



Celebrate reunions and resplendent feasting with
our festive tasting menus as we usher in the Year of the Goat
with prosperity, abundance and good fortune.

Gong Xi Fa Cai!



新春套餐 PROSPERITY DELIGHTS I

\$98++ per person – for parties of 2

浓汤海鲜鱼鳔羹

Superior seafood broth with fish maw

桂花目鱼焗鳕鱼

Oven baked silver cod marinated with osmanthus in bonito sauce

翡翠天白菇伴鲍鱼

Braised abalone served with Chinese mushroom and seasonal greens

蟹扒干烧伊面

Braised e-fu noodles with crab meat in egg white sauce

红豆沙汤圆

Red bean soup with glutinous rice dumpling

All prices are exclusive of GST & service charge.



新春套餐 PROSPERITY DELIGHTS II

\$108++ per person – for parties of 4 or more

花胆柱炖鸡汤

Double-boiled chicken soup with fish maw, dried scallop and vegetables

酒糟琵琶脆皮鸭

Pipa roast duck served with red wine sauce

姜丝脆皮炸顺壳

Deep-fried soon hock fish with light soya sauce and crispy shredded ginger

陈年花雕焗大虾

Braised king prawn in Chinese hua diao wine

新春腊味饭

Fried rice with dried shrimp, liver and pork sausage

杨枝甘露

Chilled mango pomelo puree served with sago

All prices are exclusive of GST & service charge.



新春套餐 PROSPERITY DELIGHTS III

\$128++ per person – for parties of 4 or more

三宝炖鸡汤

Double-boiled chicken soup with three treasures

酱皇芦笋爆玉带

Stir-fried scallop with asparagus in XO sauce

“年年有鱼”清蒸活顺壳

Steamed soon hock fish in superior soya sauce

古法东坡肉

Traditional braised pork belly

红烧鲍鱼花菇扒时蔬

Braised abalone served with mushroom and seasonal greens in oyster sauce

茄子鸡粒焖乌冬

Braised udon with minced chicken and eggplant

海底椰香茅冻

Chilled lemongrass jelly with sea coconut

All prices are exclusive of GST & service charge.



如意吉祥 AUSPICIOUS HARVEST I

\$888++ for parties of 10

“步步高升” 石首鱼捞生

Golden prosperity king fish yu sheng

“大展鸿途” 红烧蟹肉竹瑶鱼鳔羹

Braised crab meat soup with fish maw,
dried scallop and bamboo pith

“大桔大利” 蒜香脆皮吊烧鸡

Crispy chicken with minced golden garlic

“年年有鱼” 清蒸游水石斑

Steamed grouper in superior soya sauce

“金玉满堂” 辣汁芦笋炒虾球

Stir-fried prawns with asparagus in dried shrimp chilli sauce

“财源滚滚” 家香乡荷叶饭

Lotus leaf fried rice with dried shrimp, liver and pork sausage

“喜庆团圆” 红豆沙汤圆

Red bean soup with glutinous rice dumpling

“鲤鱼贺年” 年糕 (香煎或酥炸)

Homemade koi fish nian gao
(Pan-fried with egg or batter deep-fried)

All prices are exclusive of GST & service charge.



如意吉祥 AUSPICIOUS HARVEST II

\$1088++ for parties of 10

“步步高升” 石首鱼捞生

Golden prosperity king fish yu sheng

”步步高升” 金汤海珍鱼鳔羹

Braised seafood in golden carrot broth

“大吉大利” 黑菌酱脆皮烧鸭

Black truffle crispy roast duck

“年年有鱼” 清蒸游水顺壳

Steamed soon hock fish in superior soya sauce

“金玉满堂” 彩椒野菇炒虾球

Stir-fried prawns with wild mushroom and capsicum

“财源滚滚” 新春腊味饭

Fried rice with dried shrimp, liver and pork sausage

“喜庆团圆” 杨枝甘露

Chilled mango pomelo puree served with sago

“鲤鱼贺年” 年糕 (香煎或酥炸)

Homemade koi fish nian gao

(Pan-fried with egg or batter deep-fried)

All prices are exclusive of GST & service charge.



如意吉祥 AUSPICIOUS HARVEST III

\$1288++ for parties of 10

“步步高升” 石首鱼捞生

Golden prosperity king fish yu sheng

“大展鸿途” 花胆柱炖鸡

Double-boiled fish maw soup with dried scallop, vegetables and chicken

“金玉满堂” 桂花玉带烩虾球

Stir-fried scallop and prawn with osmanthus sauce

“大吉大利” 四川口水鸡

Sichuan style roast chicken

“年年有鱼” 金银蒜葱花蒸顺壳

Steamed soon hock fish with garlic and spring onion in soya sauce

“财源滚滚” 金菇瑶柱焖伊面

Braised e-fu noodles served with dried scallop and enoki mushroom

“喜庆团圆” 雪蛤西洋菜冻

Chilled hasma served with jelly

“鲤鱼贺年” 年糕 (香煎或酥炸)

Homemade koi fish nian gao
(Pan-fried with egg or batter deep-fried)

All prices are exclusive of GST & service charge.



金玉满堂 FORTUNE FEAST

\$1288++ for parties of 10

“风生水起” 石首鱼生

Golden prosperity king fish yu sheng

“大展鸿图” 黄焖竹荪鱼鳔雪蛤更

Braised hasma soup with fish maw and bamboo pith in carrot broth

鼎湖盆菜

Superior fortune pen cai

鲍鱼, 瑶柱, 花菇, 海参, 花胶, 蚝豉,
豆根, 津白, 莲藕, 20年花雕焗大虾, 化皮烧肉,
酱烧脆皮鸭, 发菜

Abalone, dried scallop, flower mushroom, sea cucumber,
fish maw, dried oyster, bean curd, cabbage, lotus root,
20-year Chinese hua diao prawn, roasted pork, roasted duck, fa cai

“花开富贵” 蟹肉焖伊面

E-fu noodles served with crab meat

“鲤鱼贺年” 年糕 (香煎或酥炸)

Homemade koi fish nian gao
(Pan-fried with egg or batter deep-fried)