

套餐 SET MENUS



特别版玉马当先大捞生 Premium Edition Winning Horse Yu Sheng



喜气洋洋宴 JUBILANT

位上套餐 1 INDIVIDUALLY PLATED SET MENU 1

118 每位 per person

玉龙贺禧 青芥末虾球

王牌寓号 酱烧琵琶爱尔兰鸭

福满元宝 金蒜猪肉饺子

Wasabi Mayonnaise Crispy Prawn Roasted Irish Pipa Duck Poached Golden Garlic and Pork Dumpling

兴旺昌盛 鲜淮山海带干贝煲唐排

Six-Hour Boiled Spare Rib Soup, Fresh Huai Shan, Kelp, Dried Scallop, Almond

金银有余 辛香黄椒酱炒鲈鱼

Wok-Fried Chilean Sea Bass Fillet, Fragrant Spice Yellow Pepper Sauce

满载而归 腊味香菇土鸡球鲍鱼蒸饭

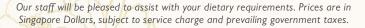
Steamed Fragrant Rice, Abalone, Chinese Sausage, Diced Kampong Chicken, Mushroom

珠圆玉润 杏仁茶枣茸汤圆

Warm Almond Cream with Red Date Paste Glutinous Rice Ball

TOAST TO PROSPERITY









生意兴隆宴 FLOURISH

位上套餐 2 INDIVIDUALLY PLATED SET MENU 2

138 每位 per person

金玉满屋 青葱川椒酱北海道带子 好彩头元宝 红烧松露十头鲍鱼 大地亨通 西班牙黑豚叉烧

Pan-Fried Hokkaido Scallop, Spring Onion Sichuan Pepper Sauce Braised Ten-Head Abalone, Truffle Jus Roasted Honey-Glazed Ibérico Pork

凤凰展鸿图 烧酒蟹黄燕窝羹

Braised Bird's Nest, Crab Meat, Crab Roe, Liquor, Superior Broth

年年有余 金银蒜椒蒸红斑

Steamed Red Grouper Fillet, Duo Garlic Chilli Sauce

丰收年年 腊味炒糯米饭

Fragrant Wok-Fried Glutinous Rice, Chinese Sausages

金枝玉叶 杨枝金露,青柠玉冻伴炸玫瑰马蹄糕

Chilled Mango Cream with Lime Jelly accompanied with Deep-Fried Rose-Flavoured Water Chestnut Cake

TOAST TO PROSPERITY







富贵吉祥宴 PROSPER

位上套餐 3 INDIVIDUALLY PLATED SET MENU 3

168 每位 per person

玉龙贺禧 青芥末虾球

王牌寓号 酱烧琵琶爱尔兰鸭

福满元宝 金蒜猪肉饺子

Wasabi Mayonnaise Crispy Prawn Roasted Irish Pipa Duck Poached Golden Garlic and Pork Dumpling

宝鼎满华堂 原盅佛跳墙

Buddha Jumps Over the Wall

龙马精神 姜葱飞鱼籽马蹄炒西澳龙虾

Stir-Fried Australian Lobster with Water Chestnut, Tobiko, Ginger, Spring Onion

富贵逼人 X.O. 酱带子炒萝卜糕

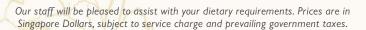
Wok-Fried Radish Cake with Scallop, Jade's Signature X.O. Chilli Sauce

金碧辉煌庆团圆 菠萝椰雪花伴芋泥年糕挞

Shaved Pineapple Coconut Ice accompanied with Baked Yam Paste Nian Gao Tart

TOAST TO PROSPERITY









玉龙贺岁宴 WISHES COME TRUE

位上套餐 4 INDIVIDUALLY PLATED SET MENU 4

198 每位 per person

金马发财捞起 八喜捞金香槟冻熏鲑鱼鱼生

Gold Rush Smoked Salmon Yu Sheng with Champagne Jelly, Shallot Oil, Kumquat Dressing

宝鼎满华堂 原盅佛跳墙

Buddha Jumps Over the Wall

连年有余 辛香黄椒酱蒸红斑

Steamed Red Grouper Fillet with Fragrant Spice Yellow Pepper Sauce

龙姿彩好 蒜香乳酪焖西澳龙虾

Simmered Australian Lobster with Cheese and Garlic

丰收年年 腊味炒糯米饭

Fragrant Wok-Fried Glutinous Rice with Chinese Sausages

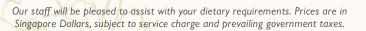
马到功成庆团圆 杏仁茶枣茸汤圆伴炸玫瑰马蹄糕

Warm Almond Cream with Red Date Paste Glutinous Rice Ball accompanied with

Deep-Fried Rose-Flavoured Water Chestnut Cake

TOAST TO PROSPERITY









马报平安宴 ABUNDANCE

位上套餐 5 INDIVIDUALLY PLATED SET MENU 5

218 每位 per person

金马发财捞起 八喜捞金香槟冻熏鲑鱼鱼生

Gold Rush Smoked Salmon Yu Sheng with Champagne Jelly, Shallot Oil, Kumquat Dressing

