

# Chinese New Year's Eve

09 February 2024

## Buffer Dinner with Live Entertainment

### Starters

Yusheng prosperity fresh salmon salad  
Roasted mini drumstick chicken on julienne vegetables salad  
and crispy glass noodles  
Sesame octopus salad with semi ripe mango and onion  
Sweet and sour duck salad with shiitake and orange  
Meefoon and shrimps with salted egg and plum sauce  
Broccoli, pomegranate, shiitake and young corn salad

### Chinese cold cuts

Soya calamari on cucumber and wakame salad  
Marinated duck in star anise  
Dry pork sausages  
Mini char siew chicken BBQ bun  
100 years egg

### Steamed dumplings

Saomai, teokon, niouk yen, fish balls, meat balls

### Soup

Creamy corn soup with crispy wonton skin

### Live cooking & carving

Sweet and spicy pork ribs  
Hokkien mee egg noodle with fish ball, prawn, boiled egg,  
bok choy, fried shallot and chilli garlic

### Main dishes

Crispy fried grouper fish with crunchy vegetable straws  
Stir fried calamari with green vegetables in black bean sauce  
Yellow chicken curry with bamboo shoot and chayote  
Cantonese fried rice with dry pork sausage  
Mongolian-style chilli and garlic stir-fried vegetables  
Braised bok choy with shiitake and white fungus mushroom in  
ginger soy sauce  
Shrimps and green peas in salted egg sauce

### Desserts

Matcha crème brûlée  
Pineapple crumble  
Cheese cake topped with mandarins  
Tapioca pearls with litchis and raspberry coulis  
Fortune cookies  
Sweet bowtie  
Sesame balls stuffed with red beans paste  
Assorted Chinese sweets

MUR 2,900/person | MUR 1,450/child (3-11 yrs)

Tel: +230 204 1888 | WhatsApp: +230 5856 8000 | [reservations@lejadis.com](mailto:reservations@lejadis.com)