

Year-end Festive Sky Dining 1 December 2021 - 1 January 2022



Western Dinner

STARTER Octopus Carpaccio

cherry tomato, salmon roe, green herbs vinaigrette

APPETISER Duck Confit 'Arancini'

foie gras, granny smith apple, beet-berries jam

MAIN COURSE Chilean Seabass 'A La Plancha'

cod brandade, mushroom ragout, blood orange beurre blanc

or

Wagyu Beef Karubi 'Bourguignon'

smoked potato mousseline, silver skin onion, champignon

DESSERT Satilia Pear

whipped ganache, chocolate mousse, pear compote,

almond sponge with dulcey crunchy base





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Oriental Dinner

APPETISER Crispy Chicken with Kelp Salad and Marinated Jellyfish

SOUP Braised Pumpkin Thick Soup

with seafood and bamboo fungus

MAIN COURSE Lobster in Traditional Sauce

with crispy bubble rice and egg white

DESSERT Satilia Pear

whipped ganache, chocolate mousse, pear compote,

almond sponge with dulcey crunchy base





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Vegetarian Dinner

APPETISER Crispy Wrap with Assorted Vegetables

SOUP Double-boiled Fresh Chinese Yam Soup

with morel and fig

MAIN COURSE Golden Bag

topped with cordyceps flower

DESSERT Satilia Pear

whipped ganache, chocolate mousse, pear compote,

almond sponge with dulcey crunchy base

