

Omboo

LUNAR NEW YEAR

PROSPERITY RAINBOW SALAD

salmon carpaccio, winter radish, carrot, pomelo,
pickled ginger, coriander, peanut, wheat croutons,
plum-sesame dressing

KING PRAWNS

asparagus, garlic, ginger

THE "PALACE GUARDIAN"

chicken, dried chilli, onions, cashew, spiced
soy sauce, Chinkiang vinegar

BUDDHA'S DELIGHT

sugarsnap peas, shitake mushrooms, cloud ear,
lotus root, carrot, glass noodles



*All menu items and ingredients are correct at the time of printing.
This may be subject to minor changes due to suppliers availability.



PROSPERITY RAINBOW SALAD

salmon carpaccio, winter radish, carrot, pomelo, pickled ginger, coriander, peanut, wheat croutons, plum-sesame dressing

Widely known as “yee sang”, the Cantonese word “yee” (“fish 魚”) is commonly conflated with its homophone “abundance (餘)”, “Yee sang” (魚生) is interpreted as a homophone for “increase in abundance” (餘升). Therefore, this dish is considered a symbol of abundance, prosperity and vigor. The seven colours symbolise different sources of prosperity. Both the Singaporeans and Malaysians claim to have created this popular New Year dish – where friends and family toss the salad, making well-wishes for prosperity, health and happiness.

KING PRAWNS

asparagus, garlic, ginger

The pronunciation of prawns in Cantonese “har” echoes the sound of laughter; so prawns are always a popular dish as the sound of laughter symbolise happiness in the family.

THE “PALACE GUARDIAN”

chicken, dried chilli, onions, cashew, spiced soy sauce, Chinkiang vinegar

In Imperial China, the Emperor was known as the “Dragon” which symbolises the unity of heaven and earth, and one who rules in wisdom to bring peace and prosperity to all under the heavens. So “Kung Pao” chicken literally translates to the Palace Guardian(宮保)and believed to be named after a Qing dynasty court official based in the province of Sichuan, famous for its the fiery pepper and chilli flavoured cuisine.

BUDDHA'S DELIGHT

sugarsnap peas, shitake mushrooms, cloud ears, lotus root, carrot, glass noodles

Many Chinese families would traditionally eat a vegetarian dish on the first day of the Lunar new year. Whilst having its traditions in one's religious practice to pay respects to Buddha and as a form of accumulating good karma (especially when most people would celebrate with decadent feasts of meats and seafood). Nowadays, this ubiquitous dish is one of the many must-have dishes to eat on the first day of the lunar new year.