



雅閣
Y A
G E

2023



Spring

In Your Step

玉兔迎春到





阖家团圆 迎新春 Reunion and Celebration

12 Dec 2022 to 5 Feb 2023
Available for Lunch and Dinner

Spring into new beginnings with families, friends or business associates over Ya Ge's specially-curated set menus, each replete with auspicious delicacies.

Prosperity Set Menu (6-Course)	\$78.00++ per person (min 2 persons)
Happiness Set Menu (6-Course)	\$98.00++ per person (min 2 persons)
Auspicious Set Menu (8-Course)	\$398.00++ for 5 persons
Fortune Set Menu (8-Course)	\$1288.00++ for 10 persons
Opulence Set Menu (8-Course)	\$1688.00++ for 10 persons
New Beginnings Set Menu (6-Course)	\$1688.00++ for 10 persons
Longevity Vegetarian Set Menu (6-Course)	\$48.00++ per person

*Each menu comes with Chinese Tea, a pair of Mandarin Oranges and Ya Ge Exclusive Ang Bao per table.
Complimentary bottle of red/white wine for Opulence & New Beginnings Set Menu.*

*** Pre-Order Special (22 Nov 22-15 Jan 23): 10% off Takeaways & Set Menus ***

Prices are subject to 10% service charge and prevailing Goods and Services Tax.



Braised 8-head Abalone with Chinese Mushroom,
Oyster Fortune Bag, Black Moss accompanied with Broccoli



Steamed Fragrant Lotus Leaves Chicken with Pork Belly,
Assorted Mushroom, Chestnut, Red Dates and Wolfberries



新春旺市迎玉兔
PROSPERITY SET MENU

\$78.00++ | *per person (min. 2 persons)*
每位 (两位起)

宏兔大展 | 三文鱼脆鱼皮捞生
Salmon and Crispy Fish Skin Yu Sheng

杨挑麦冬炖西施骨汤
Double-boiled Pork Ribs Soup with
Starfruit & Winter Wheat

XO芦笋杏鲍菇炒带子
Stir-fried Scallop with King Oyster Mushroom
and Asparagus in X.O. Sauce



发财好市福袋花菇八头鲍伴西兰花
Braised 8-head Abalone with Oyster Fortune Bag,
Chinese Mushroom and Black Moss accompanied with Broccoli

秘制叉烧焖面薄
Braised Mee Pok with BBQ Roasted Pork

甜甜蜜蜜 | 洛神花芦荟冻 拼 椰丝年糕
Chilled Roselle Jelly with Aloe Vera
accompanied by Nian Gao with Shredded Coconut

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家有玉兔開曉日
HAPPINESS SET MENU

\$98.00++ | *per person (min. 2 persons)*
每位 (兩位起)

福兔賀歲 | 三文魚脆魚皮撈生
Salmon and Crispy Fish Skin Yu Sheng

海味翅皇羹
Braised Shark's Fin Broth with Fish Maw,
Sea Cucumber, Conpoy and Mushroom

蝦球方魚紫包菜
Stir-fried Prawn with Purple Cabbage
and Dried Halibut Fish Powder



發財好市福袋南非刺參六頭鮑伴西蘭花
Braised 6-head Abalone with South African Sea Cucumber,
Oyster Fortune Bag and Black Moss accompanied with Broccoli

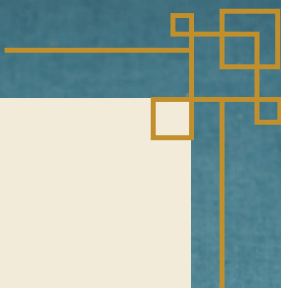

瑤柱帶子蛋白炒飯
Fried Rice with Conpoy, Scallop and Egg White

甜甜蜜蜜 | 洛神花芦荟冻 拼 椰絲年糕
Chilled Roselle Jelly with Aloe Vera
accompanied by Nian Gao with Shredded Coconut

