



珠光宝气宴
PEARL MENU

笑口常开(鲍鱼海哲捞起)
Baby Abalone with Jellyfish Prosperity Toss

三星拱照(点心三款)
(龙虾饺,松露素春卷,川式红油抄手)
Chef's Dim Sum Selection
(Lobster Dumplings, Deep-fried Vegetable Spring Rolls with Black Truffle Sauce)
Chicken and Prawn Szechuan Dumplings)

延年益寿(泡参炖竹笙花胶)
Double-boiled Ginseng Soup with Fish Maw and Bamboo Pith

百事大吉(百香果生汁明虾球)
Deep-fried Prawns with Mango Mayonnaise and Passion Fruit

贺岁年年(蟹肉龙虎斑柳西兰花)
Fried Tiger Garoupa Fillet with Crabmeat Sauce and Broccoli

福寿绵绵(桂花炒面线)
Stir-fried Rice Vermicelli with Shredded Duck and Seafood

青春常驻(冻红杏桃胶雪耳青苹果)
Chilled Green Apple with Peach Jelly, Red Dates, Fungus and Almond

步步高升(椰汁煎年糕)
Pan-fried Traditional Brown Sugar Glutinous Rice Flour Cake

\$118 per persons
Minimum 4 persons
Only Available for Lunch

Prices are in SGD and subject to 10% service charge and applicable government taxes



大展宏图宴
PHOENIX MENU

千祥云集(紫椰菜花百合捞起)
Purple Cauliflower with Lily Bulbs Vegetarian Prosperity Toss

大展鸿图(黄汤四宝羹)
Braised Fish Maw Soup with Crab Meat, Bamboo Pith and Conpoy in
Superior Chicken Broth

金牛贺岁(芦笋黑椒牛柳粒)
Stir-fried Diced Beef Tenderloin with Black Pepper and Asparagus

吉祥如意(秋耳蒸雪鱼)
Steamed Cod Fish with Fungus and Red Dates

福寿绵绵(桂花炒面线)
Stir-fried Rice Vermicelli with Shredded Duck and Seafood

喜气洋洋(杨枝甘露)
Chilled Mango Puree with Sago and Pomelo

\$188 per person
Minimum 2 persons

Prices are in SGD and subject to 10% service charge and applicable government taxes



锦上添花宴
PEONY MENU

大富大贵(杏香脆米上汤焗龙虾)
Stir-fried Lobster with Sliced Almonds and Crispy Rice

海陆融通(黄汤一品官燕)
Braised Bird's Nest Soup with Dried Scallops and Fish Maw in Stone Pot

恭和景泰(红烧四头南非鲍鱼)
Braised South African 4-Head Whole Abalone in Supreme Oyster Sauce

路路亨通(鹿仔柳炒芦笋)
Wok-fried Venison Slices with Asparagus

前程似锦(虾球鸡丝炒鱼茸面)
Fried Fish Noodles with Shredded Chicken and Prawns

瑞雪丰年(椰皇杏汁炖雪蛤)
Double-boiled Hasma with Almond Cream served in Young Coconut

\$248 per person
Minimum 2 persons

Prices are in SGD and subject to 10% service charge and applicable government taxes



金碧辉煌宴
IMPERIAL MENU

恭喜发财 (松露北京鸭, 沙丹虾, 软壳蟹)
Combination Platter of Truffle Peking Duck, Wasabi Prawns and Softshell Crab

龙精虎猛 (龙虾捞官燕)
Braised Superior Bird's Nest with Lobster

富贵吉祥 (三头鲍鱼扣花胶)
Braised 3-Head Abalone with Fish Maw in Supreme Oyster Sauce

路路亨通 (酱爆芦笋鳄鱼肉)
Wok-fried Crocodile Meat with Asparagus and Spicy Sauce

竹报平安 (竹筒章鱼鸡粒饭)
Braised Fried Rice with Diced Chicken, Conpoy and Squid in Bamboo Cup

瑞雪丰年 (椰皇杏汁炖雪蛤)
Double-boiled Hasma with Almond Cream served in Young Coconut

\$368 per person
Minimum 2 persons

Prices are in SGD and subject to 10% service charge and applicable government taxes



金玉满堂宴
NOBLE MENU

风生水起(烟熏三文鱼捞起)
Smoked Salmon Prosperity Toss

大展鸿图(黄汤四宝羹)
Braised Fish Maw Soup with Crab Meat, Bamboo Pith and Conpoy in
Superior Chicken Broth

