



# 新年除夕夜 2016 New Year's Eve Dinner Menu

## 櫻桃園片皮鴨

Cherry Garden's Peking duck  
Chinese crepes, spring onions, cucumbers and homemade sauce  
*Château D'Esclans, Rosé, Côtes de Provence, France*

## 金瓜珍菌燜龍蝦

Baked half lobster with pumpkin and mushrooms  
*Vasse Felix, Chardonnay, Margaret River, Australia*

## 蒜燒和牛

Pan-fried Wagyu beef in garlic barbecue sauce  
served with sautéed vegetables  
*Voyager Estate, Shiraz, Margaret River, Australia*

## 時果咕嚕火雞甫拼芥末蝦球

Fruit glazed turkey breast  
Wasabi aioli prawn  
*Nielson by Byron, Pinot Noir, Santa Barbara, USA*

## 魚片湯拉面

Sliced fish soup with la mian

## 黑珍珠拼麻糍

Homemade organic black bean pudding,  
Japanese sesame ice cream and mochi ball  
*Tschida, Beerenauslese, Sämling 88, Burgenland, Austria*

138 per guest  
add 60 for paired wines

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.  
Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.



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*Château D'Esclans, Rosé, Côtes de Provence, France*

### 金瓜珍菌燜龍蝦

Baked half lobster with pumpkin and mushrooms  
*Vasse Felix, Chardonnay, Margaret River, Australia*

### 豉汁蒸帶子茄子

Steamed scallop in black bean sauce with eggplant  
*Huber, Riesling Engelsberg, Traisental, Austria*

### 蒜燒和牛

Pan-fried Wagyu beef in garlic barbecue sauce  
served with sautéed vegetables  
*Voyager Estate, Shiraz, Margaret River, Australia*

### 時果咕嚕火雞甫拼芥末蝦球

Fruit glazed turkey breast  
Wasabi aioli prawn  
*Nielson by Byron, Pinot Noir, Santa Barbara, USA*

### 魚片湯拉面

Sliced fish soup with la mian

### 青檸雪芭楊枝甘露

Chilled cream of mango with sago pearls,  
pomelo and lime sorbet  
*Schäfer-Fröhlich, Riesling Auslese "Felseneck", Nahe, Germany*

### 清涼桂花凍拼麻糍

Chilled refreshing osmanthus jelly and mocha ball

168 per guest  
add 80 for paired wines



新年除夕夜  
2016 New Year's Eve  
Harbour View  
Fireworks Experience Dinner Menu

櫻桃園片皮鴨

Cherry Garden's Peking duck  
Chinese crepes, spring onions, cucumber and homemade sauce

金瓜珍菌燜龍蝦

Baked half lobster with pumpkin and mushroom

豉椒炒帶子

Stir-fried fresh scallops with capsicum in black bean sauce

蒜燒和牛

Pan-fried Wagyu beef in garlic barbecue sauce  
served with sautéed vegetables

時果咕嚕火雞甫拼芥末蝦球

Fruit glazed Turkey breast  
Wasabi aioli prawn

蒜茸珍菌什菜

Stir-fried seasonal vegetables with XO sauce  
and assorted mushroom

魚片湯拉面

Sliced fish soup with la mien

黑珍珠

Homemade organic black bean pudding  
with Japanese sesame ice cream

清涼桂花凍拼麻糍

Chilled refreshing osmanthus jelly and mocha ball

188 per person  
for a minimum of 8 guests

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.  
Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.