



NEW YORK

餐厅周晚餐  
RESTAURANT WEEK DINNER

# 餐厅周晚餐 RESTAURANT WEEK DINNER

\$60pp | Select one appetizer, one main, one side and one dessert

## TO START WITH

点心精选

### CHEF'S DIM SUM SELECTION

## APPETIZERS

鲜虾沙拉

KING PRAWN, LEEK, JADE HEARTS & CILANTRO SALAD

口水鸡沙拉

KOU SHUI CHICKEN & ASPARAGUS SALAD

素菜春卷 v

VEGETARIAN SPRING ROLLS

Light pastry filled with mushrooms, cabbage & glass noodles

## MAINS

麻辣虾

MA LA CHILI PRAWNS

Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery

青花椒鱼柳

STEAMED COD FILLET

Red & green peppers, peppercorns & soy sauce

宫保鸡

KUNG PO CHICKEN

原汁烧豆腐 v

STIR-FRIED TOFU

with ginger, chili, garlic, yibin sprout sauce

## SIDES

师傅炒饭 v

CHEF'S FRIED RICE

Vegetarian fried rice with finely diced pickled vegetables

丝苗白饭

STEAMED WHITE RICE

## DESSERTS

椰子班兰三奶蛋糕

COCONUT PANDAN

TRES LECHES

Coconut pandan sponge cake served with Chantilly cream, coconut milk, toasted coconut chips & young coconut flesh

各式冰淇淋

SELECTION OF

ICE CREAM

 Signature dish