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新春福兔送吉祥
AUSPICIOUS SET MENU

\$398.00++ | For 5 persons
五位份

玉兔迎春 | 三文鱼脆鱼皮捞生
Salmon and Crispy Fish Skin Yu Sheng

瑶柱竹笙翅骨汤
Double-boiled Shark's Bone Cartilage Soup
with Conpoy and Bamboo Pith

黄金夏果西芹野菌炒虾球带子
Sautéed Scallop with Prawn, Mushroom,
Macadamia Nuts and Celery

油浸/港蒸笋壳鱼
Crisp-fried / Steamed Marble Goby (Soon Hock)
in Hong Kong Style

发财好市福袋北菇八头鲍伴西兰花
Braised 8-head Abalone with Chinese Mushroom,
Oyster Fortune Bag, Black Moss and accompanied with Broccoli



烟薰脆皮烧鸡
Smoked Crispy Roasted Chicken

腊味五谷糯米饭
Fried Five Grain Rice with Chinese Sausage

甜甜蜜蜜 | 洛神花芦荟冻 拼 椰丝年糕
Chilled Roselle Jelly with Aloe Vera
accompanied by Nian Gao with Shredded Coconut

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風和兔躍開新運
FORTUNE SET MENU

\$1288.00++ | *For 10 persons*
十位份

金兔满堂 | 金箔鲜花水果三文鱼捞生拼兔宝宝芒果冻
Salmon Yu Sheng with Flora and Seasonal Fruits
Accompanied with Mango Flavoured Bunny Jelly

羊肚菌石斛瑶柱杞子炖鸡汤
Double-boiled Chicken Soup with Morel Mushroom,
Dendrobium Stem, Conpoy, and Wolfberries

XO芦笋淮山炒虾球带子
Sautéed Prawn and Scallop with Fresh Chinese Yam
and Asparagus in X.O. Sauce

油浸/港蒸笋壳鱼
Crisp-fried / Steamed Marble Goby (Soon Hock)
in Hong Kong Style

蚝皇发财好市花菇六头鲍
Braised 6-head Abalone with Oyster, Chinese Mushroom and
Black Moss in Superior Oyster Sauce



香橙脆皮烧鸭
Roasted Crispy Duck with Orange Peel Dip

鲍汁荷叶饭
Steamed Lotus Leaves Rice with
Smoked Duck and Abalone Sauce

甜甜蜜蜜 | 洛神花芦荟冻 拼 椰丝年糕
Chilled Roselle Jelly with Aloe Vera
accompanied by Nian Gao with Shredded Coconut

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金兔进家富满堂
OPULENCE SET MENU

\$1688.00++ | *For 10 persons*
十位份

金兔满堂 | 金箔鲜花水果三文鱼捞生拼兔宝宝芒果冻
Salmon Yu Sheng with Flora and Seasonal Fruits
Accompanied with Mango Flavoured Bunny Jelly

翅骨汤菜胆翅
Double-boiled Shark's Bone Cartilage Soup
with Shark's Fin and Baby Chinese Cabbage

黄金夏果淮山芦笋炒虾球带子
Sautéed Prawn and Scallop with
Chinese Yam, Asparagus and Macadamia Nuts

金银蒜蒸澳洲鲈鱼
Steamed Australian Sea Perch with Minced Garlic
and Deep-fried Garlic in Superior Soya Sauce

发财好市澳洲六头鲍鱼伴西兰花
Braised Australian 6-head Abalone with
Oyster and Black Moss accompanied with Broccoli



飘香荷叶鸡
Steamed Fragrant Lotus Leaves Chicken with Pork Belly,
Assorted Mushroom, Chestnut, Red Dates and Wolfberries

瑶柱野菌干烧伊面
Braised Ee-fu Noodle with Conpoy and Wild Mushroom

甜甜蜜蜜 | 洛神花芦荟冻 拼 椰丝年糕
Chilled Roselle Jelly with Aloe Vera
accompanied by Nian Gao with Shredded Coconut

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玉兔迎春添新象
NEW BEGINNINGS SET MENU

\$1688.00++ | *For 10 persons*
十位份

金兔满堂 | 金箔鲜花水果三文鱼捞生拼兔宝宝芒果冻
Salmon Yu Sheng with Flora and Seasonal Fruits
Accompanied with Mango Flavoured Bunny Jelly

