

發財魚生
PROSPERITY YU-SHENG

	Per portion
龙马精神(龙虾捞起) Lobster	\$168
包您捞起(墨西哥鲍鱼捞起) Mexican Abalone	\$168
越捞越旺(燕窝雪梨捞起) Nutritious Bird's Nest and Pear	\$168
笑口常开(鲍鱼海哲捞起) Baby Abalone with Jellyfish	\$108
风生水起(橄榄油烟熏三文鱼捞起) Olive Smoke Salmon	\$98
四季吉祥(黄金鱼皮捞起) Crispy Fish Skin with Salted Egg Yolk	\$98
花开富贵(洛神花海哲鱼生捞起) Prosperity Jellyfish with Magnificent Roselle	\$98
千祥云集(百合素鲍鱼捞起) Lily Bulbs with Mock Abalone(V)	\$98

附加鱼生食材
ADDITIONAL ACCOMPANIMENTS FOR YU-SHENG

	Per plate
龙虾肉(熟) Poached Lobster	\$98
墨西哥鲍鱼 Sliced Abalone	\$98
燕窩 Bird's Nest	\$98
橄榄油烟熏三文鱼 Olive Smoked Salmon	\$28
海哲 Jellyfish	\$28
黄金鱼皮 Crispy Fish Skin with Salted Egg Yolk	\$28
鲜百合 Lily Bulbs	\$18
薄脆 Crackers	\$10

精选炖汤燕窝
PREMIUM AND BIRD'S NEST SOUP

	Per Person
富贵吉祥(精选佛跳墙) Mini Buddha Jump Over The Wall	\$138
龙精虎猛(龙虾捞官燕) Braised Superior Bird's Nest with Lobster	\$128
富贵吉祥(椰皇炖海中宝) Double-boiled Abalone with Fish Maw and Sea Whelk in Young Coconut	\$78
赐您好运(红烧蟹肉官燕) Braised Superior Bird's Nest with Crab Meat	\$78
海路融通(黄汤一品官燕) Braised Bird's Nest Soup with Dried Scallops and Fish Maw in Stone Pot	\$68
富贵满盈(鸡炖羊肚菌官燕) Double Superior Bird's Nest with Morel Mushroom and Organic Chicken	\$68
吉星拱照(辽参海宝炖金瓜盅) Double Boiled Sea Cucumber with Seafood Soup served in Golden Pumpkin	\$42
大展宏图(龙皇蟹肉羹) Braised Lobster Meat with Crabmeat and Crab Roe	\$42

游水海鲜
LIVE SEAFOOD

老鼠斑 Pacific Garoupa	Per 100g	\$45
东星斑 East Star Garoupa	Per 100g	\$23
本地龙虾 Live Lobster	Per 100g	\$23
活虾 Live Prawns	Per 100g	\$13
笋壳鱼 Soon Hock	Per 100g	\$13
龙虎斑 Pearl Garoupa	Per 100g	\$13
肉蟹 Live Crab	Per 100g	\$13
田鸡 Frog	Per Piece	\$13

新春菜谱
NEW YEAR SPECIAL MENU

Per Portion

夏	宮之福(古法扣三头鲍鱼)		\$78
	Braised Three-Head Australian Abalone in Supreme Oyster Sauce		
宮	廷喜庆(太爷鸡)	Whole	\$118
	Imperial Chicken with Seafood Roll, Honey Glazed Barbecued Pork and Bean Curd Roll		
祝	君進步(核桃生汁虾球)		\$50
	Crispy Prawns with Mango Mayonnaise Sauce and Walnuts		
贺	岁年年(草莓石斑柳)		\$60
	Fried Garoupa Fillet with Bell Pepper and Strawberry Sauce		
大	富大贵(油泡龙虾球西兰花)		\$168
	Wok-fried Lobster Meat with Broccoli		
家	家和睦(避风塘风沙鸡)		\$35
	Roasted Crispy Chicken 'Bi Feng Tang'-style (Half)		
万	事如意(XO 醬秋耳西芹炒帶子)		\$60
	Sautéed Scallops with Fungus and Celery in XO Sauce		
事	事順景(魚鱈姜葱海參煲)		\$108
	Wok-fried Dry Fish Maw and Sea Cucumber with Ginger and Spring Onions		
如	意吉祥(核桃田园翠玉瓜)		\$36
	Wok-fried Zucchini, Walnuts, Cauliflower, Water Chestnuts and Baby Corn		
意	气风发(蟹肉干烧伊面)		\$42
	Stewed Ee Fu Noodles with Crabmeat and Shredded Mushrooms		

