THE CELLAR SERIES

WITH ORIN SWIFT

Tuesday, 23rd January 2024
Park Chinois

Appetizer

Stir-Fried Vegetable Tartalette V

Paired with

Sparkling Wine

1st Course

Chef's Selection of Steamed Dim Sum

Paired with

Mannequinn

2nd Course

Salt & Pepper King Prawn, Spicy Almonds

Paired with
Slander

3rd Course

Cantonese-Style Lobster, Scallop, Razor clam,
Asparagus and Rich Yolk Egg, XO Sauce
Seasonal Mushroom, Cavolo Nero,
Ginger Mushroom Sauce V

Paired with
Palermo

4th Course

Chiliean Wagyu Bavette, Ginger Sauce Koshihikari Rice with Morel Mushrooms ^V Paired with Machete

Dessert

Seasonal Dessert chosen by our Pastry Chef

Paired with

Mercury Head

THE CELLAR SERIES

WITH ORIN SWIFT

Tuesday, 23rd January 2024 Park Chinois

Appetizer

Stir-Fried Vegetable Tartalette V

Paired with

Sparkling Wine

1st Course

Chef's Selection of Vegetarian Dim Sum V

Paired with

Mannequinn

2nd Course

Peking-Style Crispy Bean Curd Puff V

Paired with
Slander

3rd Course

Stir-Fried Kailan with Winter Bamboo, Black Truffle Sauce $^{\rm V}$ Stir-Fried Lotus Root, Goji Berries, Ginger Sauce $^{\rm V}$

Paired with Palermo

4th Course

Yin Yang Winter Aubergine, Seasonal Vegetables V Koshihikari Rice with Morel Mushrooms V Paired with Machete

Dessert

Seasonal Dessert chosen by our Pastry Chef V
Paired with
Mercury Head

THE CELLAR SERIES

WITH ORIN SWIFT

Tuesday, 23rd January 2024 Park Chinois

Appetizer

Stir-Fried Vegetable Tartalette V

Paired with

Sparklipa Wipe

1st Course

Chef's Selection of Vegetarian Dim Sum V Paired with

Mannequinn

2nd Course

Peking-Style Crispy Bean Curd Puff V

Paired with
Slander

3rd Course

Cantonese-Style Lobster, Scallop, Razor clam, Asparagus and Rich Yolk Egg, XO Sauce Stir-Fried Lotus Root, Goji Berries, Ginger Sauce V Paired with

Paired with Palermo

4th Course

Steamed Sea Bass, Soya, Ginger, Spring Onions Koshihikari Rice with Morel Mushrooms ^v Paired with Machete

Dessert

Seasonal Dessert chosen by our Pastry Chef

Paired with

Mercury Head