

盆满钵满

PROSPEROUS HARVEST

鸿运福祿壽撈起 (三文鱼, 鲍鱼, 龙虾撈起)
Prosperity Salmon, Abalone and Cooked Lobster Meat 'Yu Sheng'

兔年吉祥 (鸡中翅球干贝鲍鱼汤)
Double-boiled Soup with Chicken Mid-Wing stuffed
with Minced Prawns & Pork and Abalone

年年有余 (家乡蒸鲈鱼扒)
Steamed Sea Perch Fillet with Black Fungus
and Golden Mushrooms in Superior Soya Sauce

恭贺新喜 (无锡肉)
Braised Pork in Wuxi Style

龙马精神 (龙虾撈面)
Stewed Noodles with Lobster

金碧辉煌 (杨枝甘露雪糕)
Chilled Cream of Fresh Mango with Sago Pearls and Pomelo,
topped with Vanilla Ice Cream

\$148⁺⁺ PER PERSON
(MIN. 2 PERSONS)

幸福美满

BOUNTIFUL BLISS

鸿运福祿壽撈起 (三文鱼, 鲍鱼, 龙虾撈起)
Prosperity Salmon, Abalone and Cooked Lobster Meat 'Yu Sheng'

连岁有盈余 (岷江三拼盘)
Min Jiang Trio Platter
• Pan-fried Scallops filled with Shrimp Mousse
• Marinated Red Jellyfish Flower
• Deep-fried Prawns with Crispy Milk

如意吉祥 (浓汁蟹肉燕窝羹)
Double-boiled Supreme Bird's Nest with Crabmeat

满堂皆喜庆 (香酥爱尔兰鸭)
Crispy Silver Hill Duck served with Homemade Crêpes

风生水起 (蚝皇6头鲜鲍干贝什菇豆腐)
Braised 6-head Abalone with Dried Scallops and Homemade Tofu in Seasonal Greens

嘻哈大欢笑 (XO酱煎虾皇撈面)
Stewed Noodles with King Prawn in XO Chilli Sauce

金彩团圆 (红莲雪蛤桃胶)
Chilled Hasma with Peach Resin and Lotus Seeds

\$188⁺⁺ PER PERSON
(MIN. 4 PERSONS)

富贵吉祥

AUSPICIOUS PROSPERITY

鸿运福祿壽撈起 (三文鱼, 鲍鱼, 龙虾撈起)
Prosperity Salmon, Abalone and Cooked Lobster Meat 'Yu Sheng'

五福临门 (岷江五福拼盘)

Min Jiang Quintet Platter

- Deep-fried Prawns with Wasabi Mayonnaise Dressing
- Stir-fried Freshly Harvested Seasonal Greens and Macadamia Nuts
- Pan-fried Scallops filled with Shrimp Mousse
- Deep-fried Soft Shell Crab with Pork Floss
- Marinated Jellyfish Flower

如意吉祥 (浓汁蟹肉扒官燕)

Braised Bird's Nest with Crabmeat in Supreme Sauce

金鸭迎新春 (古法木材烤北京鸭)

Legendary Wood-fired Beijing Duck served with Homemade Crêpes

年年有余 (多宝鱼二味)

Turbot Fish served in Two Styles

- Deep-fried Fish with Almond Flakes and Bread Crumbs
- Stir-fried Fish with Seasonal Vegetables, Hon Shimeji Mushrooms and Truffle Oil

花开富贵 (小米南非鲜鲍扒什菇豆腐)

Braised Whole African 5-head Abalone and Millets
with Assorted Mushrooms and Homemade Tofu

瑞气盈门 (XO酱煎虾皇撈面)

Stewed Noodles with King Prawn in XO Chilli Sauce

金碧辉煌 (酥炸年糕伴杨枝甘露雪糕)

Deep-fried 'Nian Gao' accompanied by Chilled Cream of Fresh Mango
with Sago Pearls, Pomelo and Vanilla Ice Cream

\$1,488⁺⁺

PER TABLE OF 6 PERSONS

\$1,888⁺⁺

PER TABLE OF 8 PERSONS

\$2,288⁺⁺

PER TABLE OF 10 PERSONS

素食套餐

VEGETARIAN SET MENU

岷江素拼盘

Min Jiang Vegetarian Trio Platter

- Crispy Lotus Root with Vegetable Salad
- Crispy Mock Peking Duck served with Pancakes
- Pan-fried Vegetarian Dumpling

竹笙素宝羹

Vegetarian Thick Soup with Bamboo Pith

素鲍玉时蔬

Braised Whole Vegetarian Abalone with Seasonal Greens

酸甜素鱼片

Pan-fried Vegetarian Fish with Sweet and Sour Sauce

良田蔬菜粒炒饭

Vegetarian Fried Rice with Minced Vegetables

杨枝甘露

Chilled Cream of Fresh Mango with Sago Pearls and Pomelo

\$128⁺⁺ PER PERSON

Prices are subject to 10% service charge and prevailing government taxes.

Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance.