



# Omboo

## LUNAR NEW YEAR

Although more widely known as Chinese New Year, the Lunar New Year is the celebration of the arrival of spring and marks the beginning of the lunar calendar. This is widely celebrated in China, Korea, Vietnam and many places with a large Chinese, Korean or Vietnamese population.

The Chinese celebrate the Lunar New Year for 15 days, and has many symbolic rituals on different days during this period; the festival culminates on the 15th day of the Lunar New Year and is also called the Lantern Festival, which was one of the (few) Valentine's Day. In ancient China, young women were rarely allowed to leave home without chaperones, but on this day, they were often allowed to go out with friends or siblings admire the beautifully decorated lanterns and meet other young people; hoping to meet their "destined" other.

This year, Lunar New Year falls on the 29th January, and at Omboo we take the opportunity to welcome Year of the Snake with some celebratory dishes.

**Hongbao** literally means "red envelope" and traditionally is a monetary gift given at auspicious occasions such as wedding, birthdays, graduations and of course the Lunar New Year.

Red packets are said to have dated as far back as the Han dynasty (202 BC to 220 AD) and has its origins in folklore: To ward of the terrible evil spirit (demon) Sui that came to take away children while they sleep. The story goes that a child was given 8 coins to play with to keep him awake but he fell asleep. When Sui came for him, the coins turned into the "8 Immortals" (deities in Chinese folklore as protectors of the people) who drove the demon away. The red packets, symbolic of the coins are also called "ya sui qian (ui-suppressing money).

After your dinner please collect 1 (one) Hongbao from our tree and share with your partner. There are many different gifts inside, from inspirational and uplifting quotes, to physical prizes.

## RAINBOW SALAD (FI,PE,SD,SS) 28

**salmon carpaccio, white radish, carrot, pomelo, pickled ginger, coriander, peanut, pancake crisps, plum-sesame dressing**

Widely known as “yee sang”, the Cantonese word “yee” (“fish 魚”) is commonly conflated with its homophone “abundance (餘)”, “Yee sang” (魚生) is interpreted as a homophone for “increase in abundance” (餘升). Therefore, this dish is considered a symbol of abundance, prosperity and vigor. The seven colours symbolise different sources of prosperity. Both the Singaporeans and Malaysians claim to have created this popular New Year dish – where friends and family toss the salad, making well-wishes for prosperity, health and happiness.

## PROSPERITY KING PRAWNS (CR,DA,GL,EG) 24

**strawberry, honeydew, passionfruit sauce**

The pronunciation of prawns in Cantonese “har” echoes the sound of laughter, so prawns are always a popular dish as the sound of laughter symbolise happiness in the family.

## SLOW-COOKED LAMB SHANK (FI,GL,SD,SO) 35

**hawthorn berry flakes, pineapple**

The sheep stands as the eighth animal in the Chinese zodiac. In ancient China, the sheep symbolizes peace and prosperity, something every Chinese family will pray for in the beginning of the New Year.

## BUDDHA'S DELIGHT V (GL,SO) 13

**fried tofu, aubergine, shiitake mushrooms, chilli-bean sauce**

Many Chinese families would traditionally eat a vegetarian dish on the first day of the Lunar new year. Whilst having its traditions in one's religious practice to pay respects to Buddha and as a form of accumulating good karma (especially when most people would celebrate with decadent feasts of meats and seafood). Nowadays, this ubiquitous dish is one of the many must-have dishes to eat on the first day of the Lunar New Year.

\*All menu items and ingredients are correct at the time of printing. This may be subject to minor changes due to suppliers availability.