



to The
Victor
belong the spoils



LUNAR NEW YEAR

AVAILABLE JANUARY 26TH - 31ST

COCKTAIL

FU DAO \$19 2oz

mei kwei lu chiew, grey goose,
lychee liquor, edible gold

CHAMPAGNE

LUC BELAIRE ROSÉ, FR | 750ML | \$99

LUC BELAIRE BLANC DE BLANC, FR | 750ML | \$99

RAW BAR

BBQ UNAGI ROLL \$24

bbq eel, masago, cucumber, avocado,
kaiware, kabayaki sauce, shichimi pepper

GEODUCK SASHIMI \$27

mandarin segments, calamansi vinaigrette,
pickled sweet drop pepper, sichuan chili oil

APPETIZERS

LOBSTER & CRAB BISQUE \$21

crab salad, lobster gruyère toast

SMOKED DUCK BREAST CARPACCIO \$24

red miso marinade, plum & hoisin sauce, crispy leek

ENTRÉES

MEDITERRANEAN BRANZINO (N) (GF) \$52

caponata, shaved fennel & pine nut salad

BEEF WELLINGTON \$76

northern gold angus filet mignon, mushroom duxelles,
mashed, potatoes, heirloom carrots, bordelaise sauce

DESSERT

STRAWBERRY CHIFFON CAKE \$15

strawberry & raspberry coulis,
strawberry vanilla bean mousse

