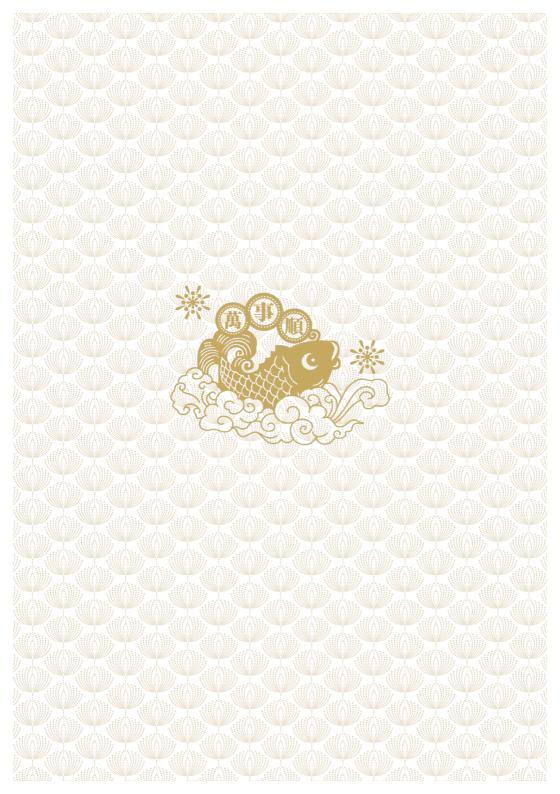


御寶軒



CHINESE NEW YEAR SELECTIONS

Marina Bay Sands, Level 2 Dining, L2-04 • Tel: (+65) 6688 7788



《贺年精选》

Chinese New Year Selections

	价格/Price
风生水起《发财三文鱼捞生》	\$55.00
Fatt Choy Salmon Yu Sheng	小/Small
鱼跃龙门《发财黄尾鱼捞生》	\$128.00
Fatt Choy Hamachi Yu Sheng	小/Small
荣华富贵《发财鲍鱼捞生》	\$168.00
Fatt Choy Abalone Yu Sheng	小/Small
富贵吉祥《发财鲍鱼三文鱼捞生》	\$180.00
Fatt Choy Abalone & Salmon Yu Sheng	小/Small
龙马精神《发财澳洲龙虾捞生》 Fatt Choy Australian Lobster Yu Sheng	时价 Seasonal Price 每百克/per 100g
如鱼得水《发财三文鱼生果捞生》(请预订) Fatt Choy Salmon Yu Sheng with Assorted Fruits (Advance order required)	\$88.00 /J\/Small
七彩缤纷《发财七彩素捞生》	\$38.80
Fatt Choy Vegetarian Yu Sheng	小/Small

《小食》

Appetizers

	价格/Price
蒜香小青瓜	\$18.00
Cucumber with Minced Garlic	碟/Plate
凉拌云耳香莴笋	\$22.00
Chilled Black Fungus & Stem Lettuce	碟/plate
卤水鸭掌翼	\$22.00
Marinated Duck Web & Wing	碟/Plate
佛山熏蹄	\$22.00
Chilled Pig's Shank	碟/Plate
五香卤牛展	\$22.00
Marinated Beef Shank with Five Spices	碟/Plate
脆皮烧肉	\$26.00
Roasted Pork	碟/Plate
炭烧猪颈肉	\$22.00
Charcoal Grilled Pork Collar	碟/Plate

《小食》

Appetizers

	价格/Price
湛江海蜇花	\$26.00
Marinated Jelly Fish Head	碟/Plate
凉拌云耳竹筒蚌	\$26.00
Chilled Black Fungus & Bamboo Clam	每位/per pax
椒盐豆腐粒	\$18.00
Deep-fried Beancurd with Pepper & Salt	碟/Plate
肉松香脆茄子	\$22.00
Deep-fried Eggplant with Pork Floss	碟/Plate
椒盐白饭鱼	\$20.00
Deep-fried Silver Fish with Pepper & Salt	碟/Plate
黄金脆鱼皮	\$22.00
Deep-fried Fish Skin with Salted Egg Yolk	碟/Plate
西施鱼子酱伴芦笋	\$208.00
Sautéed Egg White with Caviar & Asparagus	四位用/4 pax