八珍玉食 浓炖一品盅

鲍鱼,花胶,海参,花菇,干贝,蹄筋,绍菜,芋头 Braised Abalone, Fish Maw, Sea Cucumber, Flower Mushrooms, Dried Scallop, Pork Tendon, Chinese Cabbage, Yam

金龙贺新春 辛香黄椒酱炒西澳龙虾

Wok-Fried Australian Lobster with Fragrant Spice Yellow Pepper Sauce

足足有余 罗定豉汁酱蒸笋壳

Steamed Soon Hock Fillet with Luo Ting Fermented Black Bean Sauce

富贵逼人 X.O. 酱带子炒萝卜糕

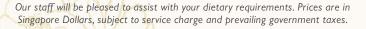
Wok-Fried Radish Cake with Scallop, Jade's Signature X.O. Chilli Sauce

幸福满满庆团圆 龙皇杏仁茶燕窝伴芋泥年糕挞

Warm Cream of Almond with Bird's Nest accompanied with Baked Yam Paste Nian Gao Tart

TOAST TO PROSPERITY









金龙丰收宴 BOUNTIFUL HARVEST

位上套餐 6 INDIVIDUALLY PLATED SET MENU 6

268 每位 per person

金马发财捞起 八喜捞金香槟冻熏鲑鱼鱼生

Gold Rush Smoked Salmon Yu Sheng with Champagne Jelly, Shallot Oil, Kumquat Dressing

祥龙献宝 姜葱飞鱼籽马蹄炒西澳龙虾伴金蒜猪肉饺子

Stir-Fried Australian Lobster with Water Chestnut, Tobiko, Ginger, Spring Onion served with Poached Golden Garlic and Pork Dumpling

富贵聚宝盆 珍饈龙趸盆菜

龙趸鱼件, 六头南非鲍鱼, 花胶, 海参, 干贝, 红烧原只猪蹄, 蚝豉, 花菇, 鸡球, 虎虾, 鲜腐竹, 芋头, 莲藕, 津白菜, 大蒜, 栗子, 蹄筋

PREMIUM BRAISED PEN CAI

Sliced Giant Grouper, South African Six-Head Whole Abalone, Fish Maw, Sea Cucumber, Dried Scallops, Braised Whole Pork Knuckle, Dried Oysters, Flower Mushrooms, Diced Chicken, Prawn, Fresh Bean Curd Stick, Yam, Lotus Root, Chinese Cabbage, Leek, Chestnut, and Pork Tendon

黄金大丰收 黄金腊味砂煲饭伴 XO 酱

Claypot Rice, Preserved Meat, Jade Signature X.O. Chilli Sauce

春暖花开暖心窝 龙皇杏仁茶燕窝, 巧心麻糍

Hot Cream of Almond with Bird's Nest accompanied with Crunchy Chocolate Muah Chee

TOAST TO PROSPERITY







吉祥如意 GOOD FORTUNE

位上素食套餐 1 INDIVIDUALLY PLATED VEGETARIAN SET MENU 1

98 每位 per person

松露素菜饺 茶米熏金笋卷 素北京鸭包

Steamed Vegetables Truffle Dumpling Tea-Smoked Carrot Bean Curd Sheet Roll Vegetarian Peking Duck Roll

鸿运酸辣汤

Spicy & Sour Vegetarian Soup

如意五色蔬炒素鲈鱼

Stir-Fried Five-Colour Vegetables, Vegetarian Cod

春风满面

Wok-Fried Wheat Noodles, Bean Sprouts, Mushroom, Superior Soya Sauce

辉煌菠萝椰雪花伴香芋年糕挞

Shaved Pineapple Coconut Ice accompanied with Baked Yam Paste Nian Gao Tart

TOAST TO PROSPERITY







吉祥如意 GOOD FORTUNE

位上素食套餐 2 INDIVIDUALLY PLATED VEGETARIAN SET MENU 2

98 每位 per person

松露素菜饺 茶米熏金笋卷 素北京鸭包

Steamed Vegetables Truffle Dumpling Tea-Smoked Carrot Bean Curd Sheet Roll Vegetarian Peking Duck Roll

