

LUNAR NEW YEAR

With the rise of the New Moon, prosperity, luck and new beginnings, come together at the table. At Madame Li, a special four-hands experience by Michelin-starred Chef Andrew Yeo and Chef Mehmet Ipar celebrates the spirit of Lunar New Year through shared flavors.

a shared dining experience for two or more | 388 AED per person
each dish may also be ordered a la carte.

STARTERS

`Yu Shen` celebretion salad

102 AED

house cured salmon, carrot, radish, spiced cracker

Chef selection dumplings | 1 piece of each

82 AED

Chilean seabass, morel mushroom, char siu chicken

Peking duck duo | 1 piece of each

88 AED

roasted Peking duck with oscietra caviar & black pepper Peking duck puff

MAINS

Glazed grouper fish

168 AED

char young corn, laksa sauce

Wok-fried wagyu rib-eye

178 AED

fragrant jasmine rice, pearl onion, confit garlic

Four seasons Chinese cabbage

68 AED

beancurd, asparagus, king oyster mushroom, Szechuan sauce

DESSERT

Lunar orange bliss

74 AED

mascarpone creamux, orange-mandarin marmelade