迷你佛跳墙
Mini Double-boiled Buddha Jumped Over the Wall

港蒸红星斑
Steamed Red Garoupa in Hong Kong Style

好市花菇澳洲六头鲍鱼伴芦笋
Braised Australian 6-head Abalone with Chinese Mushroom
and Oyster Accompanied with Asparagus

薑葱澳洲龙虾焖拉麵
Stewed Ramen with Western Australian Lobster,
Spring Onion and Ginger

甜甜蜜蜜 | 莲子红枣炖雪蛤 拼 椰丝年糕
Double-boiled Hashima with Red Dates and Lily Bulb
accompanied by Nian Gao with Shredded Coconut

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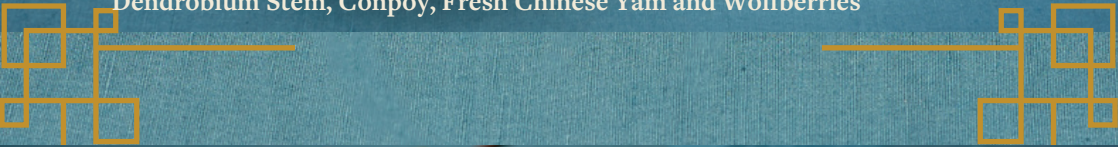
Prices are subject to 10% service charge and prevailing Goods and Services Tax.



Double-boiled Pork Ribs Soup
with Starfruit & Winter Wheat



Double-boiled Chicken Soup with Morel Mushroom,
Dendrobium Stem, Conpoy, Fresh Chinese Yam and Wolfberries



Steamed Lotus Leaves Rice with
Smoked Duck and Abalone Sauce



人逢泰世隨兔躍
LONGEVITY VEGETARIAN SET MENU

\$48.00++

| *per person*
每位

福兔贺春 | 素三文鱼鱼生
Vegetarian Mock Salmon Yu Sheng

金汤雪燕豆腐羹
Pumpkin Soup with Beancurd and
'Snow Bird's Nest'

腰果鲜淮山炒素虾
Stir-fried Mock Prawn with Cashew Nuts
and Chinese Yam

发财芦笋花菇素鲍鱼
Braised Mock Abalone with Asparagus,
Mushrooms and Black Moss

五谷丰收
Fried Five Grain Rice with Diced Vegetables

甜甜蜜蜜 | 洛神花芦荟冻 拼 椰丝年糕
Chilled Roselle Jelly with Aloe Vera
accompanied by Nian Gao with Shredded Coconut

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Scan the QR code or visit,
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For enquiries or corporate order, speak with us
at 6818 6831 / (WhatsApp) +65 8031 6831
or email: yage@orchidhotel.com.sg

Level 3, Orchid Hotel (1 Tras Link, S078867)
Opens Daily

Lunch: 11.30am to 1.00pm | 1.30pm to 3.00pm
Dinner: 5.30pm to 7.00pm | 7.30pm to 10.00pm

PRE-ORDER SPECIAL

22 Nov 2022 to 15 Jan 2023

10% OFF

- Applicable for Dine-in Reunion/Celebration Set Menus and Festive Takeaway.
- Festive Takeaway orders to be placed at least 3 days in advance.
- Valid for reservations and orders made online or at the restaurant between 22 Nov 2022 to 15 Jan 2023. Collection for takeaway will only be from 12 Dec 2022 to 5 Feb 2023.
- Discount off listed price will be applied before service charge and prevailing GST.
- Deposit is required to secure dine-in reservations. Full payment is required for Festive takeaways. Payment is non-refundable if cancelled.
- Discount is not valid with any other promotions, discounts, privileges or vouchers.

UOB CARDMEMBERS EXCLUSIVE

- UOB cardmembers receive a \$20 return voucher in addition to pre order discount for takeaway and set menus.
- Return voucher can only be used on the next visit for dine-in from 6 Feb to 30 April 2023.

All images are for reference only. Presentation and serving portion may vary. Ya Ge's management reserves the right to amend or change any terms and conditions without prior notice.



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