

# 精美套餐

## 金银满屋 PROSPERITY TREASURES VEGETARIAN



健康素捞起  
Vegetarian 'Yu Sheng'

(金银满屋) 椰盅野菌素翅汤  
Double-boiled Vegetarian Fin Soup with Wild Mushrooms  
in Whole Coconut

(竹报新春) 黑松露斋鲍鱼海参西兰花  
Braised Vegetarian Abalone with Sea Cucumber in Black Truffle Sauce and Broccoli

(年年有余) 荔枝金桔酱炸斋鱼扒  
Deep-fried Vegetarian Fish Fillet with Spicy Kumquat Sauce and Lychee

(龙马精神) 香椿酱松子素鸡炒饭  
Fried Rice with Pine Nuts and Mock Chicken in 'Xiang Chun' Sauce

(甜甜蜜蜜) 红莲炖桃胶柿饼, 瑞萌年糕  
Double-boiled Peach Gum with Dried Persimmons and Red Dates  
Layered Gula Melaka & Coconut Milk 'Hulu Niao Gao' with Freshly Grated Coconut

**\$138 PER PERSON**  
**(MINIMUM 2 PERSONS)**

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## 盆满钵满 PROSPEROUS HARVEST



(齐齐捞起) 鸿运三文鱼捞起  
Prosperity Salmon 'Yu Sheng'

(福星高照) 鲍参鱼肚羹  
Braised Shredded Abalone and Fish Maw with Sea Treasures Soup

(年年有余) 剁椒豆豉蒸鲈鱼扒  
Steamed Sea Perch Fillet with Homemade Chilli and Black Beans

(富甲万里) 洋葱烧汁黑猪扒  
Cantonese-Style Pan-Seared Kurobuta Pork Cutlet with Onion

(风生水起) 姜葱松菇龙虾面  
Stewed Lobster Noodles with Hon Shimeji Mushrooms, Ginger and Spring Onion

(甜甜蜜蜜) 椰盅牛油果咖啡雪糕  
Chilled Cream of Avocado with Coffee Ice Cream served in Whole Coconut

(甜甜蜜蜜) D24 榴莲年糕卷  
Chilled D24 Durian 'Nian Gao' Roll

**\$168 PER PERSON**  
**(MINIMUM 2 PERSONS)**

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## 幸福美满 BOUNTIFUL BLISS



(齐齐捞起) 鸿运三文鱼捞起  
Prosperity Salmon 'Yu Sheng'

(福星高照) 金汤蟹肉燕窝羹  
Braised Bird's Nest with Crabmeat in Golden Broth

(骨劲十足) 焦糖凤梨秘制排骨  
Braised Spare Ribs in Chef's Special Sauce, served with Caramelised Pineapple

(如鱼得水) 荔枝金桔酱炸鲈鱼扒  
Deep-Fried Sea Perch Fillet with Spicy Kumquat Sauce and Lychee

(丰收贺年) 六头鲍鱼凤尾虾捞面  
Slow-Braised 6-Head Abalone  
served with Stewed Phoenix Prawn Noodles

(金碧辉煌) 红莲炖雪蛤冻  
Chilled Hasma with Lotus Seeds and Red Dates

(步步高升) 瑞萌年糕  
Layered Gula Melaka & Coconut Milk 'Hulu Nian Gao'  
with Freshly Grated Coconut

**\$208 PER PERSON**  
**(MINIMUM 2 PERSONS)**

# 精美套餐

## 欢乐丰盛 JOYFUL ABUNDANCE



(齐齐捞起) 鸿运三文鱼龙虾捞起  
Prosperity Salmon and Lobster 'Yu Sheng'

(扬名四海) 京式菜胆干贝花胶汤  
Double-Boiled Fish Maw Soup with Dried Scallops and Tientsin Cabbage

(如鱼得水) 豆酥蒸笋壳  
Steamed Marble Goby with Crispy Bean Crumbs

(荣华富贵) 金汤南非五头鲍鱼海参西兰花  
Braised African 5-Head Abalone and Sea Cucumber in Golden Broth,  
served with Broccoli

