

Chinese New Year

10 February 2024

Buffet Dinner with Live Entertainment, Firecrackers & Lion Dance

Starters

Assorted sushi and maki with condiments
Red tuna tataki with ginger flavoured ponzu soy sauce and sesame seeds
Thai prawn salad with green papaya and tamarind
Teriyaki chicken salad with radish and young lettuce
Slices of barbecued pork fillet with young corns and coloured vegetables
Asian duck breast salad with hoisin dressing
Vietnamese vegetable spring rolls with dipping sauce

Hot snacks

Vegetable hakkien | Crispy calamari tempura
Chicken wonton | Prawn crackers

Steamed dumplings

Prawn hargow, chicken and prawn shaomai, prawn money bag, seafood rice dumpling
Crispy prawn tempura

Soup

Hot and sour chicken soup with shiitake mushroom and rice noodle
Seafood laksa soup with kaffir lime and fresh coriander

Live cooking & carving

Traditional Peking duck rolls with crunchy garnishes
Whole roasted suckling pig with plum sauce
Pad Thai vegetables with tamarind and chopped peanuts

Main dishes

Chilli fish with mussels and lemongrass
Kung pao prawn
Stir fried crab claws with broccoli and cashew nuts
Steamed jasmine rice
Sweet and sour seafood with pineapple, cucumber and bamboo shoot
Szechuan vegetables stir fry
Black pepper beef and green peas
Braised pork belly in soya sauce on crispy rice noodle

Desserts

Almond bean curd with litchis and longane
Pandan crème brûlée
Passion fruit chocolate mousse
Mango custard with dry fruits and nuts
Glutinous rice cake with coloured coconut
Selection of steamed sweet buns
Mandarin tartlet
Assorted Chinese New Year sweets

MUR 3,500/person | MUR 1,750/child (3-11 yrs)

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