



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.