

LEE

FAMILY STYLE MENUS BY:

Signature

SINGAPOREAN STYLE SLAW
20 INGREDIENT SALAD,
SALTED PLUM DRESSING,
PEANUTS
(GLUTEN-FREE, VEGAN)

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CHEESE BURGER SPRING ROLL
AAA ANGUS BEEF, DOUBLE SMOKED MAPLE BACON,
CHIPOTLE CHILI MAYO, PICKLED VEG,
AGED CANADIAN CHEDDAR, LETTUCE WRAP

GOLDEN SAND CRISPY TOFU
MUSHROOM & PEPPER COMPOTE, WILDFLOWER HONEY
SOYA CHILI GLAZE

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“LUCKEE” SHRIMP CHEUNG FUN
ZUCCHINI, MYOGA & SCALLION PESTO,
SUPERIOR SOYA BROTH

TOP CHEF
CURRY ROASTED CHICKEN
SPICED OVEN DRIED SPICED PINEAPPLE, CHILI MINT
CHUTNEY, MUSTARD SEED INDIAN TOMATO JAM,
SPINACH & PANEER, GREEN ONION FLATBREAD
(*TOP CHEF MASTERS AWARD WINNING DISH*)

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ASIAN SLOW BRAISED BEEF
POTATO LEEK PURÉE, HORSERADISH, MUSHROOM
DUXELLE, HEN OF THE WOODS, CORN & RED PEPPER
SUCCOTASH

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DESSERT TRIO
CHOCOLATE, FRUIT, AND CREAM

Signature

SINGAPOREAN STYLE SLAW
20 INGREDIENT SALAD,
SALTED PLUM DRESSING,
PEANUTS, SALMON SASHIMI
(GLUTEN-FREE, VEGAN)

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CHEESE BURGER SPRING ROLL
AAA ANGUS BEEF, DOUBLE SMOKED MAPLE BACON,
CHIPOTLE CHILI MAYO, PICKLED VEG,
AGED CANADIAN CHEDDAR, LETTUCE WRAP

GOLDEN SAND CRISPY TOFU
MUSHROOM & PEPPER COMPOTE, WILDFLOWER HONEY
SOYA CHILI GLAZE

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“LUCKEE” SHRIMP CHEUNG FUN
ZUCCHINI, MYOGA & SCALLION PESTO,
SUPERIOR SOYA BROTH

CARAMELIZED BLACK COD
CANTONESE VEGETABLE PRESERVES, MISO MUSTARD,
PICKLED RADISH, DIM SUM TURNIP CAKE,
CRISPY NOODLE FISH

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TOP CHEF
CURRY ROASTED CHICKEN
SPICED OVEN DRIED SPICED PINEAPPLE, CHILI MINT
CHUTNEY, MUSTARD SEED INDIAN TOMATO JAM,
SPINACH & PANEER, GREEN ONION FLATBREAD
(*TOP CHEF MASTERS AWARD WINNING DISH*)

ASIAN SLOW BRAISED BEEF
POTATO LEEK PURÉE, HORSERADISH, MUSHROOM
DUXELLE, HEN OF THE WOODS, CORN & RED PEPPER
SUCCOTASH

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DESSERT TRIO
CHOCOLATE, FRUIT, AND CREAM

Signature

SINGAPOREAN STYLE SLAW
20 INGREDIENT SALAD,
SALTED PLUM DRESSING,
PEANUTS, TUNA SASHIMI
(GLUTEN-FREE, VEGAN)

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CHEESE BURGER SPRING ROLL
AAA ANGUS BEEF, DOUBLE SMOKED MAPLE BACON,
CHIPOTLE CHILI MAYO, PICKLED VEG,
AGED CANADIAN CHEDDAR, LETTUCE WRAP

GOAT CHEESE TART
HAND MADE BUTTER PUFF PASTRY, SPINACH,
COURGETTE, RED PEPPER, PARMIGIANNO,
BLACK OLIVES, MAPLE GLAZED WALNUTS

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SEARED DIVER SCALLOP
FRENCH BELUGA LENTILS, FENNEL & PEPPER RELISH,
BISQUE

CARAMELIZED BLACK COD
CANTONESE VEGETABLE PRESERVES, MISO MUSTARD,
PICKLED RADISH, DIM SUM TURNIP CAKE,
CRISPY NOODLE FISH

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BUDDHA LETTUCE CUPS
SWEET SOYA BEAN SAUCE, SESAME,
PUMPKIN SEEDS, TOFU

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TOP CHEF
CURRY ROASTED CHICKEN
SPICED OVEN DRIED SPICED PINEAPPLE, CHILI MINT
CHUTNEY, MUSTARD SEED INDIAN TOMATO JAM,
SPINACH & PANEER, GREEN ONION FLATBREAD
(*TOP CHEF MASTERS AWARD WINNING DISH*)

ASIAN SLOW BRAISED BEEF
POTATO LEEK PURÉE, HORSERADISH, MUSHROOM
DUXELLE, HEN OF THE WOODS, CORN & RED PEPPER
SUCCOTASH

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DESSERT TRIO
FEATURING OUR SIGNATURE
FRENCH & CHINESE TONG YUEN
CHOCOLATE, FRUIT, AND CREAM



\$90



\$100



\$115