

Prosperity Yu Sheng

Serves 10

200 g radish, peeled and shredded
200 g cucumbers, peeled and shredded
100 g Romaine lettuce, shredded
100 g carrots, peeled and shredded
50 g red cabbage, shredded

200 g Norwegian salmon fillet, thinly sliced
100 g sword fish belly, thinly sliced
100 g octopus, thinly sliced

Topping:

50 g pink ginger, thinly sliced
2 tsp caviar

Honey Lime Dressing:

250 ml honey and lime syrup
200 ml olive oil
150 ml plum paste
100 ml lime juice
50 ml pineapple purée

Garnish:

Roasted, crushed peanuts
Roasted sesame seeds
Crackers
Big lime (quartered)



Arrange the shredded vegetables in a big and round serving dish. Starting from the shredded radish in the middle (try to achieve height), followed by a ring of cucumber (adjust height to be lower than previous), followed by a ring of Romaine lettuce (again, to ensure height to be lower than the cucumber). Continue with carrot and red cabbage.

Top off the middle with the sliced pink ginger, followed by the caviar. Sprinkle the garnish evenly over the arrangement. Add raw fish just before consumption and pour honey lime dressing over the mixture.