



Y
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雅閣



2025

A Springtime Feast of Togetherness
新春满餐桌, 阖家团圆





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和乐融融 金蛇喜迎春
Celebration Set Menu (6-Course)

\$98.00++ | per person (min. 2 persons)
每位 (两位起)

金蛇迎春捞起鱼生

Crispy Golden Eel and Yellowtail Yu Sheng

黄焖龙皇海味羹

Braised Seafood Treasures in Superior Broth

普宁豆酱蒸东星班球

Steamed Spotted Garoupa Fillet
in Pu Ning Preserved Bean Paste

红烧汉普夏猪红烧肉扣十头鲍鱼天白菇

Braised 10-head Abalone and Hampshire Pork Belly
with White Shiitake Mushroom

蟹粉烩软壳脆蟹鸳鸯米粉

Crispy Soft-shell Crab with Duo Vermicelli and Crab Roe

长寿水蜜桃麻薯拼梅子鲜果冻

Longevity Peach Mochi,
Chilled Plum Jelly with Fresh Berries

Available from 13 Jan to 16 Feb 2025, Lunch and Dinner. Deposit is required to secure reservations.
Prices are subject to 10% service charge and prevailing government tax.



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年年有余 金蛇喜迎春
Abundance Set Menu (6-Course)

\$138.00++ | *per person (min. 2 persons)*
每位 (两位起)

金蛇迎春捞起鱼生

Crispy Golden Eel and Yellowtail Yu Sheng

鲜蟹皇蟹肉烩龙牙燕羹 / 金钱骨翅

Braised Bird's Nest OR Shark's Fin
with Fresh Crab Meat and Crab Roe

高知县柚子脆煎鳕鱼扒

Pan-fried Cod Fish Fillet with Kochi Yuzu

蚝皇五头鲍鱼扣天白菇西兰花

Braised 5-head Abalone
with White Shiitake Mushroom and Broccoli

松叶雪蟹钳焖云吞面

Stewed Hong Kong Noodles with Snow Crab Claws

波罗蜜柚子露拼酸奶红梅

Chilled Jackfruit, Sago and Yuzu,
Yoghurt Raspberry Pudding

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金玉满堂 金蛇喜迎春
Prosperity Set Menu (8-Course)

\$788.00++ | 6 persons
六位份

金蛇迎春捞起鱼生

Crispy Golden Eel and Yellowtail Yu Sheng

乾坤猪肚凤吞翅

Double-boiled Superior Soup with Whole Chicken
and Shark's Fin stuffed in Pig's Maw

火腩蒜子炆笋壳

Braised Marble Goby (Soon Hock)
with Roasted Pork Belly and Whole Garlic

发财汉普夏猪红烧肉扣五头鲍鱼西兰花

Braised 5-head Abalone and Hampshire Pork Belly
with Broccoli and Fai Cai

江南蒸酿百花鸡

Steamed Chicken stuffed with Minced Prawn in Superior Stock

双柱鲍汁荷香饭

Steamed Lotus Leaves Rice with Conpoy in Abalone Sauce

波罗蜜柚子露

Chilled Jackfruit, Sago and Yuzu

长寿水蜜桃麻薯

Longevity Peach Mochi

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五谷丰收 金蛇喜迎春
Opulent Set Menu (8-Course)

\$1188.00++ | 10 persons
十位份

金蛇迎春捞起鱼生

Crispy Golden Eel and Yellowtail Yu Sheng

羊肚菌石斛瑶柱炖法国安心鸡

Double-boiled French 'An Xin' Chicken Soup with
Matsutake Mushroom, Dendrobium Stem and Conpoy

十头鲍鱼天白菇伴红烧大元蹄

10-head Abalone, White Shiitake Mushroom
with Braised Pork Trotter

清蒸大笋壳

Steamed Marble Goby in Hong Kong Style

烟熏法国安心鸡

Smoked Crispy French 'An Xin' Chicken

脆芋圈XO酱芦笋百合爆炒虾球带子

Sautéed Prawn, Scallop, Lily Bulbs and Asparagus
with X.O. Sauce in Crispy Yam Ring

葱香腊味五谷糯米饭

Steamed Five Grain and Glutinous Rice
with Chinese Sausage and Crispy Shallot

长寿水蜜桃麻薯拼梅子鲜果冻

Longevity Peach Mochi,
Chilled Plum Jelly with Fresh Berries

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福满人间 金蛇喜迎春
Fortune Set Menu (6-Course)

\$1488.00++ | 10 persons
十位份

金蛇迎春捞起鱼生
Crispy Golden Eel and Yellowtail Yu Sheng

乾隆九丝燕窝羹
Braised Bird's Nest with Seafood Treasures Broth

清蒸多宝鱼
Steamed Turbot Fish in Hong Kong Style

红烧大元蹄扣五头鲍鱼澳洲芦笋
5-head Abalone, Australian Asparagus
with Braised Pork Trotter

荷香开边澳龙糯米饭
Steamed Lotus Leaves wrapped Glutinous Rice
with Australian Lobster (half)

