



## YAN HARVEST PEN CAI

SEA CUCUMBER • LIVE PRAWN • WHOLE CONPOY  
PIG TROTTER • ROAST PORK • DRIED PIG SKIN  
SOYA CHICKEN • ROAST DUCK  
BLACK MUSHROOM • YAM • RADISH • TIANJIN CABBAGE  
BEANCURD SKIN • SEA MOSS • BEANCURD STICK

### 招财进宝盆菜

海参 • 生虾 • 瑶柱脯 • 猪手  
烧肉 • 猪皮 • 油鸡 • 烧鸭

北菇 • 芋头 • 白萝卜 • 津白 • 豆根 • 发菜 • 支竹

**\$190 NETT**

For 5 Person | Take Away Only  
5位用 | 只限外卖

**\$380 NETT**

For 10 Person | Take Away Only  
10位用 | 只限外卖

Additional Whole Abalone Price 另加原只鲍鱼

6 Head Abalone 六头	\$12 Nett/pc
3 Head Abalone 三头	\$58 Nett/pc
2 Head Abalone 二头	\$68 Nett/pc

Please place your order 2 days in advance 请提前2天预订  
Available for dine in with additional 10% service charge 堂食需加额外10%服务费



## Lunar New Year Set Menu 1 年年有余宴

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



发财三文鱼捞起  
Prosperity Salmon Lo Hei

浓鸡汤花胶  
Superior Chicken Broth with Fish Maw

明炉烧鸭拼脆皮烧肉  
Roast Duck and Roast Pork Belly

十八年绍兴女儿红蒸开边龙虾  
Steamed Half Lobster with  
18yrs Nu Er Hong Rice Wine

蚝皇二頭鲍鱼拌时蔬生面  
Braised 2 Head Abalone with  
Noodles and Vegetables

桂花桃胶芦荟冻配香煎年糕  
Chilled Peach Resin with Osmanthus  
and Aloe Vera Jelly accompanied with  
Pan-fried Nian Gao

Subject to 10% service charge and prevailing GST



## Lunar New Year Set Menu 2 事事如意宴

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



发财三文鱼捞起  
Prosperity Salmon Lo Hei

鲨鱼骨杞子竹笙汤  
Shark Cartilage Broth with  
Bamboo Pith and Wolfberries

极品酱蒸冰海鲑鱼  
Steamed Sea Perch Fillet with XO Sauce

明炉烧鸭  
Roast Duck

发财三头鲍鱼拌野菌时蔬  
Braised 3 Head Abalone with  
Fresh Mushroom and Seasonal Vegetables

干烧蟹肉伊面  
Braised Ee-Fu Noodles with Crab Meat

核桃露  
Hot Walnut Cream

金银满屋  
Deep-Fried Sesame Ball

Subject to 10% service charge and prevailing GST



## Lunar New Year Set Menu 3 风调雨顺宴

每位\$128++ (8-10位用)  
\$128++ per person (min 8-10 person)



发财三文鱼捞起  
Prosperity Salmon Lo Hei

红烧蟹肉雪蛤羹  
Braised Crab Meat Broth with Hashima

西兰花鲜菌炒带子  
Sauteed Scallops with Broccoli and Fresh Mushroom

清蒸笋壳鱼  
Steamed Soon Hock Fish with Light Soya Sauce

脆皮炸子鸡  
Roast Crispy Chicken

蚝皇六头鲍鱼发财北菇  
Braised 6 Head Abalone with  
Sea Moss and Black Mushroom

生炒腊味糯米饭  
Wok-fried Glutinous Rice with Preserved Meat

红豆沙汤圆  
Hot Red Bean Cream with Glutinous Rice Ball

**Subject to 10% service charge and prevailing GST**



## Lunar New Year Set Menu 4 龙飞凤舞宴

每位\$148++ (8-10位用)

\$148++ per person (min 8-10 person)



发财三文鱼捞起

Prosperity Salmon Lo Hei

金汤蟹肉燕窝羹

Golden Pumpkin Broth with  
Crab Meat and Bird's Nest

清蒸星斑

Steamed Star Grouper with Soya Sauce

碧绿炒虾球

Sauteed Prawns with Seasonal Vegetables

原只六头鲍鱼海参西兰花

Braised 6 Head Abalone with  
Sea Cucumber and Broccoli

明炉烧鸭

Roasted Duck

极品酱鲜菌焖面卜

Braised 'Mee Pok' with  
Fresh Mushrooms and XO Sauce

桂花桃胶芦荟冻配香煎年糕

Chilled Peach Resin with Osmanthus  
and Aloe Vera Jelly accompanied with  
Pan-fried Nian Gao

**Subject to 10% service charge and prevailing GST**



## Lunar New Year Set Menu 5 恭喜发财宴

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



发财黄尾鱼捞起

Prosperity YellowTail Lo Hei

浓鸡汤鱼唇配雪蛤

Superior Chicken Broth with  
Fish Lips and Hashima

片皮乳猪

Signature Roast Crispy Suckling Pig

清蒸笋壳鱼

Steamed Soon Hock Fish with Light Soya Sauce

蚝皇二头鲍鱼拌野菌西兰花

Braised 2 Head Abalone with  
Fresh Mushroom and Broccoli

乳猪斩件边腿肉 · 香茅翻烧猪背肉

Suckling Pig Carved Shoulder and  
Oven-Baked Pig Fillet with Lemon Grass

干贝金菇焖伊面

Braised Ee-Fu Noodles with Dried Scallop  
and Enoki Mushroom

核桃露配香煎年糕

Hot Walnut Cream accompanied  
with Pan-Fried Nian Gao

Subject to 10% service charge and prevailing GST



## Lunar New Year Set Menu 6 大吉大利宴

每位\$278++ (8-10位用)

\$278++ per person (min 8-10 person)

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



鱼跃龍門彩虹鱼生

Kaleidoscope of Prosperity  
Shun De Style

片皮乳猪

Signature Roast Crispy Suckling Pig

鲨鱼骨花胶配燕窝

Shark Cartilage Broth with  
Fish Maw and Bird's Nest

清蒸笋壳鱼

Steamed Soon Hock Fish with Light Soya Sauce

十八年绍兴女儿红蒸开边龙虾

Steamed Half Lobster with  
18yrs Nu Er Hong Rice Wine

乳猪斩件边腿肉 · 香茅翻烧猪背肉

Suckling Pig Carved Shoulder and  
Oven-Baked Pig Fillet with Lemon Grass

蚝皇二头鲍鱼野菌拌生面

Braised 2 Head Abalone with  
Fresh Mushroom and Noodles

红莲炖雪蛤配香煎年糕

Double-boiled Hashima with Lotus Seed  
and Red Dates accompanied with  
Pan-Fried Nian Gao

Subject to 10% service charge and prevailing GST