

Menu for the Night

WELCOME DRINK

AWN: SPAIN EMINA VERDEJO RUEDA 2015

ASSORTED CANAPES

APPETIZER

Smoked Duck Breast with Fruit Compote & Pomelo
Mixed Air-Flown Salad
Enhanced with Glace Balsamic Dressing

AWN: SOUTH AFRICA BOSCHENDAL LANOY 2016

SOUP

Double Boiled Chicken Soup with Prawn Dumpling

MAINS

Half Shelled Boston Lobster with Grated Cheese Salted Egg Sauce
Served with Mushroom, Baby Carrot, Asparagus and XO Fried Rice
OR

Wok Fried Lamb Loin In Chinese Pepper Sauce
Served with Mushroom Baby Carrot, Asparagus and XO Fried Rice

AWN: USA HAYES RANCH CHARDONNAY CALIFORNIA 2013

AWN: PORTUGAL QSS RARE LISBOA

SWEET FINALE

Traditional & Snow Skin White Lotus Mooncake

Chocolate Praline

BEVERAGES

Freshly Brewed Coffee and Osmanthus Tea
Soft Drinks & Premium Juices

*AWN: COMPLIMENTARY FRANCE GERARD BERTRAND COTE DES ROSES
ROSE 2019 (375ml)*

**All seafood items in this menu are from sustainable sources*

Menu for the Night

(Vegetarian Menu)

WELCOME DRINK

AWN: SPAIN EMINA VERDEJO RUEDA 2015

ASSORTED CANAPES

APPETIZER

Mixed Air-Flown Salad with Fruit Compote & Pomelo
Enhanced with Glace Balsamic Dressing

AWN: SOUTH AFRICA BOSCHENDAL LANOY 2016

SOUP

Cream Of Pumpkin Soup
Infused with Pine Nut Pesto Sauce
Served with Country Style Bread

MAINS

Grilled Vegetable "Mediterranean style"

Enhanced with Tomato Coulis

Served with Mushroom, Baby Carrot, Asparagus and Fried Rice

AWN: USA HAYES RANCH CHARDONNAY CALIFORNIA 2013

AWN: PORTUGAL QSS RARE LISBOA

SWEET FINALE

Traditional & Snow Skin White Lotus Mooncake

Chocolate Praline

BEVERAGES

Freshly Brewed Coffee and Osmanthus Tea

Soft Drinks & Premium Juices

*AWN: COMPLIMENTARY FRANCE GERARD BERTRAND COTE DES ROSES
ROSE 2019 (375ml)*