



*Lunar*  
New Year

SPECIAL MENU

27th JAN 2026 – 04th MAR 2026

迎  
新  
春

## ORIENTAL WELLINGTON WITH BBQ CHAR SIEW

With Fresh Lion's Mane Mushroom

RM 65  



Flaky puff pastry encases layers of salted pressed vegetables, smoky BBQ char siew, and fresh lion's mane mushroom, creating a rich yet balanced core.

The dish is complemented by a mildly spicy jalapeño cauliflower purée with a tomato base, alongside Hong Kong kailan, morel, and button mushrooms to add depth, earthiness, and freshness.



## GOLDEN REUNION ARANCINI

With Bolognese

RM 28 

Crispy pearl rice arancini with a soft, aromatic center of carrot, shiitake, lion's mane mushroom, layered plant-based meat, and rich marinara bolognese.

Each bite delivers rice fragrance, umami depth, and comforting warmth.

\*10% SERVICE CHARGE AND 6% SST CHARGE IS APPLICABLE

## SIGNATURE BBQ CHAR SIEW TART

RM 5  

**BUY 5 FREE 1**  
6pcs RM25

A classic tart shell filled with  
savory BBQ char siew and salted  
pressed vegetables.

Crisp, creamy, and savory-sweet,  
delivering familiar flavors in an  
unexpected form.



## SWEET CORN GYOZA

RM 24 

Delicate gyoza filled with sweet corn,  
king oyster mushroom, carrot, and  
fungus.

Light, naturally sweet, and clean in  
flavor, offering a refreshing contrast  
within the menu.

## PROSPERITY BITES WITH BBQ CHAR SIEW BRIOCHE BUN

RM 32  

Soft, rich butter brioche filled with  
charcoal-smoked BBQ char siew,  
salted pressed vegetables, and  
fresh coleslaw.

A layer of butter is added inside  
to enhance richness and  
mouthfeel, balancing smokiness  
with freshness.



## BLUE PEA TEPACHE

RM 16 

House-fermented pineapple tepache infused with blue pea flower and yuzu paste.

Lightly effervescent, refreshing, and gently tangy, designed to cleanse the palate and uplift the senses.



## CHRYSANTHEMUM

RM 16 

Chrysanthemum gently sous-vide at 70°C for 4 hours to preserve its natural floral aroma and subtle sweetness.

Served with almond milk foam for a soft, elegant, and calming finish.



## ORANGE BASQUE CHEESECAKE

RM 15  

A creamy Basque cheesecake infused with fresh orange zest and a subtle hint of Earl Grey tea.

Bright citrus and gentle tea notes cut through the richness, creating a clean, refreshing finish.