

BEIJING IMPRESSION



LUNAR NEW YEAR 2019

SET A MENU - \$428**

Table 6-8 people

- Beijing Roast Duck - *half*
- Cold dish combination
(*Hawthorn, Duck Feet, Pork Skin Jelly, Cabbage with Mustard Sauce*)
- Mixed Vegetables
- *Deep-fried squirrel-shape Mandarin fish in sweet and sour Sauce
- Smoke pork hock seasoned with soy sauce
- *Sautéed prawns with lemon and Kung Pao style
- *Crispy deep fried chicken
- Beijing style barbecue lamb
- *Braised sea Cucumber with grilled pork tendon in secret sauce
- Sautéed broccoli
- Homemade dumplings
- Special fried rice in honeycomb briquette look
- *Matsutake and organic chicken soup
- Beijing style sweet Pease pudding
- Beijing style pear soup
- Complimentary Fruit Platter

**Available from the 4th to 19th February 2019

* Exclusive dishes during 2019 Lunar New Year

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LUNAR NEW YEAR 2019

SET A MENU - \$588**

Table 6-8 people

- Beijing Roast Duck - *Full Size*
- Cold Dish Combination
(*Hawthorn, Duck Feet, Pork Skin Jelly, Cabbage with Mustard Sauce*)
- *Jellyfish with black vinegar
- *Braised Bath Chap pork
- Mixed Vegetables
- *Deep-fried squirrel-shape Mandarin fish in sweet and sour sauce
- Smoke pork hock seasoned with soy sauce
- *Sautéed prawns with lemon and Kung Pao style
- *Crispy deep fried chicken
- *Braised Pork with Chinese yam
- *Braised Sea Cucumber and grilled pork tendon in secret sauce
- Shredded hyacinth beans in casserole
- Sautéed Broccoli
- Juicy fish Maw
- Homemade Dumplings
- Special fried rice in honeycomb briquette look
- *Matsutake and Organic Chicken Soup
- Beijing Sweet Pease Pudding
- Beijing Style Cheese Yogurt
- Beijing Style Pear soup
- Complimentary Fruit Platter

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LUNAR NEW YEAR 2019

SET B MENU - \$568**

Table 8-10 people

- Beijing Roast Duck - *Half*
- Cold Dish Combination
(Hawthorn, Duck Feet, Pork Skin Jelly, Cabbage with Mustard Sauce)
- *Braised Bath Chap Pork
- *Deep-fried squirrel-shape Mandarin fish in sweet and sour sauce
- Smoke Pork hock seasoned with soy sauce -*Half*
- *Sautéed prawns with lemon and Kung Pao style
- *Crispy deep fried chicken
- Beijing style barbecue lamb
- *Braised sea cucumber with grilled pork tendon in secret sauce
- Sautéed Broccoli
- Juicy Fish Maw
- Homemade Dumplings
- *Pork Ribs with Corn and Yam Soup
- Beijing Sweet Pease Pudding
- Beijing Style Yogurt
- Complimentary Fruit Platter

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LUNAR NEW YEAR 2019

SET B MENU - \$818**

Table 8-10

- Beijing Roast Duck - *Full Size*
- Cold Dish Combination
(*Hawthorn, Duck Feet, Pork Skin Jelly, Cabbage with Mustard Sauce*)
- *Jellyfish with black vinegar
- *Braised Bath Chap pork
- Mixed vegetables
- *Deep-fried squirrel-shape Mandarin fish in sweet and sour sauce
- Smoke Pork Hock Seasoned with Soy Sauce
- *Sautéed prawns with lemon and Kung Pao style
- *Crispy deep fried chicken
- Stir fried beef with deep fried mushroom
- *Braised sea cucumber with grilled pork tendon in secret sauce
- Braised pig feet with French beans
- Sautéed Broccoli
- *Millet congee with sea cucumber
- Homemade Dumplings
- Special fried rice in honeycomb briquette look
- Pork ribs with corn and yam soup
- Old Beijing stewed meat
- Beijing sweet Pease pudding
- Beijing style cheese yogurt
- Complimentary Fruit Platter

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