

Lunar Soiree

12 Jan to 3 Mar 2026 | From \$39 per pax

Cold Savory

Prosperity Yu Sheng, Smoked Hamachi, Pomelo, Mandarin, Plum Sauce
Hokkaido Scallop, Inaniwa Udon, Sesame Dressing, Avruga Caviar
Chilled Abalone, Namjin Sauce
Peking Duck, Tortilla Roll

Hot Savory

Fried Crab Cake, XO White Miso Mayonnaise
Baked Chicken Mango Tart, Herbs
Kurobuta Pork Char Siew Pizza, Jamón Ibérico
Steamed Sakura Prawn Dumpling

Dessert

Jujube Coconut Cheesecake
Hashima Wintermelon Jelly
Red Bean Nian Gao Sable
Bird Nest Egg Tart

Scone

Chicken Jerky Cranberry Scone
Clotted Cream
Mandarin Orange Marmalade

Comes with a serving of
Coffee, TWG Tea or Saicho Sparkling Tea

Terms and conditions apply. Prices are subject to service charge and prevailing government taxes. Menu is on rotation basis and subject to change without prior notice.

— BAR —
INTERMEZZO
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Coffee

Espresso
Double Espresso
Americano
Cappuccino
Latte
Flat White
Mocha

Tea

TWG
English Breakfast
Earl Grey
Chamomile
Sencha
Moroccan Mint
Vanilla Bourbon

Sparkling Tea

SAICHO
Jasmine
Hojicha
Darjeeling

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