如意松茸菇竹笙杞子白玉汤

Double-Boiled Vegetable Consommé, Matsutake Mushroom, Bamboo Pith, Winter Melon, Chinese Wolfberries

如意五色蔬炒素鲈鱼

Stir-Fried Five-Colour Vegetables, Vegetarian Cod

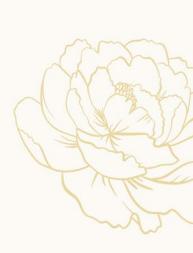
丰收五谷椒盐鲜菇糯米饭

Fragrant Wok-Fried Five-Grain Rice and Glutinous Rice, Deep-Fried Salt & Pepper Fresh Mushroom

龙皇杏仁茶雪莲子伴炸玫瑰马蹄糕

Hot Cream of Almond accompanied with Deep-Fried Rose-Flavoured Water Chestnut Cake

TOAST TO PROSPERITY







和气致祥 HARMONY

免麸质套餐 INDIVIDUALLY PLATED GLUTEN-FREE SET MENU

138 每位 per person

玉龙贺禧 青芥末虾球 平安入袋 XO 酱香煎带子

王牌寓号 梅酱烧鸭

Wasabi Mayonnaise Crispy Prawn Pan-Seared Scallop, Jade's Signature X.O. Chilli Sauce Roasted Duck, Plum Saue

凤凰展鸿图 红烩松露珊瑚燕窝羹

Braised Bird's Nest, Crab Meat, Crab Roe, Truffle Jus, Superior Broth

年年有余 金银蒜椒蒸红斑

Steamed Red Grouper, Duo Garlic Chilli Sauce

满载而归 腊味香菇土鸡球鲍鱼蒸饭

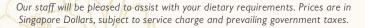
Steamed Fragrant Rice, Abalone, Chinese Sausage, Diced Kampong Chicken, Mushroom

珠圆玉润 杏仁茶枣茸汤圆

Warm Almond Cream with Red Date Paste Glutinous Rice Ball

TOAST TO PROSPERITY









REUNION DINNER

16 February 2025 | One seating: 6.30 p.m. to 10.00 p.m.

AT THE COURTYARD

228 每位 per person | 玉马当先 • 2026 □ 1 □ 15 □ □ □ □ □ 10% □ □ EARLY BIRD • 10 percent off bookings made by 15 January 2026

位上套餐 INDIVIDUALLY PLATED SET MENU

金马发财捞起 八喜捞金香槟冻熏鲑鱼鱼生

Gold Rush Smoked Salmon Yu Sheng with Champagne Jelly, Shallot Oil, Kumquat Dressing

玉龙贺禧 青芥末虾球 • 王牌寓号 酱烧琵琶爱尔兰鸭 福满元宝 金蒜猪肉饺子

Wasabi Mayonnaise Crispy Prawn • Roasted Irish Pipa Duck Poached Golden Garlic and Pork Dumpling

八珍玉食 浓炖一品盅

鲍鱼, 花胶, 海参, 花菇, 干贝, 蹄筋, 绍菜, 芋头 Braised Abalone, Fish Maw, Sea Cucumber, Flower Mushrooms, Dried Scallop, Pork Tendon, Chinese Cabbage, Yam

连年有余 辛香黄椒酱蒸红斑

Steamed Red Grouper Fillet with Fragrant Spice Yellow Pepper Sauce

祥龙献福 豉油皇煎大虾

Sautéed King Prawn with Superior Soya Sauce

风调雨顺 松露皇冠伊府面

Simmered Ee-Fu Noodles with Crab Meat and Crab Roe in Truffle Jus

幸福满满庆团圆 龙皇杏仁茶燕窝伴芋泥年糕挞

Warm Cream of Almond with Bird's Nest accompanied with Baked Yam Paste Nian Gao Tart

TOAST TO PROSPERITY









前菜 APPETISER

八喜捞金香槟冻熏鲑鱼鱼生 Gold Rush Smoked Salmon Yu Sheng with Medium 128 (5-7 persons) Champagne Jelly, Shallot Oil, Kumquat Dressing Large 168 (8-10 persons) 特别版玉马当先大捞生 Premium Edition Winning Horse Yu Sheng 888 per platter (pre-order 3 days in advance) 加上 Add-on 龙虾 Sliced Lobster 88 per plate 鲍鱼 Sliced Abalone 68 per plate 金枪鱼 Sliced Tuna 48 per plate 重鲑鱼 Smoked Salmon 48 per plate

