



A LA CARTE MENU



发财 捞起

PROSPERITY 'YU SHENG'

PER ORDER

金龙年贺岁齐捞起 Dragon Prosperity Blessings 'Lo Hei' (Lobster, 6-head Abalone, Salmon)	\$328
龙马精神捞起 Prosperity Lobster 'Yu Sheng'	\$128 (S) \$188 (L)
鲍鱼捞起 Abalone 'Yu Sheng'	\$118 (S) \$178 (L)
三文鱼捞起 Salmon 'Yu Sheng'	\$99.80 (S) \$139.80 (L)
健康素捞起 Vegetarian 'Yu Sheng'	\$88 (L)

ADDITIONAL ORDER

龙虾 Lobster (300g)	\$88
鲍鱼 Abalone	\$48
三文鱼 Salmon	\$48
酥炸金沙鱼皮 Crispy Salted Egg Yolk Fish Skin	\$38
海蜇花 Jellyfish Flower	\$30

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特级

燕窝/鱼翅/汤

BIRD'S NEST / SHARK'S FIN / SOUP

PER
PERSON

金银满屋 (岷江迷你佛跳墙) Double-boiled Mini Buddha Jumps Over The Wall	\$158
大吉大利 (高汤蟹肉干捞大鲍翅) Wok-fried Supreme Shark's Fin with Fresh Crabmeat served in Superior Stock	\$128
一本万利 (红烧蟹肉中鲍翅) Braised Superior Shark's Fin with Fresh Crabmeat in Brown Sauce	\$88
瑞气祥云 (京式蟹肉燕窝羹) Braised Bird's Nest with Crabmeat in Shanghai Style	\$88
福星高照 (京式蟹肉津白金钱翅) Braised Shark's Fin with Crabmeat and Tientsin Cabbage in Shanghai Style	\$68
包罗万有 (鲍参翅肚羹) Braised Shark's Fin with Abalone Sea Treasure	\$58
四海程辉 (京式龙虾饺汤) Double-boiled Lobster Dumpling Soup with Tientsin Cabbage	\$38
大展宏图 (京式鲜虾云吞鸡汤) Double-boiled Chicken Soup with Prawn Dumpling and Tientsin Cabbage	\$28
生意兴隆 (发财蚝豉莲藕汤) Double-boiled Lotus Root Soup with Dried Oysters and Black Moss	\$22
万事胜意 (生菜桂花翅) Stir-fried Shark's Fin Omelette	\$138 (S) \$276 (L)

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樟茶片鴨
Camphor Tea Smoked Duck

烧烤 精选

BARBECUE SPECIALS

PER ORDER

鸿运当头 (南乳去骨猪)
Roasted Boneless Suckling Pig
with Fermented Beancurd

SEASONAL
PRICE

吉祥如意 (岷江烧猪骨)
Roasted Rack of Suckling Pig

\$48
PER PERSON

竹爆新春 (樟茶鸭)
Camphor Tea Smoked Duck

\$58 HALF
\$108 WHOLE

一本万利 (爱尔兰烤鸭)
Roasted Silver Hill Irish Duck

\$70 HALF
\$138 WHOLE

吉祥如意 (蒙古杏片鸡)
Mongolian Chicken with Almond Flakes

\$68
WHOLE

三阳开泰 (蜜汁黑豚叉烧)
Honey-glazed Barbecued Ibérico Pork

\$38
PER ORDER

吉祥如意 (脆皮烧肉)
Crispy Roasted Pork Belly

\$22
PER ORDER

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岷江富贵木盆菜
Min Jiang Prosperity Sea Treasures in Wooden Pot

鲍鱼 海味

ABALONE / SEA TREASURES

PER
PERSON

如意吉祥 (鲍汁焖澳洲二头鲍) Slow-braised Australian 2-head Abalone with Garden Greens	\$118
富贵有余 (发财三头鲍鱼花胶) Braised 3-Head Whole Australian Abalone with Fish Maw	\$128
双星报喜 (鲍汁焖南非五头鲍豆腐伴时蔬) Slow-braised African 5-head Abalone with Homemade Beancurd and Seasonal Greens	\$68
欢天喜地 (发财鹅掌扣花胶冬菇) Braised Goose Web with Fish Maw, Black Mushrooms and Black Moss	\$268 (S) \$536 (L)
好事发财 (发财蚝事海参灵芝菇时蔬) Braised Sea Cucumber with Chinese Dried Oysters, Black Moss, 'Ling Zhi' Mushrooms and Seasonal Greens	\$98 (S) \$196 (L)
招财进宝 (发财青边鲍脯扣鹅掌) Braised Sliced Australian Greenlip Abalone with Goose Web and Black Moss	\$240 (S) \$480 (L)
岷江富贵木盆菜 (须一天前预定) Min Jiang Prosperity Sea Treasures in Wooden Pot (Advance order of 1 day required)	\$648 (6 PERSONS) \$1,080 (10 PERSONS)

