



# YEAR OF THE RABBIT 2023

CELEBRATING HOPE

LUNCH OR DINNER

**22** – **23**  
JAN, SUN      JAN, MON

AT JUST  
**\$88<sup>++</sup>**  
PER PAX



ADD G.H. MUMM CHAMPAGNE  
BRUT CORDON ROUGE @ \$98<sup>++</sup>

**Click here to  
BOOK NOW**



## 6-COURSE MENU

### CANAPÉS

PRAWN TOAST

MELON SMOKED DUCK TARTARE

5 Spice Powder

CHILLI CRAB ARANCINI

### STARTERS

BOAT HOUSE YUSHENG

TIGER PRAWN

Xo, Winged Beans, Chicken Broth

### MAINS

CHICKEN RICE RISOTTO

Sous Vide Chicken Breast, Pickled  
Cucumber, Soy Glaze, Tomato Confit

CORAL TROUT

Crispy Ginger, Baby Spinach, Oriental Soy

### DESSERT

COCONUT & MANGO SAGO

Pomelo, Soy Milk

PETIT FOUR & COFFEE OR TEA

## DRINKS

### COCKTAIL

#### MANDARIN ORANGE FIZZ / \$26

Tanqueray Gin, Premium Orange Liqueur,  
Infused Mandarin Orange with Honey,  
Egg White

#### CHRYSANTHEMUM COCKTAIL / \$25

Bénédictine D.O.M., Dry Vermouth,  
Infused Chrysanthemum Simple Syrup

#### LUCHA WHISKY TEA / \$25

Black Label, Peach Liqueur,  
Green Tea Simple Syrup

### MOCKTAIL

#### SHISO CUCUMBER / \$15

Freshly blended Japanese Cucumber  
with Mint Leaves & Herbs

