



# 发财 捞起

## PROSPERITY 'YU SHENG'

## PER ORDER

五福迎春齐捞起 Five Blessings 'Lo Hei' (Lobster, Abalone, Raw Salmon, Hokkaido Scallops & Crispy Salted Egg Yolk Fish Skin)	\$298 (L)
龙马精神捞起 Prosperity Lobster 'Yu Sheng'	\$118 (S) \$178 (L)
鲍鱼捞起 Abalone 'Yu Sheng'	\$118 (S) \$178 (L)
三文鱼捞起 Salmon 'Yu Sheng'	\$98 (S) \$138 (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	\$38
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	\$138
大展宏图 (高汤蟹肉干捞大鲍翅) Wok-fried Supreme Shark's Fin with Fresh Crabmeat served in Superior Stock	\$118
一本万利 (红烧蟹肉中鲍翅) Braised Superior Shark's Fin with Fresh Crabmeat in Brown Sauce	\$80
福星高照 (京式蟹肉金钱翅) Double-boiled Shark's Fin with Crabmeat and Tientsin Cabbage	\$58
大展宏图 (京式鲜虾云吞鸡汤) Double-boiled Chicken Soup with Prawn Dumpling and Tientsin Cabbage	\$20
生意兴隆 (发财蚝豉莲藕汤) Double-boiled Lotus Root Soup with Dried Oysters and Black Moss	\$20

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樟茶片鴨  
Camphor Tea Smoked Duck Fillet

# 烧烤 精选

## BARBECUE SPECIALS

## PER ORDER

鸿运当头 (南乳去骨猪)	SEASONAL PRICE
Roasted Boneless Suckling Pig with Fermented Beancurd	
金虎贺岁 (岷江烧猪骨)	\$48
Roasted Rack of Suckling Pig	PER PERSON
竹爆新春 (樟茶鸭)	\$98
Camphor Tea Smoked Duck	WHOLE
一本万利 (爱尔兰烤鸭)	\$128
Roasted Silver Hill Irish Duck	WHOLE
大展鸿图 (蒙古杏片鸡)	\$68
Mongolian Chicken with Almond Flakes	WHOLE
金凤报春 (淮盐吊烧鸡)	\$60
Crispy Roasted Chicken with Spiced Salt	WHOLE
三阳开泰 (蜜汁黑豚叉烧)	\$32
Honey-glazed Barbecued Ibérico Pork	PER ORDER
吉祥如意 (脆皮烧肉)	\$20
Crispy Roasted Pork Belly	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 (鲍汁焗澳洲二头鲍) Slow-braised Australian 2-head Abalone with Garden Greens	\$108
富贵有余 (发财三头鲍鱼花胶) Braised 3-Head Whole Australian Abalone with Fish Maw	\$108
双星报喜 (黑松露汁焗南非五头鲍) Slow-braised African 5-head Abalone with Black Truffle Sauce	\$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	\$208 (S) \$398 (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	\$78 (S) \$148 (L)
多福多寿 (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)	\$538 (6 PERSONS) \$938 (10 PERSONS)

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# 特色 海鲜

## SEAFOOD

## PER ORDER

迎春接福 (龙虾沙律拼盘) Lobster Salad Combination Platter (Lobster Salad, Barbecued Sweet Glazed Unagi, Marinated Jellyfish, Spicy Popcorn Chicken in Sichuan Style, Sliced Smoked Duck with Mango)	\$188 (6 PERSONS) \$268 (10 PERSONS)
如鱼得水 (荔枝金桔酱炸鲈鱼扒) Deep-fried Sea Perch Fillet with Spicy Kumquat Sauce and Lychee	\$25 PER PERSON
年年庆有余 (金银蒜蒸鲈鱼扒) Steamed Sea Perch Fillet with Minced and Fried Garlic	\$25 PER PERSON
大吉大利 (XO酱老虎虾粉丝) Wok-fried Tiger King Prawn with XO Sauce and Glass Noodles in Claypot	\$78 (S) \$156 (L)
嘻哈大笑 (干烧虾球) Sautéed Prawns with Minced Garlic Chilli Sauce	\$48 (S) \$96 (L)
代代平安 (鲜贝虾球炒西兰花) Stir-fried Fresh Scallops and Prawns with Broccoli	\$53 (S) \$106 (L)
笑口常开 (干煎大虾) Pan-fried King Prawn with Superior Soya Sauce	\$20 PER PERSON (MIN 2)

