix, Maple

\$380 Pecan Pie

Spiked Bourbon Pecan Pie

