

LUNAR NEW YEAR
- SET MENU -



千金一席富人宴

宴
YÀN



YÀN HARVEST PEN CAI

6 HEAD WHOLE ABALONE · SEA CUCUMBER
LIVE PRAWNS · WHOLE CONPOY
COLLAGEN-RICH PORK TENDONS · KING GROUPER FILLET
SCALLOPS · ROAST PORK · SOYA CHICKEN · ROAST DUCK

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

招财进宝盆菜

六头鲍鱼 · 海参 · 生虾 · 瑶柱脯 · 蹄筋
龙趸球 · 带子 · 烧肉 · 油鸡 · 烧鸭
北菇 · 芋头 · 莲藕 · 津白 · 豆根 · 发菜 · 银杏 · 西兰花



\$325+

For 5 persons
5位用

Takeaway only
只限外卖



\$650+

For 10 persons
10位用

Takeaway only
只限外卖

*Please place your order 2 days in advance. 请提前2天预订.

*Available for dine in with additional 10% service charge and prevailing GST. 堂食需加额外10%服务费.



LUNAR NEW YEAR CELEBRATIONS

FORTUNE FEAST MENU

年年有余宴

Prosperity Salmon Lo Hei

发财三文鱼捞起

Braised Bird's Nest with Crab Meat and Crab Roe

蚶黄烩燕窝

Braised 6 Head Whole Abalone, Fish Maw and Vegetables

蚝皇花胶六头鲜鲍

Steamed Cod Fillet with Preserved Lemon Peel Sauce

柠檬蒸雪鱼

Roasted Duck Marinated with Mandarin Peel and 'Mee Pok' Noodles

陈皮烧鸭焖面薄

Chilled Pumpkin Cream with Aloe Vera Jelly
accompanied with Deep-Fried Sesame Rice Ball

凍鎮金瓜芦荟配金银满屋



\$150 PER PERSON**

每位\$150**

Min 2-5 persons

2-5位用

Menu A

Subject to 10% service charge and prevailing GST



LUNAR NEW YEAR CELEBRATIONS

AUSPICIOUS HARVEST MENU

事事如意宴

Prosperity Salmon Lo Hei
发财三文鱼捞起

Braised Seafood Broth with Dried Scallops and Bamboo Pith
紅烧竹笙海味羹

Steamed Cod Fillet with Preserved Lemon Peel Sauce
柠檬蒸雪鱼

Roasted Duck Marinated with Mandarin Peel
陈皮烧鸭

Braised 6 Head Whole Abalone with Black Mushroom and Vegetables
北菇扣原只六头鲜鲍

Wok-fried Local Lobster Tail with Truffle Sauce and 'Mee Pok' Noodles
松露龙虾尾焖面薄

Chilled Mango Cream with Sago and Freshly Peeled Pomelo
楊枝甘露

Deep-Fried Sesame Rice Ball
金银满屋



\$138 PER PERSON**
每位\$138**

Min 4-6 persons
4-6位用

Menu B

Subject to 10% service charge and prevailing GST



LUNAR NEW YEAR CELEBRATIONS

BOUNTIFUL BLESSINGS MENU

风调雨顺宴

Prosperity Yellowtail and Salmon Lo Hei
发财三文鱼黄尾鱼捞起

Braised Bird's Nest with Crab Meat and Crab Roe
蚶黄烩燕窝

Steamed Soon Hock with Preserved Lemon Peel Sauce
柠檬蒸壳鱼

Yàn Abundance Seafood Pot
(6 Head Abalone, Sea Cucumber, Whole Conpoy, Black Mushroom, Sea Moss, Broccoli)
全家福
(六头鲍, 海参, 瑶柱脯, 北菇, 发菜, 西兰花)

Roasted Duck Marinated with Mandarin Peel
新会陈皮烧鸭

Wok-fried Local Lobster Tail with Ee Fu Noodles
龙虾尾焗伊面

Chilled Bird's Nest with Pumpkin Cream
凍鎮金瓜燕窝

Pan-fried Nian Gao
香煎年糕



\$168 PER PERSON**
每位\$168**

Min 5-8 persons
5-8位用

Menu C

Subject to 10% service charge and prevailing GST



LUNAR NEW YEAR CELEBRATIONS

REUNION OF ABUNDANCE MENU

龙飞凤舞宴

Prosperity Salmon Lo Hei

发财三文鱼捞起

Superior Chicken Broth with Fish Maw

花胶浓鸡汤

Sautéed Local Lobster Meat and Scallops with Vegetables

碧綠炒龙虾球帶子

Steamed Soon Hock with Preserved Lemon Peel Sauce

柠檬蒸壳鱼

House Special Braised Pork Ribs Marinated with Dang Gui

当归排骨

Braised 3 Head Abalone with Seasonal Vegetables

蚝皇三头鲍鱼拌时蔬

Wok-fried Glutinous Rice with Preserved Meat and Chinese Sausage

生炒腊味糯米饭

Double-boiled Hashima and Red Dates

accompanied with Pan-fried Nian Gao

紅莲炖雪蛤配香煎年糕



\$188 PER PERSON**

每位\$188**

Min 5-8 persons

5-8位用

Menu D

Subject to 10% service charge and prevailing GST



LUNAR NEW YEAR CELEBRATIONS

PROSPERITY DELIGHTS MENU

恭喜发财宴

Abalone & Salmon with Gold Foil Lo Hei in 'Shun De' Style
顺德三文鱼捞起

Double-boiled Chicken Soup with Morel 'Yang Du Jun' and Fish Maw
羊肚菌炖原花胶鸡汤

Wok-fried Local Lobster Tail with Crab Meat & Crab Roe in Superior Sauce
珊瑚龙虾尾

Braised 2 Head Whole Abalone with Vegetables and Oyster Sauce
蚝皇二头鲍鱼拌时蔬

Signature Roast Crispy Suckling Pig
南乳斬件烧猪

Poached Star Grouper with Preserved Lemon Peel Sauce
柠檬蒸星班

Wok-fried Scallops with XO Sauce and 'Mee Pok' Noodle
极品酱带子焖面薄

Double-boiled Bird's Nest with Almond
accompanied with Pan-fried Nian Gao
生磨杏仁燕窝配香煎年糕



\$268 PER PERSON**
每位\$268**

Min 5-8 persons
5-8位用

Menu E

*Please place your order 1 day in advance. 请提前1天预订.
Subject to 10% service charge and prevailing GST



LUNAR NEW YEAR CELEBRATIONS

VEGETARIAN SET MENU

新年素套餐

Vegetarian Yu Sheng
至尊捞起

Superior Vegetarian Broth with Bamboo Pith and Wolfberries
竹笙芙蓉杞子羹

Sautéed Sliced Heura Chicken with Vegetables
碧绿炒素鸡

Sautéed Diced Beyond Beef with Asparagus and Kung Pow Sauce
宫保芦笋素牛肉

Pan-fried Vegetarian Fish with Preserved Lemon Sauce
柠檬煎素鱼扒

Braised Ee Fu Noodles
干烧伊面

Chilled Pumpkin Cream with Aloe Vera
凍鎮金瓜芦荟

Deep Fried Sesame Ball filled with Lotus Seed Paste
金银满屋



\$88 PER PERSON**
每位\$88**

Subject to 10% service charge and prevailing GST