



DAI PAI DONG

VALENTINE'S SET MENU

14 February 2025 from 6.00 p.m. to 10.00 p.m.

STARTER

DIM SUM ASSORTMENT

A selection of dim sum includes delicate har gow, savory BBQ chicken puff, spicy abalone, aromatic qingyuan chicken, and a refreshing seafood salad each delivering a distinct and delicious taste.

SOUP

CHINESE CHICKEN & WILD MUSHROOM SOUP

Tender chicken and earthy wild mushrooms are simmered in a rich, fragrant broth, creating a comforting and flavorful experience.

CRAB MEAT & BIRD'S NEST SOUP

A delicate blend of sweet crab meat and premium bird's nest in a rich, flavorful broth, offering a luxurious and nourishing experience.

BBQ

ROASTED CANTON DUCK & CRISPY PORK BELLY

Our famous roasted Canton duck, expertly cooked to perfection, paired with crispy pork belly for a harmonious blend of rich flavors and textures.

MAIN COURSE

WAGYU STRIPLOIN & BROCCOLI

Tender wagyu striploin served with broccoli, all drizzled in a bold black pepper sauce for a flavorful and satisfying dish.

CANADIAN LOBSTER & CRISPY RICE

Succulent Canadian lobster paired with crispy rice, offering a perfect balance of tenderness and crunch, complemented by a rich, savory sauce.

DESSERT

VALENTINE'S DESSERT ASSORTMENT



DAI PAI DONG

VALENTINE WINES

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CHAMPAGNE



LOUIS ROEDERER COLLECTION 344 REIMS, FRANCE

crisp and delicate with vibrant flavors and aromas of yellow apples and brioche.

ROSÉ



**DOMAINE DES NOUVELLES ROSÉ D'ANJOU,
LOIRE VALLEY, FRANCE**

sweet and luscious! with ripe flavors of strawberries and red cherry.

M DE MINUTY, PROVENCE, FRANCE

dry and crisp on the palate with notes of sour cherries and raspberries.

PASQUA 11 MINUTES ROSÉ, VENETO ITALY

vibrant and zesty! with flavors and aromas of white flowers, cooked red berries and quince.