

Omboo

LUNAR VALENTINE'S MENU

Saturday 10th & Wednesday 14th February

98 per person

PROSPERITY RAINBOW SALAD

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



LOBSTER DUMPLING

water chestnuts, spring onions, Shaoxing wine

DRAGON ROLL

tempura prawns, fresh water eel, basil mayo



SOY HONEY-GLAZED COD



MISO-GLAZED RIBEYE SKEWERS



KING PRAWNS

asparagus, garlic, ginger

THE "PALACE GUARDIAN"

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

BUDDHA'S DELIGHT

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

OMBOO FRIED RICE (VE)



ROMANTIC DESSERT PLATTER

strawberry heart, Sichuan pepper biscuit and lychee sorbet, chocolate fondant with passion fruit



COFFEE, TEA, PETIT FOURS

(CE) Celery, (CR) Crustacean, (DA) Dairy, (EG) Eggs, (FI) Fish, (GL) Gluten, (LU) Lupin, (MO) Mollusc, (MU) Mustard, (NU) Nuts, (PE) Peanuts, Sulphur Dioxide (SD), (SO) Soya, (SS) Sesame Seeds, (V) Vegetarian, (VE) Vegan

*May contain traces