



新春佳节 2025
Chinese New Year 2025

28 Jan - 12 Feb 2025

CNY Eve

Lunch

12.00pm - 3.00pm
(2.30pm last order)

Dinner

5.00pm - 7.00pm (1st Seating)
8.00pm - 10.00pm (2nd Seating)

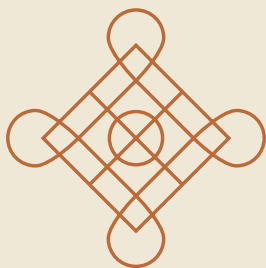
CNY

Lunch

12.00pm - 3.00pm
(2.30pm last order)

Dinner

6.00pm - 10.00pm
(9.30pm last order)



翡翠吉祥宴

JADE AUSPICIOUS SET

\$1888 10位份
For 10 Persons

需提早1天预订 1 day advance order

澳洲鲍鱼捞生

Flowing Prosperity
Abalone Yu Sheng

松茸菇鲍翅炖鸡汤

Double Boiled Superior Sea Treasure
with Matsutake Mushroom,
Free Range Chicken in
Chicken Consommé

脆皮烤金猪

Charcoal Roasted Suckling Pig

金华火腿清蒸东星斑

Steamed Live Star Grouper
with Chinese Jin Hua Ham

澳洲龙虾肉炒蛋白蟹肉时蔬

Sautéed Australian Lobster Meat,
Crab Meat, Egg White,
Fresh Milk and Greens

红烧6头鲍鱼白花酿羊肚菌发菜扒时蔬

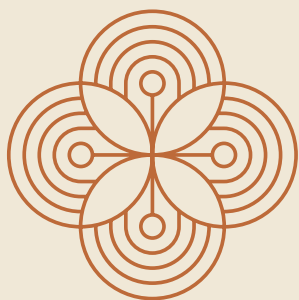
Braised 6 Head Abalone,
Stuffed Morel Mushroom,
Sea Moss and Greens

带子黑松露酱炒饭

Fried Jasmine Rice
with Scallop and Truffle Sauce

杏仁茶燕窝

Hot Dragon Emperor Almond Cream
with Premium Bird's Nest



金碧辉煌宴

GOLDEN PROSPERITY SET

\$1298

10位份
For 10 Persons

鲍鱼捞生

Flowing Prosperity
Abalone Yu Sheng

红烧鲍翅扒蟹肉干贝羹

Braised Superior Sea Treasure with
Lump Crab Meat, Dried Scallop and
Bean Sprout in Supreme Broth

金桔酱脆皮烧鸭

Roasted Duck with
Tangerine Infused Sauce

清蒸红斑

Steamed Red Grouper with
Chinese Oriental Sauce

双鲜炒芦笋夏果

Wok Fried Ocean Prawn with
Scallop, Macadamia and Asparagus

红烧6头鲍鱼香菇发菜扒时蔬

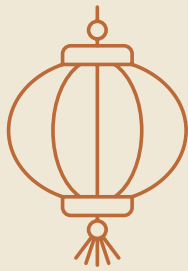
Braised 6 Head Abalone with
Dried Shiitake Mushroom, Sea Moss
and Greens

波斯顿龙虾生面

Stewed Boston Lobster with
Crispy Egg Noodles and Greens

红莲炖燕窝雪蛤桃胶

Double Boiled Bird's Nest, Hashima,
Peach Collagen and Red Dates



财运亨通宴

FLOURISH FORTUNE SET

\$968



8 位份
For 8 Persons

鲍鱼捞生

Flowing Prosperity
Abalone Yu Sheng

红烧鲍翅扒蟹肉干贝羹

Braised Superior Sea Treasure with
Lump Crab Meat, Dried Scallop and
Bean Sprout in Supreme Broth

虫草花清蒸老虎斑

Steamed Tiger Grouper with
Cordyceps Flower and Red Dates

蒜香开心果脆皮烧鸡

Crispy Roast Chicken with
Crushed Pistachios and Minced Garlic

北海道带子炒芦笋夏果

Sautéed Scallop with Asparagus,
Wild Mushroom and Macadamia

红烧8头鲍鱼香菇发菜扒时蔬

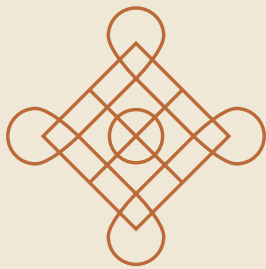
Braised 8 Head Abalone with Dried
Shiitake Mushroom, Sea Moss
and Greens

虾球生面

Crispy Egg Noodles with
Ocean Prawn and Greens

脆皮年糕春卷拼雪蛤桂花糕

Nian Gao Spring Roll and
Chilled Osmanthus Jello with Hashima



吉祥如意宴

AUSPICIOUS LUCK SET

\$93

最少 4 位
Min. 4 Persons

鲍鱼捞生

Flowing Prosperity
Abalone Yu Sheng

鱼鳔蟹肉鱼翅羹

Braised Sea Treasure with Fish Maw,
Crab Meat and Dried Scallop
in Superior Broth

