



# *Mother's Day*

**3 COURSE MEAL**  
From the 28-30th of March

## **STARTERS**

### **Jade Dragon Rolls (chef's recommendation)**

Tempura prawn, cucumber, tobiko, mayonnaise and topped with avocado

### **Kushiyaki Grilled Chicken Skewer**

Spring onion, sesame and caramelised lime

### **Emerald Parcels (VG)**

Mixed vegetable and chive dumplings

## **MAINS**

### **Robata Teri Salmon with Wok fried greens**

Miso dressing with Japanese young ginger sprout

### **Holy Basil Chicken on Hot Plate with egg fried rice**

Grilled with aromatic basil and shallot

### **Singapore Fried Noodles (a popular Southeast Asian home recipe) (V)**

Noodles with peppers, bean sprouts, white spring onion and fried shallot

## **DESSERTS**

### **Coconut Panna Cotta**

### **Matcha Ice Cream**

### **Long Island Exotic Fruit Platter (V)**

*Legend : V- Vegetarian VG- Vegan*

*A 12.5% discretionary service charge will be added to your bill. Gluten-free, vegan and nut-free options are available but must be pre-booked. Some foods contain allergens.*