



招财进宝盆菜

鲍片，海参，带子，生虾，鲈鱼，瑶柱脯，
烧肉，油鸡，烧鸭，北菇，莲藕，白萝卜，
白灵菇，云耳，银杏，珍菌，发菜，豆根，西兰花

HARVEST PEN CAI

Sliced Abalone, Sea Cucumber, Scallop, Live Prawn, Sea
Perch, Whole Conpoy, Roast Pork, Soya Chicken, Roast Duck,
Black Mushroom, Lotus Root, Radish, Bai Ling Mushroom,
Black Fungus, Gingko Nut, Fresh Mushroom, Sea Moss,
Beancurd Skin, Broccoli

\$250 Nett

(5 位用 · 只限外卖)

For 5 person · Take Away Only

\$500 Nett

(10 位用 · 只限外卖)

For 10 person · Take Away Only

*请提前2天预订

*堂食需加额外10%服务费

*Please place your order 2 days in advance

*Available for dine in with additional 10% service charge

LUNAR NEW YEAR

SET MENU 1

年年有余宴

发财三文鱼捞起

Prosperity Salmon Lo Hei

金汤蟹肉燕羹窝

Golden Pumpkin Broth with Crab Meat and Bird's Nest

上汤焗开边龙虾

Baked Half Lobster with Superior Stock

蚝皇四頭鲍鱼拌野菌

Braised 4 Head Abalone with Fresh Mushroom and Oyster Sauce

烧鸭捞生面

Special House Noodles with Roasted Duck and Vegetable

冰镇蜜瓜桃胶配金银满屋

Chilled Peach Resin with Diced Honey Dew
accompanied with Deep-Fried Sesame Rice Ball

每位\$198++ (2位用)

\$198++ per person (min 2 person)

Subject to 10% service charge and prevailing GST

LUNAR NEW YEAR

SET MENU 2

事事如意宴

发财三文鱼捞起

Prosperity Salmon Lo Hei

红烧蟹肉雪蛤

Braised Crabmeat Broth with Hashima

清蒸鲈鱼

Steamed Sea Perch with Soya Sauce

明炉烧鸭

Roasted Duck

发财鲍片北菇时蔬

Braised Sliced Abalone, Sea Moss
with Black Mushroom and Seasonal Vegetable

干贝金菇焖伊面

Braised Ee-Fu Noodles with Conpoy and Enoki Mushroom

冰镇蜜瓜桃胶

Chilled Peach Resin with Diced Honey Dew

金银满屋

Deep-Fried Sesame Rice Ball

每位\$138++ (4-6位用)

\$138++ per person (min 4-6 person)

Subject to 10% service charge and prevailing GST

LUNAR NEW YEAR

SET MENU 3

岁岁平安宴

发财三文鱼捞起

Prosperity Salmon Lo Hei

红烧蟹肉鱼鳔羹

Braised Crab Meat Broth with Dried Fish Maw

日式芥末虾球

Deep-fried Prawns with Wasabi Mayo Sauce

盐香炸子鸡

Roast Crispy Chicken with Marinated Salt and Herbs

清蒸笋壳鱼

Steamed Soon Hock Fish with Light Soya Sauce

蚝皇四头鲍鱼发财北菇

Braised 4 Head Abalone with Sea Moss and Black Mushroom

干烧伊面

Braised Ee-Fu Noodles

核桃露配香煎年糕

Hot Walnut Cream
accompanied with Pan-fried Nian Gao

每位\$188++ (4-6位用)

\$188++ per person (min 4-6 person)