福满元宝 金蒜猪肉饺子

玉龙贺禧 青芥末虾球

金马发财捞起

Wasabi Mayonnaise Crispy Prawn

王牌寓号 酱烧琵琶爱尔兰鸭

Roasted Irish Pipa Duck

Poached Golden Garlic & Pork Dumpling ______20 per person

生意兴隆

Trio of Appetisers (2)

金玉满屋 青葱川椒酱北海道带子

好彩头元宝 红烧松露十头鲍鱼

大地亨通 西班牙黑豚叉烧

Pan-Fried Hokkaido Scallop in Spring Onion Sichuan Pepper Sauce

Braised Ten-Head Abalone, Truffle Jus

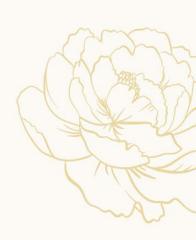
Roasted Honey-Glazed Ibérico Pork ______33 per person





前菜 APPETISER

贺岁金猪 脆皮大红乳猪	
Crispy Roasted Suckling Piglet	440 (whole, pre-order 2 days in advance)
凤凰报喜 北京片皮鸭	
Roasted Peking Duck, Pancakes, Condiments	98 (half) 158 (whole)
王牌寓号 酱烧琵琶爱尔兰鸭	
Roasted Irish Pipa Duck	58 (half) 108 (whole)
大地亨通 西班牙黑豚叉烧	
Roasted Honey-Glazed Ibérico Pork	52 per portion
玉龙贺禧 青芥末虾球	
Wasabi Mayonnaise Crispy Prawn	18 (2 pieces) 42 (6 pieces)
福满元宝 金蒜猪肉饺子	
Poached Golden Garlic and Pork Dumpling	16 (2 pieces) 42 (8 pieces)

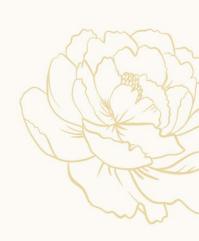






汤/羹 SOUP

宝鼎满华堂 原盅佛跳墙	
Buddha Jumps Over the Wall	98 per person
八珍玉食 浓炖一品盅 鲍鱼, 花胶, 海参, 花菇, 干贝, 蹄筋, 绍菜, 芋头 Braised Abalone, Fish Maw, Sea Cucumber, Flower Mushrooms, Dried Scallop,	
Pork Tendon, Chinese Cabbage, Yam	98 per person
凤凰展鸿图 烧酒蟹黄燕窝羹	
Braised Bird's Nest with Crab Meat, Crab Roe and Liquor in Superior Broth	52 per person
兴旺昌盛 鲜淮山海带干贝煲唐排	
Six-Hour Boiled Spare Rip Soup with Fresh Huai Shan, Kelp, Dried Scallop, Almond	20 per person
蒸蒸日上 松茸菇竹笙杞子白玉汤	
Double-Boiled Vegetable Consommé, Matsutake Mushroom, Bamboo Pith, Winter Melon, Chinese Wolfberries	20 per person







主菜 / 海味 MAIN COURSE / SEAFOOD

富贵聚宝盆

PREMIUM BRAISED PEN CAI

珍饈龙趸盆菜

龙趸鱼件, 六头南非鲍鱼, 花胶, 海参, 干贝, 红烧原只猪蹄, 蚝豉, 花菇, 鸡球, 虎虾, 鲜腐竹, 芋头, 莲藕, 津白菜, 大蒜, 栗子, 蹄筋

Sliced Giant Grouper, South African Six-Head Whole Abalone, Fish Maw,
Sea Cucumber, Dried Scallops, Braised Whole Pork Knuckle, Dried Oysters,
Flower Mushrooms, Diced Chicken, Prawn, Fresh Bean Curd Stick,
Minimum 5 persons
Yam, Lotus Root, Chinese Cabbage, Leek, Chestnut, Pork Tendon
Pre-order 1 day in advance

年年有余 士多啤梨酸甜牡丹鲈鱼

Deep-Fried Peony Chilean Sea Ba	ass,	230 per fish
Sweet & Sour Strawberry Sauce		(800 g, 5-7 persons

足足有余 砂锅龙趸球

Braised Giant Grouper Fillet in Claypot98 per portion (3-5 pers	rsons
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鸿运金元宝 红烧原只六头南非鲍鱼海参香菇

Braised Whole Six-Head Sout	in African Abaione,	Sea Cucumber,	
Mushroom, Oyster Sauce			78 per person