称心满意(蚝皇南非鲜鲍)
Braised South African Abalone with Supreme Oyster Sauce

花开富贵(XO 酱炒虾球西兰花)
Sautéed Prawns with Broccoli in XO Sauce

岁岁盈余(清蒸龙虎斑)
Steamed Live Pearl Garoupa Hong Kong-style

金鸡报喜(避风塘风沙鸡)
Roasted Crispy Chicken 'Bi Feng Tang'-style

五谷丰收(松子生炒糯米饭)
Fried Glutinous Rice with Hong Kong Preserved Sausages and Pine Nuts

喜气洋洋(杨枝金露)
Chilled Mango Puree with Sago and Pomelo

步步高升(椰汁煎年糕)
Pan-fried Traditional Brown Sugar Glutinous Rice Flour Cake

\$1,088 for 5 persons

\$1,688 for 8 persons

\$2,088 for 10 persons

Prices are in SGD and subject to 10% service charge and applicable government taxes



富丽堂皇宴
RU YI MENU

龙马精神(龙虾捞起)
Lobster Prosperity Toss

富贵满盈(鸡炖三宝官燕)
Double-boiled Superior Bird's Nest Soup with Chicken, Dried Scallops and Yellow Fungus

百事大吉(百香果生汁明虾球)
Deep-fried Prawns with Mango Mayonnaise and Passion Fruit

年年有余(清蒸游水顺壳鱼)
Steamed Soon Hock in Light Soya Sauce

盆满钵满(夏宫盆菜)
Summer Palace Pen Cai
(Abalone, Sea Cucumber, Sea Moss, Roasted Pork, Dried Oyster, Fish Maw, Shiitake Mushrooms, Beancurd Puffs, Chinese Cabbage, and Fungus in Festive Pot)

福寿绵绵(桂花炒面线)
Stir-fried Rice Vermicelli with Shredded Duck and Seafood

合家团圆(雪蛤清汤罗汉果)
Chilled Sea Coconut with Momordica Fruit and Hasma

步步高升(椰汁煎年糕)
Pan-fried Traditional Brown Sugar Glutinous Rice Flour Cake

\$1,288 for 5 persons

\$1,988 for 8 persons

\$2,388 for 10 persons

Prices are in SGD and subject to 10% service charge and applicable government taxes



花开富贵宴

PROSPERITY MENU

包您捞起(墨西哥鲍鱼捞起)

Mexican Abalone Prosperity Toss

龙精虎猛(龙虾捞官燕)

Braised Superior Bird's Nest with Lobster

富贵有余(原只三头鲍鱼)

Braised 3-Head Abalone with Vegetables

万事如意(XO 醬秋耳西芹炒帶子)

Sautéed Scallops with Fungus and Celery in XO Sauce

鸿运当头(去骨乳豬全体)

Barbecued Suckling Pig

鸿运有余(清蒸东星斑)

Steamed East Star Garoupa in Soya Sauce

前程似锦(虾球鸡丝炒鱼茸面)

Fried Fish Noodles with Shredded Chicken and Prawns

瑞雪丰年(椰皇杏汁炖雪蛤)

Double-boiled Hasma with Almond Cream served in Young Coconut

步步高升(椰汁煎年糕)

Pan-fried Traditional Brown Sugar Glutinous Rice Flour Cake

\$1,888 for 5 persons

\$2,988 for 8 persons

\$3,688 for 10 persons

Prices are in SGD and subject to 10% service charge and applicable government taxes



皇庭御宴

GRAND DYNASTY MENU

万象更新(象拨蚌鱼子捞起)

Alaskan Geoduck and Fish Roe Prosperity Toss

益寿延年(冬虫草满坛香)

Double-boiled Treasures Soup with Cordyceps Sinensis

心想事成(溏心鲍鱼扣海參)

Braised Superior Dried Abalone with Sea Cucumber and Supreme Oyster Sauce

玉龙呈祥(雪夜桃花)

Sautéed Lobster Meat with Egg White

锦秀红袍(鹅肝醬片皮乳豬)

Barbecued Crispy Suckling Pig with Foie Gras Liver

鸿运有余(清蒸老鼠斑)

Steamed Pacific Garoupa in Superior Light Soya Sauce

大权在握(煎酿焗蟹钳瑤柱炆稻廷面)

Stewed Inaniwa Noodles with Dried Scallops and Crab Claw stuffed with Shrimp Mousse

锦上添花(椰皇杏汁炖官燕)

Double-boiled Bird's Nest with Almond Cream served in Young Coconut

步步高升(椰汁煎年糕)

Pan-fried Traditional Brown Sugar Glutinous Rice Flour Cake

陈年普洱茶

30-years Aged Pu Er Tea

\$5,999 for 5 persons

\$8,888 for 8 persons

3 天前預定

3 Days Advance Order is Required

Prices are in SGD and subject to 10% service charge and applicable government taxes