

NEW YEAR'S EVE

DINING OPTIONS

Priced per person

Includes Welcome glass of EPC Champagne	145.00
Includes choice of two signature cocktails	170.00
Includes 1/2 bottle of NV La Cuvée Brut, Laurent-Perrier	190.00
Includes 1/2 bottle of NV La Cuvée Brut Rosé, Laurent-Perrier	220.00

WAVE ONE

X.O. SCALLOP SKEWERS

Pancetta, chilli and pork floss.

O.K. SPICED PORK BELLY / Baby leek and smoked crackling.

WAGYU BEEF GYOZA Edamame and teriyaki.

WAVE TWO

EMPEROR'S DUCK BREAST

Plum glaze, kumquats and daikon.

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

STEAMED WHOLE BASS

Ginger oil, chilli and aromatic soy.

CHINESE GREEN BEANS

Sweet soy and roasted garlic.

SPICY EGG NOODLES

Pak choi, lily bulb and spring onion.

WAVE THREE

ICE DRAGON

Cashew butter fudge, chocolate and marshmallow.

ADD ONS

PAN SEARED PORK DUMPLING Black pepper pork.	10.00
васк реррег рогк.	
LOBSTER AND PRAWN TOAST	10.00
Coconut, lime & chilli foam.	
SWEET & SOUR VEGETABLE TEMPURA	40.00
SWEET & SOUR VEGETABLE TEMPORA	10.00
Enoki, courgette, sweet potato and ponzu.	

