

CHINESE NEW YEAR

THE YEAR OF THE DRAGON
AT KAI MAYFAIR

COCKTAIL

Return of the Dragon 18

18 yr Chivas, Dragonwell tea, honey, citrus accent, egg white.

STARTERS

'Yee Sang' New Year Salad

21(S) 42(M) 63(L)

18 ingredients to represent 'life-long' prosperity - salmon sashimi for its symbolic golden colour, shredded carrot, enoki mushroom, crisp pastry skin, plum sauce, sesame seeds, dried persimmon and crushed peanuts.

Ingredients are mixed together by the diners, tossing them energetically into the air and back onto the plate, a symbolic gesture to capture all the luck and prosperity to then be eaten. Wishes of 'Happy New Year' are cheered to fellow diners to bring Prosperity, Good Fortune & Long Life for the new year.

MAINS

Whole Roasted Turbot 138

'Yin-Yang' sauces in 2 flavours - sweet chilli & savoury Chinese olive leaves
Serving fish with a head & tail symbolises a good beginning and end for the upcoming year.

Tiger Prawns & Garlic Scapes 45

Asparagus, soy & peanut crumble

Broccolini & 'Umami Greens' 25

Chopped chicken & mandarin zest.

DESSERT

The Nest of the Celestial Dragon 21

Golden profiterole, salted egg custard, crumble & tuile, condensed milk ice-cream.
Served with a sparkling Jasmine & Darjeeling tea.

The Celestial Dragon, crafting the cosmos, gifts a golden egg every thousand years, symbolizing harmony and enlightenment. In this spirit, a golden profiterole represents the egg, the tuile reflects its ethereal scales, and the milk ice-cream embodies the Milky Way and the celestial realm.