新春菜谱
NEW YEAR SPECIAL MENU

Per Portion

財 源广进(海参发菜元蹄)	\$138
Stewed Pork Leg with Sea Cucumber and Sea Moss	
运 转乾坤(海皇鱼腐煲)	\$60
Braised Fish Curd with Seafood in Clay pot	
一 生平安(焗酿鲜蟹盖)	\$28
Baked Crab Shell stuffed with Onions and Fresh Crab Meat (per piece)	
路 路亨通(芦笋黑椒牛柳粒)	\$46
Stir-Fried Diced Beef Tenderloin with Black Pepper and Asparagus	
好 市发财(蚝豉发菜)	\$60
Braised Dry Oyster with Sea Moss and Lettuce	
黄 金满屋(肉松软壳蟹)	\$36
Crispy Soft-Shell Crab and Floss	
金 牛贺岁(香煎和牛柳)	\$78
Pan-fried Wagyu Beef with Mushrooms in Soy Sauce	
堆 金积玉(烧味三拼盘)	\$60
Roasted Meat Platter (Roasted Pork, Roasted Duck, Honey Pork)	
满 掌金钱(花胶扣鹅掌)	\$108
Braised Fish Maw with Goose Web and Vegetables	
堂 皇富丽(黄金海鲜炒糙米饭)	\$42
Brown Fried Rice with Seafood and Crispy Golden Rice	

新春菜谱
NEW YEAR SPECIAL MENU

	Per Portion
一帆风顺(火腩红烧順壳煲) Braised Soon Hock Fish with Roasted Pork in Claypot	\$78
二龙腾飞(瑤柱松茹红烧帶子菜苗) Braised Two Kinds of Scallops with Shemeiji Mushrooms and Vegetables	\$60
三羊开泰(三蒜蒸竹节蚌银丝) Steamed Razor Clam with Trio Garlic and Glass Vermicelli(per piece)	\$18
四季平安(火腩炒四季豆) Wok-fried String Beans with Roasted Pork	\$36
五福临门(百花酿辽参) Steamed Sea Cucumber Stuffed with Seafood paste	\$108
六大顺(姜葱鹿肉煲) Stir-fried Venison Slices with Ginger and Spring Onions in Casserole	\$46
七星高照(干爆辣子鸡丁) Deep-fried Chicken with Red Chilli	\$32
八方来财(蟹皇扒竹笙芦笋) Braised Asparagus with Bamboo Piths, Crab Meat and Crab Roe	\$60
九九同心(金菇斑球炒鱼茸面) Fried Fish Noodles with Fish Fillet and Enoki Mushrooms	\$38
十全十美(生炒糯米饭) Sautéed Glutinous Rice with Assorted Meats and Dried Shrimp	\$38

春节锦绣点心精选
DIM SUM SELECTIONS (LUNCH ONLY)

	Per Portion
龙虾饺 Lobster Dumplings	\$12.80
鲍鱼蒸烧卖 Pork Dumplings with Baby Abalone	\$10.80
兔仔饺 Rabbit Prawn Dumplings	\$10.80
川式红油抄手 Chicken and Prawn Szechuan Dumplings	\$9.80
蜜汁叉烧包 Steamed Barbecued Pork Buns	\$9.80
雪菜鸭松芋角 Deep-fried Yam Puffs with Shredded Duck and Preserved Vegetables	\$10.80
香芒金丝虾卷 Deep-fried Prawn and Mango Rolls	\$10.80
松露素春卷 Deep-fried Vegetable Spring Rolls with Black Truffle Sauce	\$9.80

甜品类
DESSERTS SELECTION

	Per Person
冰糖炖官燕 Double-boiled Superior Bird's Nest with Crystal Sugar	\$88
椰皇杏汁炖雪蛤 Double-boiled Hasma with Almond Cream served in Young Coconut	\$28
雪蛤清汤罗汉果 Chilled Sea Coconut with Momordica Fruit and Hasma	\$13.80
龟苓膏 Chilled Herbal Jelly	\$12.80
椰香南瓜露 Cream of Pumpkin with Coconut Ice cream and Black Sticky Rice	\$10.80
香芒冻布丁 Chilled Mango Pudding	\$10.80
杨枝甘露 Chilled Cream of Mango with Sago and Pomelo	\$10.80
芦荟香茅冻 Chilled Lemongrass Jelly with Aloe Vera in Lime Juice	\$10.80
	Per Portion
椰汁煎年糕 Pan-fried Traditional Brown Sugar Glutinous Rice Flour Cake	\$9.80