

Imperial Sunday Roast

49.00 PER PERSON

Minimum of two people

COCKTAIL

DIVINE BLOOM 13.00

Rum, Cointreau, lychee and butterfly pea tea.

WAVE ONE

MIXED DIM SUM PLATTER

Peking duck, scallop & prawn, shiitake, royal koi gau.

WAVE TWO VEGETARIAN SELECTION

AROMATIC ROAST DUCK SATAY CAULIFLOWER ®

CHINESE BBQ CHICKEN MOCK CARAMEL SOY BEEF (V)

CHAR SIU PORK

CARAMEL SOY BAVETTE STEAK 10.50 pp *add on

FUSION TRIMMINGS

STEAMED BAO BUNS / STEAMED PANCAKES $^{\circ\!\circ}$

Pickles, crispy shallots and Szechuan oil.

PAK CHOI (V)

Crispy shallots and ginger.

SALT & PEPPER ROAST POTATOES ${\scriptsize (W)}$ Garlic, chilli and five-spice.

WAVE THREE

CHERRY BLOSSOM (V)

Cherry, chocolate and candyfloss.

TENDERSTEM BROCCOLI (10)	6.00	DUCK EGG AND SAUSAGE RICE	6.00
BEANSPROUT NOODLES ®	5.50	JASMINE STEAMED RICE $^{\circledR}$	5.50

⟨⟨⟨v⟩⟩ Vegan option available, ask your server ⟨⟨v⟩⟩ Vegetarian

✓ Spicy dish