

THAI BEEF SALAD

# Miss Lilian

## SPECIAL LUNAR NEW YEAR MENU

3 Course \$75 pp

(includes a Complimentary Cocktail)

### ENTREE

#### FOR VITALITY & LONGEVITY

Fresh salmon tossed salad with wasabi vinaigrette

Thai beef salad with Lilian's special zesty sauce

Mixed steamed dumplings of the day

Vietnamese vegetarian rice paper rolls

### MAIN

#### FOR PROSPERITY & UNITY

Pan-fried barramundi & vegetables in special tom yum sauce served with jasmine rice

Cinnamon spiced chicken, Lilian's pickles served with sticky rice cakes

Special wagyu beef pho and Parkland's garden herbs

Vegetarian spring rolls served with noodle salad

### DESSERT

#### FOR A SWEET & HAPPY LIFE

Textures of lychee (crimson jelly) served with house made sorbet

Lotus seed & longan sweet soup – served chilled

Pistachio opera slice

Circa 1888 chocolate cake



# BEVERAGES

**MISS LILIAN COCKTAILS** **\$18**

**Chi** - Rum, Lemongrass, Lime, Soda Water

**Espresso Martini** - Vodka, Kahlua, Espresso, Sugar Syrup

**Miss Lillian Lychee Martini** - Vodka, Lychee, Ginger, Lime

**Blue Lady** - Chamomile tea infused Gin, Sake, Choya Umeshu, Blue Curacao, Lime

**Mountain Sling** - Gin, Pineapple, Passion Fruit, Sugar, Chili

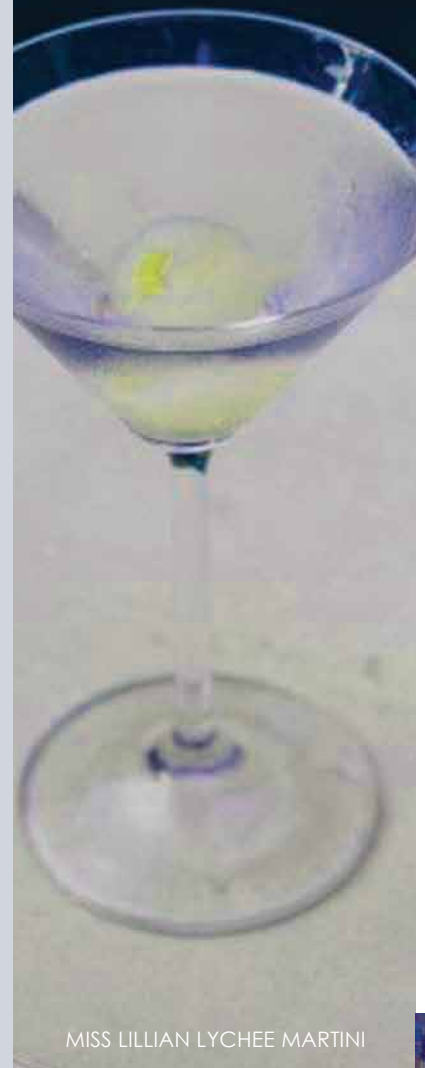
**Rose Petal** - Rose infused Vodka, St Germain, Lime, Egg White, Sugar Syrup

## REGIONAL WINES

**Mark Davidson, Riesling, Orange NSW** \$10 (g)/\$40(b)

**Tatachilla, Chardonnay, McLaren Vale NSW** \$10 (g)/\$40 (b)

**Logan Weemala, Pinot Noir, Orange NSW** \$12 (g)/\$50 (b)



MISS LILLIAN LYCHEE MARTINI

