

## 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