

VERANDAH

ROOFTOP ROTISSERIE

五谷丰收喜迎春

2026 Chinese New Year Menu

Available very 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 16th 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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ROOFTOP ROTISSERIE

Live Action Kitchen

'Sha Pi' Suckling Pig

(Only on Eve & CNY Day 1)

**

Mini Prosperity 'Poon Choi'

**

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

**

Tangerine Roasted Duck

Citrus Brine| Five Spice | Plum Coulis

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Crispy Cod Fish Fillet

Garlic Crisp| Golden Shredded Ginger| Superior Soya

**

Steamed Scallops

Fragrant Garlic| Preserved Radish| Vermicelli

**

Duo of Sea Asparagus & Pacific Clams

Dried Oysters| Flower Shitake| Black Moss

**

Light Poached Hong Kong Kailan

Crispy Sole Fish| Conpoy| Egg White Jade Sauce

**

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