

# WESTERN MENU 2 January to 30 November 2021



## **Appetiser**

Miso Tofu Mushroom Salad Quail Egg, Mixed Mushrooms, Citrus Miso Dressing

#### Starter

Boston Lobster on Japanese Wasabi Cracker Boston Lobster, Yellow Frisée, Pearl Onion, Gherkin, Wasabi Tobiko

#### Main Course

Shogayaki Chicken Sautéed Herb Potatoes, French Green Beans, Shoga Sauce or

Deep Fried Lamb Rack marinated in Rosemary Buttermilk infused with 1664 Blanc Beer Mesclun Salad, Pumpkin Purée, Mint Mayo Pesto (Recommended Medium Well)

#### Dessert

Banana Soft Pudding with Mixed Berries

Nespresso Coffee / Gryphon Tea





# ORIENTAL MENU 2 January to 30 November 2021



# **Appetiser**

South African Abalone in Sesame Sauce; Salted Duck and Jellyfish Platter

## Soup

Seafood and Bamboo Fungus Thick Soup with Shrimp Balls

#### Main Course

Baked Sea Bass in Black Pepper Sauce with Udon

#### Dessert

Banana Soft Pudding with Mixed Berries

Nespresso Coffee / Gryphon Tea





# VEGETARIAN MENU 2 January to 30 November 2021



## **Appetiser**

Mixed Vegetables in Sesame Sauce and Fried Bean Curd Skin stuffed with Wild Mushroom

### Soup

Double-boiled Morel Mushroom and Bamboo Pith Soup

## Main Course

Rainbow Capsicum and Yam Stuffed Hairy Gourd with Spinach Noodles

#### Dessert

Banana Soft Pudding with Mixed Berries

Nespresso Coffee / Gryphon Tea

