

EURASIA

'Within The Royal George'

Happy Chinese Year of The Dog

NEW YEAR MENU

AVAILABLE 15th FEBRUARY – 2nd MARCH

Priced at £32.88 per person

First Course: 'Yee Sung'

Let's start the year with a refreshing uplifting 'Yee Sung' (Pan Asian Chinese New Year smoked salmon salad), a must have traditional dish from Malaysia and Singapore

Second Course: A Platter Celebrating the five elements of Fire, Metal, Wood, Water and Earth:

Fire: Spicy Sea Spiced Soft Shell Crabs (Chillies from the Fire)

Metal: Chicken with Kaffir Lime Leaves (Chicken from the Metal)

Wood: Tea Infused Prawns (Tea from Wood)

Water: Crispy Pork Belly (Pig/Boar from the Water)

Earth: Satay Lamb (Sheep from the Earth)

Third Course: 'Ning Ning Yeo Yee'.

Fish is an essential part of Chinese New Year celebration.
This is being represented by.

Sea Bass steamed with spices of the Far East, and fresh lime

Fourth Course: Eight Treasures Rice:

A sticky dish, flavoured and accompanied by eight auspicious ingredients of Chinese Mushroom, Chinese Sausage, Gingko nuts, Sweet chestnuts, Soy Chicken, Lotus Seeds, Quail eggs and Dried Shrimps.

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Fresh Greens and Vegetables

Chinese New Year is the welcoming of new start of Spring, and it would not be a celebration of the coming of Spring without the fresh greens and vegetables. Here is a dish of Chinese Choy Sum in Oyster Sauce, and Longvity Noodles, which is made from fresh egg noodles and julienne of a variety of vegetables.

Fifth Course: Pomegranate Snow

Pomegranate Snow with Palm Nuts and Coconut Jelly and Selection of Fresh Fruits.

Sixth Course: Choice of Pu'er Tea or Coffee

Accompanied by Chinese New Year Pudding.

Note : 10% service charge will be added to your bill at your discretion. Price is inclusive of Vat. Minimum order 2 persons. Vegetarian set will be specially organised as required - please mention when booking