



**CHINESE NEW YEAR**  
**27 JAN — 3 FEB**

**STARTERS — ENTRADAS**

**Spinach beef cheungfan**  
Cheungfan de espinafres e vaca

**Steamed chinese cabbage  
and mushroom roll**  
Rolos chineses de couve  
e cogumelos a vapor

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**MAIN DISHES — PRATOS PRINCIPAIS**

**Cantonese roasted garlic chicken**

Pintada assada com alho  
ao estilo cantonês

**Charcoal grilled seabass with honey  
vinegar sauce and pickled cherry tomato**

Robalo grelhado com molho de mel  
e vinagre com tomate cherry

**Wok fried asparagus, mushroom  
and macadamia nut**

Noodles salteados com vaca espargos,  
cogumelos e noz macadâmia salteados

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**DESSERT — SOBREMESA**

**Pandan layer cake with coconut cream**  
Bolo de pandan e creme de coco

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**WINES — VINHOS**

Chateau Changyu Moser XV  
Grand Vin Cabernet Sauvignon

Chateau Changyu Moser XV  
family C.Sauvignon 2016

Chateau Changyu Moser  
C.Sauvignon Blanc de Noir 2018

Changyu Moser XV  
C.Sauvignon Helan

Changyu Moser XV  
C.Sauvignon Blanc Helan

**COGNAC**

Koya 10 Years Changyu GP

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