

# EXECUTIVE SET LUNCH



Spicy Szechuan Wonton, Mooli Puff, Scallop Shumai  
川式红油炒手 萝卜丝酥 带子蒸烧卖

Poached Prawns, angelica root, 20-yr Gu Yue Long Shan rice wine  
当归生虾醉酒汤

Steamed Seabass, homemade spicy sauce  
私制辣酱蒸鲈鱼件

or

Australian Rib-eye Beef, Sarawak black pepper  
黑椒酱爆澳洲牛柳粒  
(*\$10++ supplement*)

Braised Iberico Pork, Japanese Udon noodle  
猪颈肉焖日本乌冬面

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## DESSERT

Mango Sago  
杨枝甘露



*\$68++ per person*  
(*minimum 2 persons*)