



MENU

CHILLED HORS D'OEUVRES

RAINBOW ROLL

RADISHES, JICAMA, PINEAPPLE, AND COLORFUL BEETS.
SERVED WITH SPICY MANGO-GINGER SAUCE **VGN, GF, NF**

AHI TUNA, WASABI CREMA LOTUS ROOT CHIP **GF, NF**

BEEF TENDERLOIN CITRUS, EDAMAME, SESAME CRISP **DF, NF**

HOT HORS D'OEUVRES

CHICKEN POTSTICKER PONZU GLAZE **NF**

BRAISED KUROBUTA PORK BELLY CARAMELIZED PLUM, MIZUNA, CRISP FLATBREAD **DF, NF**

WENTWORTH STREET EGG ROLLS TRADITIONAL VEGETABLES WITH PLUM AND SWEET & SOUR SAUCES

FAMILY STYLE FIRST COURSE

CHARRED BROCCOLI & CHEDDAR CHILLED BROCCOLI PUREE, ENDIVE, CHEDDAR CRISP, ONION FLAKES, CHEDDAR POWDER, CHILI OIL, SESAME VINAIGRETTE, MICRO GREENS **VGT, NF**



FAMILY STYLE MAINS

CRISPY EGGPLANT AND TOFU

SZECHUAN PEPPER, CHILI OIL, FRIED SHALLOT **VGN GF**

STIR-FRIED VEGETABLES

LONG BEAN, SNOW PEA LEAVES, SESAME OIL **VGN GF**

STEAMED JASMINE RICE

FLUFFY MEDIUM GRAIN RICE **GF DF NF**

GRILLED AND SLICED DUCK BREAST

CHARRED PEACHES, SHISO LEAF, HONEY DRESSING

CHARRED SALMON

STIR FRIED SNOW PEAS, LOTUS ROOT, XO SAUCE, CRISPY ALLIUM

PETITE SWEETS

HONG KONG STYLE EGG TART

CALAMANSI CREAM

COCONUT 7 LAYER BAR

CHOCOLATE AND BUTTERSCOTCH CHIPS,
WALNUT AND PECAN PIECES **VGT**

EXOTIC FRUIT TAPIOCA

PASSION FRUIT GEL, VANILLA MACERATED MANGO,
BLUEBERRIES, YOUNG COCONUT FLAKES **VGN, GF, NF**

LEMON MATCHA ECLAIR

LEMON CREAM, MATCHA MOUSSELINE CREAM

VGN: VEGAN

VGT: VEGETARIAN

GF: GLUTEN-FREE

NF: NUT-FREE

DF: DAIRY-FREE