# 活海鲜

# 活鱼

## '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

## 'LIVE' FISH

## PER 100G

多宝鱼  
Turbot Fish

\$23

海星斑  
Star Grouper

\$20

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

# 肉类 / 家禽

## 美食

### MEAT / POULTRY

### PER ORDER

金碧辉煌 (黑椒香煎牛扒) Pan-seared Beef Tenderloin with Black Pepper Sauce	\$22 PER PERSON
富甲万里 (镇江黑猪扒) Pan-seared Kurobuta Cutlet in Zhen Jiang Style	\$22 PER PERSON
横财就手 (红烧猪手生菜) Braised Pig's Trotter with Chinese Lettuce in Brown Sauce	\$58 HALF \$98 WHOLE
前程万里 (酱爆伊比利亚花腩) Stir-fried Ibérico Pork Belly with Spicy Bean Sauce	\$44 (S) \$88 (L)
得心应手 (腰果官保鸡丁) Wok-fried Diced Chicken with Dried Red Chilli and Cashew Nuts	\$38 (S) \$76 (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) Braised Abalone with Homemade Beancurd, Enoki Mushrooms stuffed in Bamboo Pith and Seasonal Greens	\$20 PER PERSON (MIN 2)
和谐幸福 (松菇炒露笋) Sautéed Asparagus with Hon Shimeji Mushrooms	\$33 (S) \$66 (L)
步上青云 (樱花虾白松菇炒青龙菜) Stir-fried Chinese Chives with Sakura Ebi Hon Shimeji Mushrooms and Bean Sprouts	\$38 (S) \$76 (L)

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# 主食 好味



砂煲腊味饭  
Claypot Reunion Rice

## RICE / NOODLES

## PER ORDER

RICE / NOODLES	PER ORDER
龙马精神旺 (姜葱松菇龙虾焖生面) Stewed Egg Noodles with Lobster, Spring Onions and Ginger	\$58 PER PERSON
横财就手 (猪手焖米粉) Stewed Rice Vermicelli with Pig's Trotters	\$58 (S) \$116 (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 Prawn in XO Sauce	\$73 (S) \$146 (L)
五谷丰收 (砂煲腊味饭) Claypot Reunion Rice	\$118 (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	\$48 (S) \$96 (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	\$168

# 素食 佳肴

## VEGETARIAN

## PER ORDER

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	\$38 (S) \$76 (L)
星光闪烁 (黑椒豆腐) Wok-fried Beancurd with Black Pepper Sauce	\$38 (S) \$76 (L)
丰收贺年 (腰果官保素鸡) Wok-fried Vegetarian Chicken with Dried Red Chilli and Cashew Nuts	\$38 (S) \$76 (L)
事事如意 (什菜脆生面) Crispy Noodles with Mixed Vegetables	\$40 (S) \$80 (L)
欢庆团圆 (上素炒四季豆) Stir-fried String Beans with Mushrooms	\$38 (S) \$76 (L)
财源滚滚来 (酸辣锅巴) Rice Crisps with Sichuan Hot and Sour Soup	\$40 (S) \$80 (L)
年年多福寿 (蜜豆粒素炒饭) Vegetarian Fried Rice with Honey Beans	\$38 (S) \$76 (L)



福星高照 (小兔子黑芝麻年糕)  
Bountiful Bunnies 'Nian Gao' with Black Sesame Paste

# 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	\$36
欢庆团圆 (状元红枣茶汤圆) Sweet Soup with Dried Longans and Glutinous Rice Balls	\$15
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	\$20
金碧辉煌 (杨枝甘露) Chilled Mango Sago with Pomelo	\$12
步步高升 (年糕三拼) Trio of 'Nian Gao' ▶ Chilled D24 Durian 'Nian Gao' Roll ▶ Crispy 'Nian Gao' Spring Roll ▶ Bountiful Bunnies 'Nian Gao' with Black Sesame Paste	\$38 PER ORDER OF 9 PCS
锦上添花 (D24榴槿年糕卷) Chilled D24 Durian 'Nian Gao' Roll	\$38 PER ORDER OF 6 SLICES
福星高照 (小兔子黑芝麻年糕) Bountiful Bunnies 'Nian Gao' with Black Sesame Paste	\$18 PER ORDER OF 2 PCS

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