

NEW YEAR'S EVE DINNER

亮
LIANG

MICHELIN 2025

APPETISERS

Chilled Asparagus ^{G N V}

Steamed asparagus, black truffle sauce, spring onion oil

Stir-Fried Wagyu Beef ^{G N}

Mustard and honey sauce

Crispy Walnut Duck Toast ^{G N V}

Minced prawns, oriental sesame dressing

DIM SUMS

Crystal Scallop Siu Mai ^{G N}

Shrimps, chicken, mushrooms

Water Chestnut Dumpling ^{G N V}

Sweet corn, carrots, celery, black truffle sauce

SOUP

Crab and Shrimp Puff with Lobster Soup ^{G N}

Pumpkin, salmon roe

MAINS

Black Pepper Jumbo Shrimp ^{D G N}

Shallot, spring onions, butter, garlic sauce

Grilled Char Siu Lamb Chop ^{G N}

Sugar snap, morel, wood fungus

Claypot Egg Fried Rice ^{G N}

Shiitake mushrooms, spring onions, soy sauce

DESSERTS

Chilled Mango Sago ^{D V}

Pomelo, mango ice cream

Mandarin Mochi ^{D V}

Homemade glutinous rice, mandarin ice cream

5-course Menu | QR 588

Enhanced Beverage Pairing | QR 388

New Year's Eve Countdown at AQUA | QR 290

All prices are per person.

