

Allē Lounge ON 66

COCKTAIL EXPERIENCE FOR TWO

\$100

INCLUDES

Two Specialty Cocktails or Mocktails

Choice Of

One Signature Selection

Served with crispy duck fat fries finished with
Maldon sea salt and bacon jam ketchup on the side

Bourbon Chicken Skewers

Crispy bourbon-glazed chicken skewers finished
with a touch of maple syrup

Prime Angus Beef Sliders

Prime angus beef sliders with caramelized onions,
aged cheddar, and house remoulade on toasted
brioche buns

Sweet Finish With Two Chocolate Cigars

Chocolate shell filled with chocolate mousse,
crunchy chocolate pearls, each paired with
Cockburn's Special Reserve Port

云华宫
GENTING
PALACE

FALL MENU
\$100 Per Person

FIRST COURSE

Pork and Shrimp Siu Mai

Shiitake

花菇鲜蝦猪肉蒸燒

SECOND COURSE

Sichuan Seafood Hot and Sour Soup

Scallop, shrimp, shiitake, wood ear, tofu,

bamboo shoot, chili oil

宮庭海鮮酸辣湯

THIRD COURSE

Sampan Lobster (1.25lb)

Bell pepper, fried garlic, XO sauce, lobster

避風塘龍蝦

FOURTH COURSE

Genting Palace Fried Noodles

Roasted duck, shrimp, scallop, egg,

celery, carrot, bell pepper, bean sprout, sesame

招牌乾炒麵

TROPICAL MOUSSE

Caramel Egg Custard

Lime cake, crème anglaise, and coconut mousse, served
with pineapple compote and macadamia nut crumble

熱帶椰香慕斯

CROSSROADS

• KITCHEN •

FALL & WINTER MENU

\$100 For Two

FIRST COURSE

Choice Of

Caesar

Romaine lettuce, garlic focaccia croutons,
caesar dressing

or

Moroccan Cigars

Spicy almond yogurt

SECOND COURSE

Choice Of

Spicy Rigatoni Vodka

Or

Mafaldine Cacio E Pepe

Parmesan cheese, cracked black pepper

DESSERT

Choice Of

Banana Pudding

Or

Seasonal Sorbet



WINTER JYUBAKO MORIWASE
\$100 Per Person

Kusa Nori Niji Roll*

Alaskan king crab, blue fin tuna,
alpine salmon, yellowtail, shrimp

Nigiri*

Chu toro, salmon and hamachi belly

Sashimi*

Kanpachi, fluke, tiger shrimp

Hokkaido Scallop Crudo*

Yuzu apple, truffle nuances



FALL & WINTER INCLUSIVE
\$100 Per Person

CHOICE OF ONE ENTRÉE

Sizzling Beef Filet
Crispy Garlic Shrimp
FUHU Korean Fried Chicken
Salmon Escabeche

CHOICE OF ONE SIDE

Tiger Paw Pad Thai
Signature Fried Rice
Signature Lo Mein



STUBBORN SEED

BY JEREMY FORD

FALL & WINTER MENU

\$100 For Two

Rosé Champagne

G.H. Mumm Grand Cordon, Brut Rosé

Little Gem Lettuce

Snow peas, citrus parmesan dressing,
sourdough, soft herbs

Smoked Beef Rib

Pickled salad, herb crepes, shiso, lime,
gem lettuce

Snickerdoodle Cookie

Toasted barley ice cream



FALL & WINTER PRIX FIXE MENU

\$100 For Two

FIRST COURSE

Choice Of Two

Hamachi Y Serrano
Aguachile rosa, cucumber, avocado

Roasted Beet Salad
Roasted baby beets, arugula, queso fresco,
candied hazelnuts, pibil dressing

Queso Fundido
Oaxaca cheese, roasted poblano, chorizo, corn tortillas

SECOND COURSE

Choice Of Two

Pollo Rostizado
Half roasted chicken, ginger sofrito, roasted carrots, arroz

Short Rib Barbacoa
Slow-cooked beef short rib, pinto beans, bacon, nopales

Atlantic Salmon
King salmon, wood fired vegetables, Spanish chorizo, crema

Vegetarian Enchiladas
Roasted squash, mushrooms, guajillo sauce, queso fresco

DESSERT

Choice Of One (To Share)

Tres Leches
Tres leches cake, cinnamon whipped cream

Churros
Cinnamon sugar churros, chocolate sauce





FALL MENU

\$100 For Two

CONRAD OFFERING

5 Choice Board for Two

Brillat Savarin: France / cow - velvety, creamy, buttery

Tomme Fleur Verte: France / goat - mild, tangy, lemony

Manchego: Spain / sheep - nutty, fruity, sweet, bold

Prosciutto di Parma / pork - nutty, supple, fruity

Finocchiona / pork - sea salt, chardonnay, fennel

WINE

Choice Of One

Routestock

Pinot Noir

Frenzy

Sauvignon Blanc