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特色 海鲜

活 海鲜

'LIVE' SEAFOOD	PER 100G
澳洲龙虾 (须两天前预定) Australian Lobster (Advance order of 2 days required)	SEASONAL PRICE
本地龙虾 Local Lobster	\$25
生虾 'Live' Prawn	\$14 (MIN 500G)
煮法 COOKING STYLE	
姜葱焗 Baked with Ginger and Spring Onions	
金银蒜蒸 Steamed with Minced and Fried Garlic	
金沙 Wok-fried with Creamy Salted Egg Yolk	

SEAFOOD	PER ORDER
大吉大利 (龙虾沙律拼盘) Lobster Salad Combination Platter (Lobster with Mango Mayo Dressing, Barbecue Sweet Glazed Unagi, Barbecued Ibérico Pork 'Char Siew', Spicy Popcorn Chicken in Sichuan Style, Chilled Baby Abalone with Spicy Plum Sauce)	\$238 (6 PERSONS) \$398 (10 PERSONS)
如鱼得水 (香芒泰式酱炸鲈鱼扒) Deep-fried Sea Perch Fillet with Thai Sweet Chilli Sauce and Mango	\$28 PER PERSON
年年庆有余 (家乡蒸鲈鱼扒) Steamed Sea Perch Fillet with Wild Fungus	\$28 PER PERSON
风生水起 (金汤剁椒蒸鲈鱼扒) Steamed Sea Perch Fillet with Homemade Chilli in Golden Broth	\$28 PER PERSON
大吉大利 (XO酱粉丝老虎虾) Wok-fried Tiger King Prawn with XO Sauce and Glass Noodles in Claypot	\$83 (S) \$166 (L)
嘻哈大笑 (干烧虾球) Sautéed Prawns with Minced Garlic Chilli Sauce	\$52 (S) \$104 (L)
代代平安 (XO酱鲜贝虾球炒西兰花) Stir-fried Fresh Scallops, Prawns and Broccoli with XO Sauce	\$58 (S) \$116 (L)
笑口常开 (酱爆大虾) Pan-fried King Prawn with Spicy Bean Sauce	\$26 (MIN 2)

'LIVE' FISH	PER 100G
多宝鱼 Turbot Fish	\$28
海星斑 Star Grouper	\$20
龙虎斑 Hybrid Grouper	\$18
笋壳 Marble Goby ('Soon Hock')	\$18
煮法 COOKING STYLE	
清蒸 Steamed with Superior Soya Sauce (Hong Kong-style)	
金银蒜蒸 Steamed with Minced and Fried Garlic	
油浸 Deep-fried with Soya Sauce	

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肉类/家禽

美食

MEAT / POULTRY

PER ORDER

金碧辉煌 (黑椒香煎牛扒)	\$28
Pan-seared Beef Tenderloin with Black Pepper Sauce	PER PERSON
富甲万里 (镇江黑猪扒)	\$28
Pan-seared Kurobuta Cutlet in Zhen Jiang Style	PER PERSON
横财就手 (发财冬菇猪手)	\$68 HALF
Braised Pig's Trotter with Chinese Mushroom, Australian Lettuce and Black Moss	\$128 WHOLE
前程万里 (酱爆黑豚花腩四季豆)	\$48 (S)
Stir-fried Kurobuta Pork Belly and String Bean with Spicy Bean Sauce	\$96 (L)
得心应手 (腰果宫保鸡丁)	\$40 (S)
Wok-fried Diced Chicken with Dried Red Chilli and Cashew Nuts	\$80 (L)
金鸡贺岁 (辣子鸡丁)	\$40 (S)
Spicy Popcorn Chicken in Sichuan Style	\$80 (L)