波罗蜜柚子露拼酸奶红梅
Chilled Jackfruit, Sago and Yuzu,
Yoghurt Raspberry Pudding

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如意吉祥 金蛇喜迎春
Blissful Set Menu (8-Course)

\$1488.00++ | 10 persons
十位份

金蛇迎春捞起鱼生
Crispy Golden Eel and Yellowtail Yu Sheng

金丝燕窝 / 鲍翅蟹肉菜胆炖翅骨汤
Double-boiled Shark's Bone Cartilage Soup with Golden Bird's Nest
OR Shark's Fin and Tientsin Cabbage

潮州蒸斗昌
Steamed Chinese Pomfret in Teochew Style

五头鲍扣汉普夏红烧肉天白菇西兰花
Braised 5-head Abalone and Hampshire Pork Belly
with White Shiitake Mushroom and Broccoli

草本香料烟熏爱尔兰琵琶鸭
Smoked Herb-infused Irish 'Pipa' Duck

避风塘脆米椒盐爆生虾
Fried Garlic Prawns in Bi Feng Tang Style

金鳧腊味砂锅鸡饭
Claypot Chicken Rice with Chinese Sausage and Golden Eel

长寿水蜜桃麻薯拼梅子鲜果冻
Longevity Peach Mochi,
Chilled Plum Jelly with Fresh Berries

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聚宝金盆 金蛇喜迎春
Treasures Set Menu (8-Course)

\$1988.00++ | 10 persons
十位份

金蛇迎春捞起鱼生

Crispy Golden Eel and Yellowtail Yu Sheng

鲍翅炖三皇汤

Double-boiled Shark's Fin with Fish Maw, Conpoy and Sea Whelk

潮州蒸多宝鱼

Steamed Turbot Fish in Teochew Style

红烧五头鲍扣自制杏仁黑豆腐白芦笋

Braised 5-head Abalone with Homemade Almond Black Bean Curd
and White Asparagus

168小时熟成脆皮烤爱尔兰鸭

Roasted 168-hour Dry-aged Irish Duck

葱爆猪婆参烩蹄筋

Braised Pork Tendon with Sea Cucumber and Spring Onion

上汤焗澳龙稻廷面 (1kg-1.2kg)

Stewed Inaniwa Noodles with Australian Lobster (1kg-1.2kg)
in Superior Broth

波罗蜜柚子露拼酸奶红梅

Chilled Jackfruit, Sago and Yuzu,
Yoghurt Raspberry Pudding

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生意兴隆 金蛇喜迎春
Success Set Menu (8-Course)

\$2488.00++ | 10 persons
十位份

金蛇迎春捞起鱼生
Crispy Golden Eel and Yellowtail Yu Sheng

烤脆皮乳猪
Roasted Crispy Suckling Pig

古法原只鸡煲鲍翅/龙牙燕窝
Double-boiled Whole Chicken
with Shark's Fin OR Bird's Nest

港蒸红班 (1kg)
Steamed Red Garoupa in Hong Kong Style (1kg)

双松澳龙炒北海道鲜奶配白露荀尖
Stir-fried Australian Lobster with Truffle Oil, Pine Nuts,
Hokkaido Milk and White Asparagus

澳洲三头鲍鱼扣天白菇杏仁黑豆腐
Braised Australian 3-head Abalone with
Homemade Almond Black Bean Curd
and White Shiitake Mushroom

虾籽野菌焖香港伊面
Stewed Hong Kong Noodles with Shrimp Roe and Wild Mushroom

鲜椰桃胶炖龙牙燕拼长寿水蜜桃麻薯
Steamed Bird's Nest with Peach Resin and Coconut,
Longevity Peach Mochi

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万寿无疆 金蛇喜迎春
Healthy Vegetarian Set Menu

\$88.00++ | *per person*
每位

素鹅捞起

Vegetarian Goose Yu Sheng

松茸干菌炖竹笙上素汤

Double-boiled Vegetable Soup
with Bamboo Pith and Matsutake Mushroom

素鲍鱼福袋天白菇扒西兰花

Braised Mocked Abalone Fortune Bag
with White Shiitake Mushroom and Broccoli

脆芋圈双松百合爆炒芦笋

Sautéed Lily bulbs, Asparagus and Pine Nuts
with Truffle in Crispy Yam Ring

干烧野菌伊府面

Stir-fried Ee-fu Noodles with Wild Mushroom

梅子鲜果冻拼椰糖开心果年糕

Chilled Plum Jelly with Fresh Berries,
Pistachio Gula Melaka Nian Gao

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Scan QR Code
For More Information



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<https://www.orchidhotel.com.sg/dining/ya-ge>

Operation Hours:
11.30am - 2.30pm (last order 2pm) | Daily
5.30pm - 10pm (last order 9pm) | Daily

