

All images and names have been removed/replaced for the sake of confidentiality

USHER IN A RIP-ROARING YEAR OF THE TIGER WITH AN 8-COURSE SET MENU

Lunar New Year's upon us—and we've got an abundance of extra auspicious, extra *huat* dishes to celebrate! From 14th Jan – 15th Feb 2022, Straits Society will be offering an 8-Course Set Menu at \$388++. To start, diners will be able to toss their way to success with our Prosperity Yusheng, a vibrant mix of smoked salmon slices, shredded vegetables, and everybody's favourite golden pillow crackers. Diners who book before 14th Jan 2022 will enjoy a complimentary abalone upgrade to their yusheng. Otherwise, they can opt to add it in (+\$58) for maximum prosperity!

A lavish spread of courses follow, with highlights like the Deep-fried Seabass with Lychee Sauce—a whole seabass fried to a crisp with aromatic skin and tender flesh, topped with diced peppers and sweet lychee sauce. Lovers of tradition will find themselves fans of our Braised Pork Belly with Yam, where pork belly is stewed for 4 hours with yam, five spice, and fermented red beancurd till meltingly tender. Diners can choose to enjoy the dish as is or clasp their pork belly slices between the pillow-soft *kong bak bao* that's served alongside. Those with more adventurous tastebuds can opt to swap this dish with the Black Pepper Wagyu Striploin (+\$38), a bold fusion mix of tender wagyu, black pepper sauce, and deep-fried garlic slices.

Other star dishes include the Salt Baked Ginseng Chicken, which features a fresh, free-range chook marinated in a nutritious combination of China Ginseng, goji berries, *dang shen*, and *yu zhu*. The salt jacket allows for maximum moisture retention even when baked at high heat, preserving the earthy, herbal flavours of the dish. Seafood lovers will also be thrilled with our chef's special Pineapple Prawns and Golden Fried Rice with Deep-fried Kale. The former can be upgraded to a whole Pineapple Boston Lobster (+\$88) for added indulgence, while the latter includes a fragrant mix of Tiger prawns, fluffy egg whites, and XO Chinese sausages. The bountiful feast doesn't stop there: diners can also look forward to our Broccoli with Braised Chinese Mushroom, Dried Oysters & Abalone, and for dessert, expect a Mango Pomelo Sago that stands out from usual renditions of this popular sweet treat. Our version uses fresh mango pureed with coconut cream for a more pudding-like consistency, while generous amounts of pomelo pulp and sago make every mouthful a refreshing delight.

Reservations can be made at straits-society.com.

For more information, press images, or interview and tasting requests, please contact:

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