



NEW YORK

## RED LANTERN EVENING

\$69 per person

\$50 supplement with free-flow Castell d'Age Cava Brut Nature Reserva

\$90 supplement with free-flow Gonet-Médeville Champagne 1<sup>er</sup> Cru

### STARTERS

CHOICE OF THREE DISHES

小拌鮮魷魚花 CALAMARI FLOWERS

Tender squid in Sichuan peppercorn and chilli oil

素菜春捲 VEGETARIAN SPRING ROLLS ▼

Light pastry filled with mushrooms, cabbage and glass noodles

碧綠口口脆 JADE HEARTS ▼

Chinese jade gourd in Sichuan peppercorn essence

香煎麻辣魚包 ROASTED SPICY COD BAO

\$8 supplement

### FIRST MAIN COURSE

CHOICE OF TWO DISHES

風味撈汁鱈魚柳 WOK-FRIED COD FILLET

In a subtle blend of chilli and oyster sauce

特色口水雞 KOU SHUI CHICKEN

Tender poached chicken breast in a chilli broth

served room temperature

風味飄香茄 EGGPLANT TEMPURA ▼

Crispy eggplant glazed with ginger, garlic and sesame oil

香煸口口脆牛絲 SICHUAN SHREDDED BEEF

Crispy beef juliennes in a sweet chilli glaze

### SECOND MAIN COURSE

CHOICE OF ONE DISH

大紅燈籠高高掛 RED LANTERN

Deep fried spiced soft-shell crab on a bed of dried whole chillies

麻婆豆腐 MAPO TOFU ▼

"Granny's tofu" garlic, dried and fresh chillies

麻辣蝦 MA LA CHILLI PRAWNS

Sichuan peppercorns, garlic, ginger julienned Chinese celery

山城辣子雞 SANCHEN SPICED CHICKEN

Wok-fried fillet with dried chillies, star anise and cumin seeds

北京烤鴨 HALF ROASTED PEKING DUCK WITH PANCAKES

\$40 supplement

### RICE, NOODLES & VEGETABLES

素菜炒麵 VEGETARIAN FRIED NOODLES ▼

Wok-tossed with vegetables

\$8 supplement

乾煸四季豆 FOUR SEASON BEANS

French beans sautéed with fresh chilli, minced pork and dried baby shrimp

\$13 supplement

薑汁玉蘭 KAI-LAN ▼

Chinese broccoli in garlic and ginger

\$12 supplement

鮮鴨炒飯 DUCK FRIED RICE ▼

Duck and toban chilli oil paste

\$18 supplement

### DESSERT

包子豆漿 BAO & SOY

Sesame ganache, sesame biscuit, sesame praline, ice-cream