CHINESE NEW YEAR - SET MENU -



千金一席富人宴



YÀN HARVEST PEN CAI

6 HEAD WHOLE ABALONE · SEA CUCUMBER LIVE PRAWNS · WHOLE CONPOY · FISH MAW KING GROUPER FILLET · SCALLOPS ROAST PORK · SOYA CHICKEN · ROAST DUCK

BLACK MUSHROOM · YAM · LOTUS ROOT · TIANJIN CABBAGE
BEANCURD SKIN · SEA MOSS · GINKGO · BROCCOLI

招财进宝盆菜

六头鲍鱼·海参·生虾·瑶柱脯·魚鳔 龙趸球·带子·烧肉·油鸡·烧鸭

北菇・芋头・莲藕・津白・豆根・发菜・銀杏・西兰花







LUNAR NEW YEAR SET MENU 1 年年有余宴

Prosperity Salmon Lo Hei 发财三文鱼捞起

Double-boiled 6 Head Whole Abalone, Fish Maw, Chicken with Cordyceps Flower 蟲草花炖原只六头鮑魚花胶鸡湯

Roasted Duck Marinated with Mandarin Peel 新会陈皮烧鸭

Wok-fried Crayfish with Spring Onion, Ginger and Ee Fu Noodles 姜葱虾婆焖伊面

Double-boiled Bird's Nest with Lily, White Fungus, Wolfberry and Lotus Seed accompanied with Deep-fried Sesame Rice Ball 花开富貴燕窝配金银满屋



\$128** PER PERSON 每位\$128**

> Min 2-5 persons 2-5位用



LUNAR NEW YEAR SET MENU 2 事事如意宴

Prosperity Yellowtail Lo Hei 发财黄尾鱼捞起

Braised Seafood Broth with Hashima, Crab Meat and Crab Roe 蚧黃芙蓉烩雪蛤

Steamed Sea Cod Fillet with Truffle Oil and Minced Garlic 黑松露蒜茸蒸雪鱼

Braised Spring Chicken with 6 Whole Head Abalone 富贵童鸡扣原只六头鲜鲍

Wok-fried Glutinous Rice with Preserved Meat 生炒腊味糯米饭

Chilled Mango Cream with Sago and Fresh Peel Pomelo accompanied with Deep-fried Sesame Rice Ball 楊枝甘露配金银满屋



\$138** PER PERSON 每位\$138**

> Min 4-6 persons 4-6位用



LUNAR NEW YEAR SET MENU 3 风调雨顺宴

Prosperity Yellowtail and Salmon Lo Hei 发财三文鱼黄尾鱼捞起

Superior Chicken Broth with Fish Maw 花胶浓鸡汤

Steamed Soon Hock with Soya Sauce 清蒸荀売鱼

Yàn Abundance Seafood Pot (6 Head Abalone, Sea Cucumber, Whole Conpoy, Scallop, Sea Moss, Broccoli) 全家福

(六头鲍, 海参, 瑶柱脯, 带子, 发菜, 西兰花)

Roasted Duck Marinated with Mandarin Peel 新会陈皮烧鸭

Wok-fried Local Lobster with Superior Sauce, Shrimp Egg and Ee Fu Noodles 上湯虾子炆开边龙虾伊面

Double-boiled Bird's Nest with Lily, White Fungus, Wolfberry and Lotus Seed 花开富貴燕窝

> Pan-fried Nian Gao 香煎年糕



\$158** PER PERSON 每位\$158**

> Min 5-8 persons 5-8位用



LUNAR NEW YEAR SET MENU 4 龙飞凤舞宴

Prosperity Yellowtail Lo Hei 发财黄尾鱼捞起

Braised Bird's Nest with Crab Meat and Crab Roe 蚧黄烩燕窝羹

Sautéed Scallops with Vegetables accompanied with Deep Fried Prawns 碧綠炒帶子拌橙香虾球

> Steamed Soon Hock with Soya Sauce 清蒸荀壳鱼

House Special Baked Pork Ribs with Black Olives 凤城楷角骨

Wok-fried Local Lobster with Superior Sauce and Shrimp Egg 上湯虾子炆开边龙虾

Braised 3 Head Abalone with Vegetables and Noodles 軽皇三头鲍鱼拌时蔬牛面

> Double-boiled Hashima and Red Dates accompanied with Pan-fried Nian Gao 紅莲炖雪蛤配香煎年糕



\$188** PER PERSON 每位\$188**

> Min 5-8 persons 5-8位用



LUNAR NEW YEAR SET MENU 5 恭喜发财宴

Abalone & Yellowtail with Gold Foil Lo Hei in 'Shun De' Style 順德金箔鱼生捞起

> Signature Roast Crispy Suckling Pig 片皮乳猪

Double-boiled Fish Maw, Chicken with Cordyceps Flower 蟲草花炖原花胶鸡湯

Braised 2 Head Whole Abalone with Vegetables 黄焖二头鲍鱼拌时蔬

Poached Star Grouper with Carrot and Luffa 南安浸星班

Suckling Pig Carved Shoulder and Oven-baked Pork Fillet with Lemongrass 乳猪斩件边腿肉香茅翻烧猪背肉

Wok-fried Local Lobster with Superior Sauce, Shrimp Egg and Ee Fu Noodles 上湯虾子炆开边龙虾伊面

> Double-boiled Bird's Nest with Almond accompanied with Pan-fried Nian Gao 生磨杏仁燕窝配香煎年糕



\$228** PER PERSON 每位\$228**

> Min 5-8 persons 5-8位用

*Please place your order 1 day in advance. 请提前1天预订. Subject to 10% service charge and prevailing GST



LUNAR NEW YEAR VEGETARIAN SET MENU 新年素套餐

Vegetarian Lo Hei 至尊捞起

Sweet Corn Broth with Diced Vegetables 素菜粟米羹

Deep Fried Vegetarian Prawns with Wasabi-Mayo 日式芥末斋虾

Stir Fried Mock Abalone with Asparagus 广结善缘

> Sweet and Sour Vegetarian Fish 糖醋鱼扒

> > Braised Ee Fu Noodles 干烧伊面

Double-boiled Lily, White Fungus, Wolfberry and Lotus Seed 花开富貴

Deep Fried Sesame Ball filled with Lotus Seed Paste 金银满屋



\$78** PER PERSON 每位\$78**