

# VERANDAH

ROOFTOP ROTISSERIE

## 五谷丰收喜迎春

### 2026 Chinese New Year Menu

Available every Friday, Saturday and Sunday in the month of February  
Adult \$98++ Child \$48++

Chinese New Year's Eve

First Seating 5:00 – 7:00pm | Second Seating 7:30 -10:00pm  
Adult \$108++ Child \$58++

Chinese New Year's Day

6:00 –10:00pm  
Adult \$108++ Child \$58++

*\*10% Early Bird Discount if Booked Before 16<sup>th</sup> Jan*

**Complimentary Prosperity Yu Sheng for reservations of 4 adults and above**  
**Additional Bottle of Wine for reservations of 6 adults and above**

#### **CNY Special**

(Single serving)

Braised Eight Head Abalone

Sea Cucumber| US Asparagus| Abalone Jus  
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Golden Lava Cheese Baked Lobster

Rock Lobster| Salted Egg| Butter Cream

#### **Chinese Cold Appetizers**

Duo of Murotsu Oyster, Natural & Cured Teochew-style

Asian-style Cured Salmon

Poached Tiger Prawns with Ginger Scallion Dip

Drunken Chicken with Aged Shaoxing & Wolfberries

Cold Pork Trotter Jelly with Pickled Mustard Greens

Marinated Jellyfish & Scallop Skirts

Accompanied With Nahm Jim, Tabasco, Mignonette & Lemon Wedges

#### **Soup**

Eight Treasure Herbal Chicken Soup

Wolfberries| Coriander| Chinese Wine

Superior Fish Maw Soup

Sea Whelk| Mushrooms| Conpoy

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## Live Action Kitchen

'Sha Pi' Suckling Pig

(Only on Eve & CNY Day 1)

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Mini Prosperity 'Poon Choi'

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Longevity Noodle with Crab Roe & Trout Caviar

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14-Day Shio Kombu Butter-aged Angus Ribeye

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Burnt Black Garlic Iberian Pork Char Siew

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Vanilla-scented Crackling Pork Belly

Accompanied With Mustard, Sea Salt, Hoi Sin Reduction, Bordelaise, Kumquat Compote

## Spring Specialty

"Dong Po" Wagyu Beef Karubi

48-hour Slow Braised Steamed Mantou | Chu Hou Sauce Reduction

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Black Truffle Phoenix Chicken

Squid Paste| Grilled White & Green Asparagus| Porcini Truffle Jus

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Tangerine Roasted Duck

Citrus Brine| Five Spice | Plum Coulis

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Crispy Cod Fish Fillet

Garlic Crisp| Golden Shredded Ginger| Superior Soya

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Steamed Scallops

Fragrant Garlic| Preserved Radish| Vermicelli

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Duo of Sea Asparagus & Pacific Clams

Dried Oysters| Flower Shitake| Black Moss

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Light Poached Hong Kong Kailan

Crispy Sole Fish| Conpoy| Egg White Jade Sauce

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Fragrant Cured Meat 'Lap Mei Fan'

Wax Sausages| Pork Belly| Duck Leg| Baby Greens

## Sweets

Persimmon Crème Brulee

Mini Koi Fish Osmanthus Jelly

Mandarin Orange Mousse with Pomelo

Mango Pudding Ingots

Silky Yam Puree with Caramelized Pumpkin

Red Bean Pancake

Duo Golden Glutinous Rice Ball

Steamed 'Nian Gao' with Desiccated Coconut

Assorted Chinese New Year Pastries

Mochi Ice-cream