Subject to 10% service charge and prevailing GST

LUNAR NEW YEAR

SET MENU 4

风调雨顺宴

发财鲍鱼三文鱼捞起

Prosperity Abalone & Salmon Lo Hei

红烧蟹肉海味羹

Braised Seafood Broth with Crab Meat

日式芥末虾球

Deep-fried Prawns with Wasabi Mayo Sauce

好彩头蒸鲈鱼

Steamed Sea Perch with Preserved Turnip

盐香炸子鸡

Roast Crispy Chicken with Marinated Salt and Herbs

发财好市北菇海参

Braised Sea Cucumber, Dried Oyster
Sea Moss and Black Mushroom

生炒腊味糯米饭

Wok-fried Glutinous Rice with Preserved Meat

杨枝甘露配金银满屋

Chilled Cream of Mango with Pomelo & Sago
accompanied with Deep Fried Sesame Rice Ball

每位\$118++ (8-10位用)

\$118++ per person (min 8-10 person)

Subject to 10% service charge and prevailing GST

LUNAR NEW YEAR

SET MENU 5

龙飞凤舞宴

发财三文黄尾鱼捞起

Prosperity Salmon & Yellow Tail Lo Hei

金汤蟹肉燕窝羹

Golden Pumpkin Broth with Crab Meat & Bird's Nest

好彩头蒸星斑

Steamed Star Grouper with Preserved Turnip

明炉烧鸭

Roasted Duck

全家福

(鲍片,海参,瑶柱脯,带子,虾球)

Yan Abundance Seafood Pot

(Sliced Abalone, Sea Cucumber, Whole Conpoy, Scallop and Prawn)

家乡炒面线

Wok-fried 'Mee Sua' with Shrimps and Honey Glazed Pork

金粟紫米露

Black Glutinous Rice Cream with Sweet Corn

香煎年糕

Pan-Fried Nian Gao

每位\$138++ (8-10位用)

\$138++ per person (min 8-10 person)

Subject to 10% service charge and prevailing GST

LUNAR NEW YEAR

SET MENU 6

恭喜发财宴

发财鲍鱼三文鱼捞起

Prosperity Abalone & Salmon Lo Hei

响螺炖鸡汤

Double-boiled Chicken Soup with Sea Whelk

片皮乳猪

Signature Roast Crispy Suckling Pig

清蒸笋壳鱼

Steamed Soon Hock Fish with Light Soya Sauce

碧绿炒带子虾球

Sautéed Scallop and Prawn with Seasonal Vegetables

乳猪斩件边腿肉·香茅翻烧猪背肉

Suckling Pig Carved Shoulder
and Oven-baked Pork Fillet with Lemongrass

蚝皇二头鲍鱼拌面

Stewed Noodles with 2 Head Abalone
in Supreme Oyster Sauce

核桃露雪蛤配香煎年糕

Hot Walnut Cream with Hashima
accompanied with Pan-fried Nian Gao

每位\$178++ (8-10位用)

\$178++ per person (min 8-10 person)

请提前一天预订 • Please Place Your Order 1 Day in Advance

Subject to 10% service charge and prevailing GST

LUNAR NEW YEAR

SET MENU 7

大吉大利宴

顺德三星捞起

Salmon & Yellow Tail with Lobster Lo Hei
in 'Shun De' Style

片皮乳猪

Signature Roast Crispy Suckling Pig

浓汤鸡煲鱼唇配燕窝

Double-boiled Chicken Broth with Fish Lips and Bird's Nest

珊瑚鸳鸯斑球

Deep-fried and Sautéed Grouper Fillet
with Asparagus, Crab Meat and Crab Roe

乳猪斩件边腿肉·香茅翻烧猪背肉

Suckling Pig Carved Shoulder
and Oven-baked Pork Fillet with Lemongrass

蚝皇二头鲍鱼拌杏鲍菇配丰衣足食

Braised 2 Head Abalone with King Oyster Mushroom
accompanied with Steamed House Special Glutinous Rice

红莲炖雪蛤

Double-boiled Hashima with Lotus Seed and Red Dates

香煎年糕

Pan-Fried Nian Gao

每位\$268++ (8-10位用)

\$268++ per person (min 8-10 person)

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Subject to 10% service charge and prevailing GST