



YEAR OF THE TIGER
A Gourmet of Fortune
Chinese New Year Banquet Dinner
February 13 at 5.30pm

DOUBLE HAPPINESS APPETIZER

'Gold and Silver' prawns with fresh fruit salad in creamy sauce.

TREASURE POUCH

Handmade seafood pouch lords over a sea of gold pumpkin puree.

PEACE AND HARMONY

Scallops and prawns stir fried with a medley of vegetables
infused with fragrant ginger and garlic .

LOBSTER TAIL IN GARLIC SAUCE

A New Year indulgence. Individual lobster tail fanned over
crystal noodle in traditional garlic sauce.

WHOLE FISH

A New Year traditional entrée of crisped striped bass
in classic rice wine-soy sauce with ginger and scallion.

PROSPERITY ROAST DUCK

Fresh roasted duck served with roasted peanuts and lettuce leaves.

LONGEVITY NOODLE

Hong Kong style pan fried noodles topped with
baby Chinese broccoli (gai lan) and shitake mushroom.

RASPBERRY RHAPSODY

Crispy pouch with banana- cheesecake creamy filling and fresh raspberries.



Year of the Tiger

GOURMET OF FORTUNE 2010

February 14 – February 28

FLAMBE DRUNKEN BEEF

Grilled Sterling Silver rib eye steak with refreshing tangerine peel sauce over a bed of mixed vegetables. Flambéed with Bacardi 151. \$19.88

PEACE AND HARMONY

A classic New Year stir-fry of scallops and prawns with a medley of vegetables infused with fragrant ginger and garlic. \$19.88

NEW YEAR FISH 🌶️

The Mandarin word for fish 'yu' symbolizes abundance and excess. Lightly crisped fish slices stir-fried with shitake mushrooms, bell peppers and onions in Chef's creative mix of traditional spiced savory bean sauce. \$18.88

GINGER PRAWN

A classic entrée with traditional scallion and ginger sauce. \$16.88

LONGEVITY NOODLE

Hong Kong style panfried noodles topped with baby Chinese broccoli (gai lan) and shitake mushroom. \$13.88