虫草花清蒸肺鱼扒

Steamed Barramundi Fillet with
Cordyceps Flower and Red Dates

蒜香开心果脆皮烧鸡

Crispy Roast Chicken with
Crushed Pistachios and Minced Garlic

红烧 8 头鲍鱼香菇发菜扒时蔬

Braised 8 Head Abalone with
Dried Shiitake Mushroom,
Sea Moss and Greens

虾球生面

Crispy Egg Noodles with
Ocean Prawn and Greens

脆皮年糕春卷拼雪蛤桂花糕

Nian Gao Spring Roll and
Chilled Osmanthus Jello with Hashima

DINE-IN A LA CARTE MENU



29 Jan - 12 Feb 2025

Chef's Recommendation

鲍鱼捞生 Flowing Prosperity Abalone Yu Sheng	\$98 L / 大	\$78 M / 中
素鲍鱼捞生 Golden Wealth Vegetarian Abalone Yu Sheng	\$88 L / 大	\$68 M / 中
石锅鲍翅 Signature Superior Sea Treasure in Hot Stone	\$88 per serving	
酸辣海鲜羹 Braised Spicy Sour Ocean Gems Thick Soup	\$18 per serving	
红烧蟹肉鱼翅羹 Braised Sea Treasure with Fish Maw, Crab Meat and Dried Scallop in Superior Broth	\$32 per serving	
鱼翅炖鸡汤 Double Boiled Sea Treasure in Chicken Consommé	\$30 per serving	
佛跳墙 Buddha Jump Over the Wall (1 day advance order)	\$918 10 persons	\$468 5 persons
吉祥盆菜 Prosperity Golden New Year Pen Cai (1 day advance order)	\$468 10 persons	\$368 5 persons
招牌北京鸭 Peking Duck	\$98 Whole 一只	\$52 Half 半只
• Stir Fried with Ginger and Scallion 姜葱鸭件	\$26	\$24
• Braised Ee Fu Noodles with Chinese Chives 鸭丝焖伊面	\$28	\$24
蒜香开心果脆皮烧鸡 Crispy Roast Chicken with Crushed Pistachios and Minced Garlic	\$62 Whole 一只	\$36 Half 半只

金桔酱脆皮烧鸭 Roast Duck with Tangerine Infused Sauce	\$92 Whole 一只	\$50 Half 半只
虫草花清蒸鳕鱼扒 Steamed Black Cod Fillet with Cordyceps Flower and Red Dates	\$28 per piece	
双鲜炒芦笋夏果 Wok Fried Ocean Prawn with Scallop, Macadamia and Asparagus	\$56 per portion	
红烧8头鲍鱼香菇发菜扒时蔬 Braised 8 Head Abalone with Dried Shiitake Mushroom, Sea Moss and Greens	\$62 per portion	
蒜香鸡柳煲 Braised Clay Pot Chicken Cutlet with Garlic and Dried Chilli	\$32 per portion	
山楂糖醋黑豚肉 Crispy Iberico Pork Collar with Hawthorn Sauce	\$36 per portion	
脆皮烧肉 Crackling Roast Pork with Mustard Sauce	\$28 per portion	
黑胡椒炒A4和牛 Wok Hei A4 Wagyu Beef Cube with Black Pepper Sauce	\$76 per portion	



Vegetables	per portion
美国芦笋 American Asparagus	\$26
白菜苗 Local Farmed Baby Cabbage	\$26
上海青 Shanghai Green	\$26
西兰花 Broccoli	\$26
香港芥兰 Hong Kong Kai Lan	\$26

煮法
Cooking Method

清炒蒜蓉
Stir-fried with Minced Garlic

蚝油
Oyster Sauce

Soup

发财好市大利汤

Double Boiled Pork Ribs, Dried Oyster,
Sea Moss, Peanut and Lotus Root

\$52
per
portion / 盅

\$15
per
serving / 位

Rice and Noodles

per portion

乌巴叶海鲜焖米粉

Stewed Seafood Vermicelli in Opeh Leaf

\$32

干烧伊面

Stewed Ee Fu Noodles with Chinese Chives

\$28

海鲜炒饭

Wok Fried Ocean Gems Fried Rice

\$28

荷叶腊味糯米饭

Wok Fried Glutinous Rice and Cured Meat
wrapped in Lotus Leaf

\$28

虾球生面

Crispy Egg Noodles with Ocean Prawn and Greens

\$30

Dessert

脆皮年糕春卷拼雪蛤桂花糕

Nian Gao Spring Roll and Chilled Osmanthus Jello
with Hashima

\$42
per portion

红莲炖雪蛤桃胶

Double Boiled Hashima with Peach Gum and Red Dates

\$20
per portion

自制椰奶布丁雪糕

Chilled Coconut Pudding with Ice Cream

\$19
per serving

香茅芦荟冻雪糕

Chilled Lemongrass Jelly with Aloe Vera and Poached Pear

\$15
per serving

杨枝甘露

Chilled Mango Purée with Pomelo

\$15
per serving