

THE MENU

New
Year's
EVE

NEW YEARS EVE COCKTAIL

Thailand – Tom Ka Hoi Shell

A rich seafood broth with coconut milk, galangal, lime leaf and chilli

Hong Kong – Si Jiao Duck

Sliced duck cooked pink with asparagus, drizzled with a soy, mixed herb, ginger and celery sauce

Malaysia – Tiger Prawn Popcorn 🍤

Light and crispy tiger prawns coated in a Malaysian style dressing with dried shrimp and curry paste

Thailand – Scallop Morah 🍴🍴🍴

Lightly steamed scallops with bird's eye chilli, bitter melon, lime juice, palm sugar and nam plaa

RIESLING, ESK VALLEY MARLBOROUGH, NEW ZEALAND 2017 (125ML)

Thailand – Plaa Tung 🍴

Steamed filet of hake served with a Thai fusion sauce of garlic, roasted chilli paste, paprika, oregano and sweet basil

GEWURZTRAMINER JOSEPH CATIN, ALSACE FRANCE 2016 (125ML)

Malaysia – Kari Lamb 🍴🍴

Lamb Cutlet served pink in a spicy Malaysian coconut and cumin curry, with sweet potatoes, string beans and soba noodles

CHIANTI CLASSICO VICCHIOMAGGIO TOSCANA, 2015 ITALY (175ML)

Orchid Surprise Dessert

RUBIS CHOCOLATE INFUSED PORT (75ML)

GLASS OF JACQUES BONCOEUR CHAMPAGNE AT MIDNIGHT

Orchid



restaurant and bar

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