# LUNAR NEW YEAR 2024 - SET MENU -



千金一席富人宴





### YÀN HARVEST PEN CAI

SIX HEAD WHOLE ABALONE · SEA CUCUMBER · LIVE PRAWNS
WHOLE CONPOY · PORK TENDON · COD FILLET · SCALLOPS
ROAST PORK · SOYA CHICKEN · ROAST DUCK

BLACK MUSHROOM · YAM · LOTUS ROOT · TIANJIN CABBAGE BEANCURD SKIN · SEA MOSS · GINKGO NUTS · BROCCOLI

### 招财进宝盆菜

六头鲍鱼·海参·生虾·瑶柱脯·蹄筋·雪鱼球 带子·烧肉·油鸡·烧鸭

北菇・芋头・莲藕・津白・豆根・发菜・銀杏・西兰花







## FORTUNE FEAST MENU 福禄双星贺岁年宴

Prosperity Salmon Yusheng 三文风生水起庆团圆

Golden Pumpkin Broth with Dried Fish Maw, Conpoy and Bamboo Pith 金汤瑶柱花胶羹

Steamed Cod Fillet with Minced Black Garlic, Black Beans and Asparagus 黑蒜香豉蒸雪鱼伴露笋

> Roasted Duck marinated with Chinese Herbs 药膳脆皮烧鸭

Steamed Live Half Lobster with Mung Bean Vermicelli and Spring Onions 葱花开边龙虾烩粉丝

Chilled Taro Paste topped with Coconut Ice-cream accompanied by Steamed Nian Gao with Crushed Peanuts 椰汁雪糕香芋露配擂沙蒸年糕



\$150++ PER PERSON

每位\$150++

2 persons and above 两位用以上



# BOUNTIFUL BLESSINGS MENU 四季平安添如意宴

Prosperity Salmon Yusheng 三文风生水起庆团圆

Braised Chicken Broth with Dried Fish Maw, Conpoy, Bamboo Pith and Minced Broccoli, garnished with Golden Powder 金粉玉液花胶汤

Steamed Cod Fillet with Minced Black Garlic and Black Beans 黑蒜香豉蒸雪鱼

Braised Six Head Abalone with Mushroom and Seasonal Greens 蚝皇六头鲜鱼北菇

> Roasted Duck marinated with Chinese Herbs 药膳脆皮烧鸭

Wok-fried Glutinous Rice with Preserved Meat and Chinese Sausage 传统生炒腊味糯米饭

> Chilled Mango Purée with Pomelo and Sago 杨枝甘露

> > Smiling Sesame Balls 哈哈笑口枣



\$138.80++ PER PERSON 每位\$138.80++

4 persons and above 四位用以上



## AUSPICIOUS INDULGENCE MENU

#### 五星高照献福寿宴

Prosperity Salmon Yusheng 三文风生水起庆团圆

Hashima Broth with Crab Meat and Roe 蟹皇雪蛤羹

Steamed Live Marble Goby Fish with Shredded Salted Vegetables, Taiwan Cordia Tree Seeds, Mushroom, Ginger and Tomatoes 树子蒸笋壳鱼

YÀN Abundance Seafood Pot (Six Head Abalone, Sea Cucumber, Whole Conpoy, Black Mushroom, Sea Moss and Broccoli) 宴海味全家福

Poached Chicken with Preserved Bean Paste garnished with Crispy Garlic 金沙豆酱鸡

Stewed Ee-fu Noodles topped with Crispy Sakura Shrimps and Australian Scallops 翡翠樱花虾带子焖伊面

> Chilled Diced Pear with White Fungus, Wolfberries, Diced Apricot, Almond Seeds and Dried Longan 柱圆冰梨川贝银耳露

> > Steamed Nian Gao with Crushed Peanuts 擂沙蒸年糕



Subject to 10% service charge and prevailing GST. 附加额外10%服务费以及现行消费税.



## REUNION OF ABUNDANCE MENU 六六兴旺合家欢宴

Prosperity Yellowtail Fish Yusheng 黄尾鱼风生水起庆团圆

Double-boiled Chicken Soup with Fish Maw, Sea Whelk and Conpoy 响螺瑶柱炖花胶汤

Roasted Duck marinated with Chinese Herbs accompanied by Chilled Italian Tomatoes and Jellyfish 药膳脆皮烧鸭拼冰镇海蜇番茄仔

Steamed Live Marble Goby Fish with Shredded Salted Vegetables, Taiwan Cordia Tree Seeds, Mushroom, Ginger and Tomatoes 树子蒸笋壳鱼

Sautéed Scallops with Fresh Lily Bulbs and Seasonal Greens in Spicy XO Sauce XO酱碧绿鲜百合炒玉带

Stewed Noodles with Live Half Lobster, Spring Onions and Ginger 姜葱开边龙虾捞生面

Chilled Taro Paste topped with Coconut Ice-cream 椰汁雪糕香芋露

Smiling Sesame Balls 哈哈笑口枣



\$188.80++ PER PERSON

每位\$188.80++

5 persons and above 五位用以上

Subject to 10% service charge and prevailing GST. 附加额外10%服务费以及现行消费税.



## GOLDEN TREASURES MENU 福寿双全享天伦宴

Prosperity Yellowtail Fish Yusheng in "Shun De" Style 顺德黄尾鱼生捞起

Double-boiled Collagen Soup with Shredded Sea Cucumber, Dried Fish Maw, Crab Meat,
Bamboo Pith, Conpoy and Mushroom
胶原蛋白炖六福汤

Signature Roasted Sliced Suckling Pig 新件烧乳猪

Steamed Live Marble Goby Fish with Light Soya Sauce 清蒸野生顺壳

Wok-fried Australian Live Lobster with Egg White, Crispy Conpoy and Broccoli 踏雪寻澳洲龙虾

Braised Two Head Whole Abalone with Noodles in Abalone Sauce 鲍汁二头鲜鲍捞生面

> Chilled Hashima with Lotus Seeds and Red Dates 红莲冻雪蛤

Steamed Nian Gao with Crushed Peanuts 擂沙蒸年糕



\$268.80++ PER PERSON

每位\$268.80++

6-10 persons 6-10位用

\*Please place your order 1 day in advance. 请提前一天预订. Subject to 10% service charge and prevailing GST. 加额外10%服务费以及现行消费税.



# VEGETARIAN SET MENU - 帆风顺素食宴

YÀN Vegetarian Combination
Chilled Italian Tomatoes, Steamed Crystal Dumpling,
Sliced Lotus Root and Crispy Enoki Mushrooms
宴素三品

冻番茄仔,水晶素饺,莲藕爽片,脆金针菇

Golden Pumpkin Broth with shredded Wood Fungus, Carrot, Mushrooms,
Bamboo Pith and Bamboo Shoot
金汤素羹

Braised Sliced King Mushroom, Beancurd Sheet and Seasonal Greens topped with Sea Moss 发财豆筋百灵菇

Sautéed Asparagus with Premium Yellow Fungus, Fresh Lily Bulbs and Walnuts 琥珀鲜百合榆耳炒露笋

Wok-fried Glutinous Rice with Diced Mock Ham, Assorted Mushrooms, Water Chestnut and Preserved Vegetables 八宝糯米饭

Double-boiled Bird's Nest with Lotus Seeds and Red Dates accompanied by Smiling Sesame Balls 红莲炖燕窝配笑口枣



\$128++ PER PERSON 每位\$128++