



the Blue Breeze inn



THE FIRE HORSE FEAST

February 17 – March 1

\$73 per person | Minimum 4 people

SICHUAN & CHILLI PEANUTS

SMACKED CUCUMBERS

w/ garlic, sesame, chilli oil

SCALLOP & RED SNAPPER DUMPLING

w/ burnt tomato & chilli

CRISPY FRIED PRAWN

w/ ginger, white pepper, shallot & fried garlic

WOK CHARRED BLACKENED CHICKEN

w/ chilli, soy & rice cake

EIGHT TREASURE SICHUAN BRAISED LAMB

w/ agria potatoes, black vinegar & fragrant chilli oil

STEAMED ASIAN GREEN

w/ garlic, sesame & chilli

GOLDEN GARLIC FRIED RICE

w/ fried cashew

COCONUT & PANDAN LEAF PANNACOTTA

w/ palm sugar caramel & white tea poached peaches

ADD

PEKING DUCK

Peking pancakes, pickled cucumber, leek and kimchi with Hoisin

\$15 pp

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. While all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that dishes will be allergen free.

IN THE MOOD FOR BUBBLES?

Celebrate the Year of the Horse with a bottle of Billecart-Salmon Brut Rosé. \$125, only available with this set menu.