田园蔬菜/豆腐

VEGETABLES / BEANCURD

PER ORDER

彩凤晓齐鸣 (金鲍仔竹笙酿金菇豆腐扒时蔬)	\$28
Braised Abalone with Homemade Beancurd, Enoki Mushrooms stuffed in Bamboo Pith and Seasonal Greens	PER PERSON (MIN 2)
和谐幸福 (松菇炒露笋)	\$38 (S)
Sautéed Asparagus with Hon Shimeji Mushrooms	\$76 (L)
步上青云 (樱花虾白松菇炒青龙菜)	\$40 (S)
Stir-fried Chinese Chives with Sakura Ebi, Hon Shimeji Mushrooms and Bean Sprouts	\$80 (L)
花开富贵 (樱花虾鲜冬菇扒澳洲菠菜)	\$44 (S)
Braised Australian Spinach with Shiitake Mushrooms and Sakura Ebi	\$88 (L)

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主食 好味



砂煲腊味饭
Claypot Reunion Rice

RICE / NOODLES

PER ORDER

龙马精神旺 (姜葱松菇龙虾焖生面) Stewed Egg Noodles with Lobster, Hon Shimeiji Mushroom, Spring Onions and Ginger	\$68 PER PERSON
金银满屋 (三头鲍鱼松菇捞面) Stewed Noodles with 3-head Whole Abalone and Hon Shimeiji Mushroom	\$88 PER PERSON
横财就手 (猪手焖米粉) Stewed Rice Vermicelli with Pig's Trotters	\$68 (S) \$128 (L)
满堂皆喜庆 (海鲜炒面线) Stir-fried 'Mee Sua' with Seafood	\$48 (S) \$96 (L)
丰收贺年 (XO酱老虎虾焖面卜) Stewed 'Mee Pok' with Tiger King Prawns in XO Sauce	\$83 (S) \$166 (L)
五谷丰收 (砂煲腊味饭) Claypot Reunion Rice	\$128 (S) \$188 (L)
星光闪烁 (瑶柱鱼子鲜蟹肉炒饭) Fried Jasmine Rice with Fresh Crabmeat, Dried Scallops and Fish Roe	\$50 (S) \$100 (L)
龙飞凤舞 (砂煲龙虾玉带鸳鸯泡饭) Poached 'Yuan Yang' Rice with Lobster and Scallops in Claypot	\$188

素食 佳肴

VEGETARIAN

PER ORDER

延年益寿 (岷江素酸辣汤) Vegetarian Sichuan Hot and Sour Soup	\$18 PER PERSON
五谷丰收 (竹笙豆腐煲) Braised Beancurd with Bamboo Pith in Claypot	\$40 (S) \$80 (L)
星光闪烁 (黑椒豆腐) Wok-fried Beancurd with Black Pepper Sauce	\$40 (S) \$80 (L)
丰收贺年 (腰果官保素鸡) Wok-fried Vegetarian Chicken with Dried Red Chilli and Cashew Nuts	\$40 (S) \$80 (L)
欢庆团圆 (上素炒四季豆) Stir-fried String Beans with Mushrooms	\$38 (S) \$76 (L)
事事如意 (什菜脆生面) Crispy Noodles with Mixed Vegetables	\$42 (S) \$84 (L)
财源滚滚来 (酸辣锅巴) Rice Crisp with Sichuan Hot and Sour Soup	\$42 (S) \$84 (L)
年年多福寿 (宜宾芽菜素炒饭) Vegetarian Fried Rice with Sichuan Fermented Mustard	\$40 (S) \$80 (L)

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欢乐甜品

DESSERT	PER PERSON
合家团圆 (红莲炖官燕) Double-boiled Bird's Nest with Lotus Seeds and Red Dates	\$88
万古长青 (红莲炖柿饼雪蛤) Double-boiled Hasma with Lotus Seeds and Dried Persimmon	\$38
欢庆团圆 (状元红枣茶汤圆) Sweet Soup with Dried Longans and Glutinous Rice Balls	\$18
甜甜蜜蜜 (椰盅牛油果咖啡雪糕) Chilled Cream of Avocado with Coffee Ice Cream served in Young Coconut	\$22
金碧辉煌 (杨枝甘露香草雪糕) Chilled Mango Sago with Pomelo and Vanilla Ice Cream	\$18
步步高升 (年糕三拼) Trio of 'Nian Gao' ► Chilled D24 Durian 'Nian Gao' Roll ► Crispy 'Nian Gao' Spring Roll ► Koi Fish 'Nian Gao' with Black Glutinous Rice Filling	\$38 PER ORDER OF 9 PCS
锦上添花 (D24榴槿年糕卷) Chilled D24 Durian 'Nian Gao' Roll	\$48 PER ORDER OF 6 SLICES
福星高照 (黑糯米鲤鱼年糕) Fortune Koi Fish 'Nian Gao' with Black Glutinous Rice Filling	\$20 PER ORDER OF 2 PCS