



CHINESE CUISINE

New Year's Eve Menu 2010

SOUP

SHRIMP | SCALLOP | TOFU
OR
SIZZLING RICE & CHICKEN

APPETIZER

FOIE GRAS FRIED RICE
OR
CRISPY SANTA BARBARA PRAWNS
OR
DUCK LETTUCE WRAP | HOISIN SAUCE

ENTREE

WAGYU BEEF | YELLOW ZUCCHINI & ASPARAGUS | SOY-MISO BUTTER
OR
BUTTER CREAM SEABASS | CRUSHED WALNUT
OR
STEAMED LOBSTER TAIL | GARLIC SAUCE

DESSERT

EXOTIC FRUIT PLATE | PASSION FRUIT ESSENCE | ALMOND COOKIE
OR
COCONUT ALASKA | COCONUT SORBET | TOASTED MERINGUE

\$88 PER PERSON

(Tax & Gratuity Not Included)