

# COCKTAIL

### DIVINE BLOOM Rum, Cointreau, lychee, butterfly pea tea.

14.00

# WAVE ONE

#### MIXED DIM SUM PLATTER

Wagyu, shiitake, black cod & prawn and royal koi gau.

WAVE TWO	VEGETARIAN SELECTION
AROMATIC ROAST DUCK	SATAY CAULIFLOWER 🔞
CHINESE BBQ CHICKEN	MOCK CARAMEL SOY BEEF 🖲
CHAR SIU PORK	
CARAMEL SOY FILLET STEAK 12.50 pp *add on	
FUSION TRIMMINGS	
STEAMED BAO BUNS / STEAMED PANCAKES 🛞 Pickles, crispy shallots and Szechuan oil.	SALT & PEPPER ROAST POTATOES $\textcircled{W}$ Garlic, chilli and five-spice.
PAK CHOI 🖲	

Crispy shallots and ginger.



#### WAVE THREE

CHERRY BLOSSOM (V) Cherry, chocolate and candyfloss.

TENDERSTEM BROCCOLI	7.50	DUCK EGG AND SAUSAGE RICE	7.50
BEANSPROUT NOODLES 📧	7.00	JASMINE STEAMED RICE 🔞	7.00

(ii) Vegan option available, ask your server (i) Vegetarian  $\checkmark$  Spicy dish

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.