(三羊开泰) 砂煲腊味煲饭  
Claypot Reunion Rice

(甜甜蜜蜜) 红莲炖柿饼雪蛤拼 D24 榴莲年糕卷  
Double-Boiled Hasma with Lotus Seeds and Dried Persimmons  
Chilled D24 Durian 'Nian Gao' Roll

**\$1,288 PER TABLE OF 6 PERSONS**

# 精美套餐

## 四季平安 GREAT BLESSINGS



(齐齐捞起) 鸿运鲍鱼三文鱼捞起  
Prosperity Abalone and Salmon 'Yu Sheng'

(福星高照) 金汤蟹肉燕窝羹  
Braised Bird's Nest with Crabmeat in Golden Broth

(福禄双全) 爱尔兰烧鸭, 南乳猪件  
Double Happiness  
Roasted Silver Hill Irish Duck  
Roasted Boneless Suckling Pig with Fermented Beancurd

(年年有余) 家乡蒸龙虎斑  
Steamed Hybrid Grouper with Wild Fungus and Superior Soya Sauce

(风生水起) 姜葱松菇龙虾面  
Stewed Lobster Noodles with Hon Shimeji Mushrooms, Ginger and Spring Onion

(欢庆团圆) 椰盅红莲雪蛤汤圆拼瑞萌年糕  
Double-Boiled Hasma with 'Tang Yuan' and Lotus Seeds, served in Whole Coconut  
Layered Gula Melaka & Coconut Milk 'Hulu Nian Gao' with Freshly Grated Coconut

**\$1,498 PER TABLE OF 6 PERSONS**

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## 洪福齐天 DOUBLE HAPPINESS



(双喜临门) 鲍鱼三文鱼捞起  
Double Happiness Abalone and Salmon 'Yu Sheng'

(扬名四海) 京式菜胆干贝花胶汤  
Double-Boiled Fish Maw Soup with Dried Scallops and Tientsin Cabbage

(如鱼得水) 榄角豆豉蒸笋壳  
Steamed Marble Goby with Black Bean and Olive Leaf

(横财就手) 御品鲍鱼元蹄锅  
Braised Boneless Pork Knuckle with 8-Head Abalone and Stuffed Lotus Root Cake  
(Sea Cucumber, Chinese Dried Oyster, Black Mushroom,  
Tientsin Cabbage, Dried Scallop, Fried Fish Maw & Black Moss)

(富贵临门) XO 酱带子虾球焖伊面  
Stewed Ee-Fu Noodles with Scallops and Prawns  
in Homemade XO Chilli

(喜庆团圆) 红莲雪蛤黑芝麻汤圆  
Double-Boiled Hasma with Black Sesame Glutinous Rice Balls and Red Date

**\$1,988 PER TABLE OF 10 PERSONS**

# 精美套餐

富贵荣华

FLOURISHING WEALTH



骏马腾祥捞起

Majestic Prosperous Horse 'Lo Hei'  
(Abalone, Raw Hamachi and Salmon)

(大展宏图) 鸿运金陵全体片皮猪  
Roasted Whole Crispy Skin Suckling Pig,  
served with Chinese Pancakes and Condiments

(风生水起) 鸡肉云吞燕窝汤  
Double-Boiled Bird's Nest Soup with Chicken Dumpling

(年年有余) 金银蒜蒸龙虎斑  
Steamed Hybrid Grouper with Golden and Minced Garlic

(五谷丰收) 龙虾金银带子焖米粉  
Stewed Rice Vermicelli with Lobster and Crispy Conpoy

(甜甜蜜蜜) 椰皇红莲雪蛤拼瑞萌年糕  
Double-Boiled Hasma with Red Dates, served in Whole Coconut  
Layered Gula Melaka & Coconut Milk 'Hulu Nian Gao' with Freshly Grated Coconut

**\$2,288 PER TABLE OF 10 PERSONS**