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SĀN 庙  
YŌU 前  
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## LUNAR NEW YEARS MENU

### Canapes

**“Lohei” T65 style, charcoal Boston lobster, lardo, sourdough  
crisps, pickled squas, daikon, beetroot, calamansi & lobster mayonaise**  
*Plum coco whispers*

**Wild squid, tatsoi, chili, potato cloud**

**Foie, apple, hazelnut crumble, citrus sauce**  
*Drunken dragon*

**Orange blossom honey glazed “Toh Thye San Farm” duck breast  
candied Kumquat, fennel, pomegranate tea jus**

**Moutai glazed Sarawak pineapple, Campari air & jello  
Sablée crumble, “White Rabbit” gelato**  
*Baijiu Breakfast*

**Baijiu menu \$298++  
Paired with 3 Baijiu cocktails**

Choice of menu format (Set Menu) applies to entire party. 全桌菜单格式的选择 需得一致。

Menu and ingredients are subject to availability. 视食材供应情况和季节而定。

Prices are subject to 10% service charge and prevailing government taxes 9%. 所有价格须加收 9%政府税和 10%服务费。



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# Bar snack Menu

酒吧小吃

13 - 19 February

## Blinis & Oscietra caviar

薄饼、奥西特拉鱼子酱

\$44++ (2pcs)

## Potato & Emmental croquette, "Peperonata" dip

土豆、爱蒙塔尔炸肉饼、炖甜椒酱

\$28++ (3pcs)

## Kagoshima wagyu tartare tartlet, saffron cream, crispy bacon

鹿儿岛和牛鞑靼挞、藏红花奶油、脆培根

\$33++ (2pcs)

## Puffed polenta chips, Bacalao' mousse, yuzu

膨化玉米片、腌干鳕鱼慕斯、柚子

\$38++ (4pcs)

## Panettone, orange ginger compote, zabaione

潘妮托尼面包、橙姜蜜饯、沙巴蕪酱

\$28++ (2pcs)



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# Cocktail Menu

鸡尾酒

13 - 19 February

**Moutai Milk Punch \$79++** 茅台奶拳

*Sān Yōu Signature* 招牌

**Moutai | rose infused Vermouth | cherry | chocolate**

茅台 | 玫瑰味美思 | 樱桃 | 巧克力

**RWSling \$79++** 名胜司令

**Moutai infused with tamarind & vanilla | sea salt pineapple | Bai Jiu cello**

**| pomegranate & cherry**

茅台与罗望子和香草 | 海盐菠萝 | 白酒香甜酒 | 樱桃 | 红石榴酸

**Pandan Symphony \$49++** 斑斓汾韵

**Fenjiu | rum infused with lotus leaf & pandan cake | citrus | apple |**

**chrysanta flower**

汾酒 | 荷叶斑斓蛋糕朗姆酒 | 柑橘 | 苹果 | 金花

**Plum Coco Whispers \$22++** 青梅椰影

**Shui Jing Fang infused with jackfruit & nutmeg | Choya green tea Umeshu |**

**guava | dry Chinese yellow wine**

波罗蜜和肉豆蔻水井坊 | 绿茶梅酒 | 番石榴干型黄酒

**Drunken Dragon \$22++** 白茶金龙醉

**XiFeng laksa cello | grape | white tea | lemon**

叻沙西凤香甜酒 | 葡萄 | 福鼎白茶 | 柠檬

**Bai jiu Breakfast \$22++** 南洋早茶

**Juigui Jiu infused with kaya | toast & coconut | chili | tangerine**

咖椰酱油洗酒鬼酒 | 烤土司 | 椰子 | 辣椒 | 陈皮



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