

Orchid



restaurant and bar

**NEW
YEAR'S
EVE**

THE MENU

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Thailand – Tom Ka Plaa 🌶️🌶️

Flaked Seabass in a richly spiced coconut and seafood broth

SWANOTSURA SAKE, KOBE, JAPAN (50ml)

(served warm)

Japan – Usuyaki Beef

Thinly sliced sirloin rolled with a mushroom, spring onion, mustard & garlic filling

Hong Kong – Festival Scallops 🌶️

Steamed Scallops with garlic and chili, served with a pickle plum and yellow bean sauce

Vietnam – Vietnamese Spring Roll 🌶️🌶️

Crispy rice paper filled with minced pork, prawns, crab, shitake mushroom, carrot, glass noodles, spring onion and water chestnut drizzled in garlic, chili, lime & mint dressing

PINOT GRIS, VILLA WOLF, 2013, PFATZ GERMANY (125ML)

Thailand – Steamed Gamba Prawns 🌶️🌶️

Wild Gamba Prawns steamed whole with lemongrass, galangal, lime leaves, garlic and a soya bean & chili paste served with a refreshing Thai Salad

GEWURZTRAMINER JOSEPH CATIN, 2014, ALSACE FRANCE (125ML)

Malaysia – Kari Itik 🌶️

Sliced duck breast in a traditional Malaysian coconut curry with chilli, garlic, ginger, red onions, cumin, coriander and lemongrass served with steamed basmati rice wrapped in a Lotus Leaf

PRIMITIVO DI MANDURIA, 2015, SAN MARZANO, PUGLIA ITALY (175ML)

Orchid Tasting Plate

CHENIN BLANC, 2013, MONSOON VALLEY THAILAND (75ml)

GLASS OF JACQUES BONCOEUR CHAMPAGNE AT MIDNIGHT

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