

发财鱼生
PROSPERITY YU-SHENG

	Per Portion
龙马精神(龙虾捞起) Lobster	\$168
包您捞起(墨西哥鲍鱼捞起) Mexican Abalone	\$168
越捞越旺(燕窝雪梨捞起) Nutritious Bird's Nest and Pear	\$168
笑口常开(鲍鱼海哲捞起) Baby Abalone with Jellyfish	\$108
风生水起(烟熏三文鱼捞起) Smoked Salmon	\$98
四季吉祥(黄金鱼皮捞起) Crispy Fish Skin with Salted Egg Yolk	\$98
花开富贵(洛神花海哲鱼生) Prosperity Jellyfish with Magnificent Roselle	\$98
千祥云集(紫耶菜花百合捞起) Purple Cauliflower with Lily Bulbs (V)	\$98

另加收费

ADDITIONAL ACCOMPANIMENTS FOR YOUR YU-SHENG

	Per Plate
龙虾肉(熟) Poached Lobster	\$98
墨西哥鲍鱼 Sliced Abalone	\$98
燕窝 Bird's Nest	\$98
烟熏三文鱼 Smoked Salmon	\$28
海哲 Jellyfish	\$28
黄金鱼皮 Crispy Fish Skin with Salted Egg Yolk	\$28
鲜百合 Lily Bulbs	\$18
薄脆 Crackers	\$10

精选炖汤燕窝

PREMIUM AND BIRD'S NEST SOUP

	Per Person
富贵吉祥(精选佛跳墙) Mini Buddha Jump Over The Wall	\$128
龙精虎猛(龙虾捞官燕) Braised Superior Bird's Nest with Lobster	\$128
富贵吉祥(椰皇炖海中宝) Double-boiled Abalone with Fish Maw and Sea Whelk in Young Coconut	\$78
赐您好运(红烧蟹肉官燕) Braised Superior Bird's Nest with Crab Meat	\$78
海路融通(黄汤一品官燕) Braised Bird's Nest Soup with Dried Scallops and Fish Maw in Stone Pot	\$58
富贵满盈(鸡炖三宝官燕) Double-boiled Superior Bird's Nest with Chicken, Dried Scallops and Yellow Fungus	\$58
吉星拱照(羊肚菌海宝炖金瓜盅) Double-boiled Morchella with Seafood Soup served in Golden Pumpkin	\$38
大展鸿图(黄汤四宝羹) Braised Fish Maw Soup with Crab Meat, Bamboo Pith and Conpoy in Superior Chicken Broth	\$38

游水海鲜
LIVE SEAFOOD

老鼠斑 Pacific Garoupa	Per 100g	\$45
东星斑 East Star Garoupa	Per 100g	\$23
本地龙虾 Live Lobster	Per 100g	\$23
活虾 Live Prawns	Per 100g	\$13
笋壳鱼 Soon Hock	Per 100g	\$13
龙虎斑 Pearl Garoupa	Per 100g	\$13
肉蟹 Live Crab	Per 100g	\$13
田鸡 Frog	Per Piece	\$13

新春菜谱

NEW YEAR SPECIAL MENU

	Per Portion
夏 宫之福(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)	\$398
宫 廷喜庆(太爷鸡) Tea-Smoked Soy Chicken (Whole)	\$119
祝 君进步(百香果生汁明虾球) Deep-fried Prawns with Mango Mayonnaise and Passion Fruit	\$42
贺 岁年年(蟹肉虎斑柳西兰花) Fried Tiger Garoupa Fillet with Crabmeat Sauce and Broccoli	\$60
大 富大贵(杏香脆米上汤焗龙虾) Stir-fried Lobster with Sliced Almonds and Crispy Rice	\$168
家 家和睦(避风塘风沙鸡) Roasted Crispy Chicken 'Bi Feng Tang'-style (Half)	\$35
万 事如意 (XO 酱秋耳西芹炒猪颈肉) Sautéed Pork Collar with Fungus and Celery in XO Sauce	\$38
事 事顺景(发菜海皇卷) Deep-fried Sea Moss and Seafood Roll	\$50
如 意吉祥(瑶柱松菇红烧帶子菜苗) Braised Scallops Two Ways with Shimeji Mushrooms and Vegetables	\$46
意 气风发(蟹肉干烧伊面) Stewed Ee Fu Noodles with Crabmeat and Shredded Mushrooms	\$38

新春菜谱

NEW YEAR SPECIAL MENU

	Per Portion
财 源广进(海参发菜元蹄) Stewed Pork Leg with Sea Cucumber and Sea Moss	\$138
运 转乾坤(海皇鱼腐煲) Braised Fish Beancurd with Seafood in Claypot	\$50
一 帆风顺(火腩红烧笋壳煲) Braised Soon Hock Fish with Roasted Pork in Claypot	\$78
路 路亨通(鹿仔柳炒露笋) Wok-fried Venison Slices with Asparagus	\$42
好 市发财(发菜蚝豉袋) Braised Dried Oyster with Sea Moss in Bean Curd Skin	\$48
黄 全满屋(咸蛋麦片软壳蟹) Crispy Soft-Shell Crab with Salted Egg Yolk and Cereal	\$42
金 牛贺岁(西兰花黑椒牛柳粒) Stir-fried Diced Beef Tenderloin with Black Pepper and Broccoli	\$46
堆 金积玉(烧味三拼盘) Roasted Meat Platter (Roasted Pork, Roasted Duck, Honey Pork)	\$52
满 掌金钱(花胶扣鹅掌) Braised Fish Maw with Goose Web and Vegetables	\$108
堂 皇富丽(黄金海鲜炒糙米饭) Brown Fried Rice with Seafood and Crispy Golden Rice	\$42

春节锦绣点心精选

DIM SUM SELECTIONS (LUNCH ONLY)

	Per Portion
原只鲍鱼珍珠鸡(每只) Glutinous Rice and Baby Abalone wrapped in Lotus Leaf (per piece)	\$12.80
龙虾饺 Lobster Dumplings	\$12.80
鲍鱼蒸烧卖 Pork Dumplings with Baby Abalone	\$10.80
川式红油抄手 Chicken and Prawn Szechuan Dumplings	\$9.80
蜜汁叉烧包 Steamed Barbecued Pork Buns	\$9.80
雪菜鸭松芋角 Deep-fried Yam Puffs with Shredded Duck and Preserved Vegetables	\$10.80
香芒金丝虾卷 Deep-fried Prawn and Mango Rolls	\$10.80
松露素春卷 Deep-fried Vegetable Spring Rolls with Black Truffle Sauce	\$9.80
椰汁煎年糕 Pan-fried Traditional Brown Sugar Glutinous Rice Flour Cake	\$9.80

甜品类

DESSERTS SELECTION

	Per Portion
椰皇杏汁炖雪蛤 Double-boiled Hasma with Almond Cream served in Young Coconut	\$28
雪蛤清汤罗汉果 Chilled Sea Coconut with Momordica Fruit and Hasma	\$13.80
白果蛋白杏仁茶 Sweetened Almond Cream with Ginkgo Nuts and Egg White	\$9.80
冻红杏桃胶雪耳青苹果 Chilled Green Apple with Peach Jelly, Red Dates, Fungus and Almond	\$9.80
香芒冻布丁 Chilled Mango Pudding	\$9.80
杨枝甘露 Chilled Cream of Mango with Sago and Pomelo	\$9.80
芦荟香茅冻 Chilled Lemongrass Jelly with Aloe Vera in Lime Juice	\$9.80
龟苓膏 Chilled Herbal Jelly	\$9.80