



Lunar New Year

CHEF-HOSTED LONG-TABLE DINNER

Arrival Hors d'Oeuvres

CRISPY PEKING DUCK & BBQ EEL

Caviar, Yuzu Crème Fraiche, Wonton Chip, Nori

STEAMED LOBSTER & SHRIMP DUMPLINGS

Black Truffle Oil, Chinese Chives, Ginger Emulsion

Pairing: Hampton Water Rose, France

PROSPERITY SALAD (YU SHENG)

Shredded Heirloom Carrots, Pickled Daikon & Ginger, 18K Gold Plated Iberico Chips, Grapefruit Pearls, Crispy Wonton, Sesame Plum Wine Dressing

Pairing: Road 13 Harvest Select Viognier, Canada

WOOD SNAKE'S FEAST

Five-Spice Braised Alberta Short Rib Wrapped In Shaved Wagyu Aged Soy, Shaoxing Wine, Aromatic Spice & Scallion-Infused Steamed Jasmine Rice, Gai Lan, Black Garlic Sauce & Crispy Leeks

Pairing: Penfolds Bin 28 Shiraz, Australia

FORTUNE BLOSSOM

*Mandarin Orange Tart
Mandarin Curd, Gold-Dusted Candied Kumquats, Jasmine-Scented Honey,
Sesame White Chocolate Tuile, Lychee Ice Cream*

Pairing: Castello della Sala Muffato, Italy

Fairmont
HOTEL MACDONALD