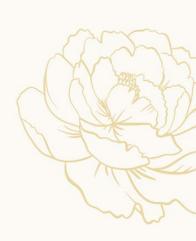






主菜 / 海味 MAIN COURSE / SEAFOOD

龙姿彩好 蒜香乳酪焖西澳龙虾	
Simmered Australian Lobster with Cheese, Garlic	78 per portion
龙马精神 姜葱飞鱼籽马蹄炒西澳龙虾	
Stir-Fried Australian Lobster with Water Chestnut, Tobiko,	
Ginger, Spring Onion	78 per portion
小龙献福 松露滑蛋虾仁鲑鱼子	
Stir-Fried Prawn, Truffled Silken Egg, Ikura	50 per person
连年有余 青葱川椒酱蒸笋壳	
Steamed Soon Hock Fillet, Spring Onion Sichuan Pepper Sauce	36 per person
好事成双 红烧蚝豉双菇生菜	
Braised Dried Oyster, Bai Ling Mushroom, Shiitake Mushroom,	
Iceberg Lettuce, Oyster Sauce	_ 20 per person 44 per portion

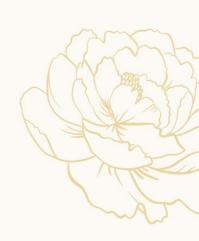






主菜/肉类 MAIN COURSE/MEAT

气势旺盛 砂锅牛筋腩	
Braised Beef Brisket, Tendon, Zhu Hou Sauce in Claypot	98 per portion (3-5 persons)
楼股齐起 头抽迷迭香和牛	
Sautéed Kagoshima Wagyu Beef, Rosemary, 1st Grade Soya Sauce	48 per person
功高得利 高汤灼和牛片	
Poached Sliced Kagoshima Wagyu Beef, Superior Stock	48 per person
福星高照 古法香芋扣肉配元宝馒头	
Braised Pork Belly, Yam in Traditional Style Served with House-Made Ingot Mantou	78 per portion (3-5 persons)
洪福齐天"红"咕噜肉	
"Red" Sweet & Sour Pork	_ 20 per person 50 per portion
凤来旺财 唐人街辣子鸡球伴鑫鑫黄梨	
Chinatown Spicy Diced Chicken, Caramelised Pineapple	_ 20 per person 50 per portion
凤凰报喜 贵妃鸡	
Slow-Cooked Chicken, Minced Ginger Sauce	42 (half) 80 (whole)







豆腐、蔬菜、饭、面 BEAN CURD, VEGETABLES, RICE, NOODLES

白力半安 杳則乾坤豆腐	
Pan-Fried Pipa Tofu Stuffed with Salted Egg Yolk	20 per person 48 per portion
万事如意 清炒五彩时蔬	
Stir-Fried Five-Colour Vegetables	18 per person 42 per portion
春回大地 清炒时蔬	
Stir-Fried Seasonal Vegetables	18 per person 42 per portion
黄金大丰收 黄金腊味砂煲饭	
Claypot Rice with Preserved Meat	88 per portion (4 persons)
古龙贺岁 古早味西澳龙虾焖面	
Traditional Vermicelli, Sautéed Australian Lobster, Cheese, Ginger, Spring Onion	78 per person
丰收年年 金钱袋腊味炒糯米饭	
Fragrant Wok-Fried Glutinous Rice, Chinese Sausages Wrapped in Egg Skin	18 per person 42 per portion
满载而归 姜茸土鸡球蒸饭	
Steamed Fragrant Rice, Diced Kampong Chicken, Minced Ginger Sauce	18 per person 42 per portion
富贵逼人 X.O. 酱带子炒萝卜糕	
Wok-Fried Radish Cake, Scallop, Jade Signature X.O. Chilli Sauce _	18 per person 42 per portion
风调雨顺 浦鱼干烧伊府面	
Simmered Ee-Fu Noodles, Mushroom, Dried Sole	18 per person 42 per portion





甜品 DESSERT

幸福暖心窝 龙皇杏仁茶燕窝 Warm Almond Cream, Bird's Nest	42 per person
珠圆玉润 杏仁茶枣茸汤圆 Warm Almond Cream, Red Date Paste Glutinous Rice Ball	20 per person
金枝玉叶 杨枝金露,青柠玉冻 Chilled Mango Cream, Lime Jelly	18 per person
金碧辉煌 菠萝椰雪花 Pineapple Coconut Shaved Ice	18 per person
富贵情人 玫瑰马蹄糕 Rose-Flavoured Water Chestnut Cake	8 (2 pieces)
<mark>好年圆</mark> 芋泥年糕挞 Baked Yam Paste Nian Gao Tart	8 (2 pieces)
<mark>好旺来</mark> 黄梨栗子年糕挞 Baked Pineapple Chestnut Nian Gao Tart	8 (2 pieces)



