



February 16th-March 23rd

CHINESE NEW YEAR

Si Fang Cai Tasting Menu

8 Courses | 100 per person

steamed pork xiao long bao | *rich consommé*
barbecue shao kao | *kaluga on duck skin, iberico char siu*
steamed shrimp dumpling | *lobster mousse, chive*
stir fried wagyu beef | *black peppercorns, golden basket*
fermented rice sorbet | *goji berry vinegar*
wok-fried native lobster | *superior stock, edamame*
baked chilean sea bass | *kumquat glaze, abalone*
basil dragon pearl | *ginger ice cream*

福 | **TOWN**