



CHINESE NEW YEAR MENU

DOU HUA

STEAMED SILKEN TOFU IN A SOY SAUCE, CHILI OIL BROTH. SEASONED WITH BLACK VINEGAR AND SICHUAN PEPPERS. TOPPED WITH CHILI PEPPERS, PEANUT AND CILANTRO.

RAINBOW OF DUMPLINGS

FOUR DIFFERENT DUMPLINGS IN A LIGHT RED CHILI SAUCE.

CANTONESE RADISH CAKE

RICE FLOUR STEAMED WITH SHREDDED DAIKON RADISH, CHINESE SAUSAGE, BACON AND SHRIMP.

DRY FRIED GREEN BEANS

BLISTERED GREEN BEAN, WOK FRIED WITH MINCED GARLIC, BLACK BEAN AND PORK.

WU GUAK

TARO ROOT DUMPLINGS FILL WITH CHINESE BBQ PORK, ONION AND MUSHROOM



LCC MANGO SORBET



SIMPLE PEA TENDRILS

FRESH PEA SHOOTS STIR FRIED WITH GARLIC & WINE.
SEASONED WITH SALT, PEPPER AND SESAME OIL.

CHOP YOUR HEAD OFF SOUP

A HEARTY SOUP WITH GROUND PORK, CABBAGES & HOUSE MADE NOODLES.
SEASONED WITH WINE AND GINGER

SALTY EGG YOK PRAWN

LARGE PRAWNS IN A HOUSE MADE SALTED EGG YOLK SAUCE.
FLAVORED WITH CURRY, GINGER AND PEPPER.

66 CHICKEN WITH HONG KONG LOMEIN

DRY RUBBED CHICKEN WITH SPICES AND HERBS. SLICED AND LAYERED ON A BED OF POACHED YU CHOY AND HONG KONG NOODLE, DRIZZLED WITH GARLIC OIL.

SICHUAN OX TAILS

LAPLATTE RIVER ANGUS FARM OX TAILS, BRAISED IN A SICHUAN HOT BEAN SAUCE.

EIGHT TREASURE SWEET RICE

SWEET RICE STUFFED WITH RED BEAN PASTE,
TOPPED WITH WHISTLE PIG WHISKY SOAKED DRIED CRANBERRY AND RAISIN.

A SINGLE



PEBBLE

GATHER • DISCOVER • CONNECT