《烧烤》

Barbecue Selections

		价格/Price
鸿运片皮乳猪 (请预订) Roasted Crispy Suckling Pig (Advance order required)		\$428.00 每只/Whole
北京式烤鸭 (请预订) Peking Duck (Advance order required)		\$178.00 每只/Whole
蜜汁腩叉 Barbecue Pork Belly in Honey Sauce		\$34.00 小/Small
烧味三拼 Triple Combination of Barbecue Meat		\$48.00 小/Small
潮式卤水拼盘 (三拼) Marinated Combination in Teochew Style (Three Kinds)		\$48.00 小/Small
盐香贵妃鸡 Steamed Salted Chicken	\$44.00 半只/Half	\$88.00 每只/Whole
脆皮炸子鸡 Roasted Crispy Chicken	\$44.00 半只/Half	\$88.00 每只/Whole

《汤羹》

Soup

	价格/Price
咸菜胡椒炖猪肚汤 Double-boiled Pig's Stomach Soup with Salted Vegetable & Peppercorn	\$30.00 每位/per pax
原只5头鲜鲍螺头炖鸡汤 Double-boiled Chicken Soup with 5 Head Fresh Whole Abalone and Sea Whelk	\$85.00 每位/per pax
灵芝海竹炖鸡汤	\$138.00
Double-boiled Chicken Soup with Lingzhi Mushroom	四位用/4 pax
虫草花炖原只黑鸡汤	\$148.00
Double-boiled Black Chicken Soup with Cordyceps Flower	四位用/4 pax
花旗参炖黑鸡汤	\$208.00
Double-boiled Black Chicken Soup with American Ginseng	四位用/4 pax
瑶柱花胶炖黑鸡汤 Double-boiled Black Chicken Soup with Superior Fish Maw & Conpoy	\$298.00 四位用/4 pax
御宝佛跳墙 (请预订)	\$268.00
Buddha Jumps Over the Wall (Advance order required)	每位/per pax

《官燕》

Bird's Nest

价格/Price

蟹皇烩官燕	\$188.00
Braised Bird's Nest with Crab Roe	每三十克/per 30g

鸡茸烩官燕 Braised Bird's Nest with Minced Chicken \$168.00 每三十克/per 30g

《极品海味》

Premium Seafood

红烧极品海味(选配):

Premium Braised Items (Choose):

鲜鲍脯	Fresh Sliced Abalone	每片/per pc	\$50.00
5头鲜鲍	5 Head Fresh Abalone	每只/per pc	\$50.00
花胶	Superior Fish Maw	每件/per pc	\$65.00
辽参	Hokkaido Sea Cucumber	每条/per pc	\$58.00
海参	Sea Cucumber	半条/half pc	\$20.00
鹅掌	Goose Web	每只/per pc	\$18.00
蚝豉	Dried Oyster	每只/per pc	\$11.00
瑶柱	Dried Scallop	每粒/per pc	\$8.00
冬菇	Mushroom	每只/per pc	\$4.00

《鲍鱼、花胶、蚝豉》

Abalone, Fish Maw & Dried Oyster

	价格/Price
冰镇墨西哥鲍鱼角	\$500.00
Chilled Diced Mexican Abalone	罐/can
包罗万有 Braised Sliced Abalone, Sea Cucumber, Superior Fish Maw with Premium Seafood	\$148.00 每位/per pax
咸鱼鲍鱼角滑鸡煲	\$148.00
Stewed Diced Abalone & Chicken with Salted Fish in Claypot	小/Small
红烧原只澳洲鲜鲍鱼	\$22.00
Braised Fresh Whole Australian Abalone in Oyster Sauce	每十克/per 10g
红烧原只花胶筒 Braised Whole Superior Fish Maw in Oyster Sauce	时价 Seasonal Price 每只/per pc
桂花蚝豉包生菜	\$48.00
Sautéed Dried Oyster with Egg in Lettuce	小/Small
蚝豉扣北菇	\$60.00
Braised Dried Oyster with Mushroom	J\/Small

《牛猛海鲜》

Live Seafood

价格/Price

澳洲龙虾

Australian Lobster

波士顿龙虾

Boston Lobster

珍珠龙虾

Baby Lobster

生猛响螺

Sea Whelk

加拿大象拔蚌

Canadian Geoduck Clam

苏格兰竹筒蚌

Scottish Bamboo Clam

加拿大生蚝

Canadian Oyster

阿拉斯加蟹

Alaskan Crab

小花蟹

Small Flower Crab

黄羔蟹

Yellow Roe Crab

大肉蟹

Sri Lankan Mud Crab

烹饪方法: Cooking Methods:

堂灼 Poached with Superior Broth

刺身 Sashimi 油泡 Sautéed

虾籽炒 Sautéed with Shrimp Roe XO酱炒 Sautéed with XO Sauce

清蒸 Steamed with Superior Soy Sauce

时价 Seasonal Price 每百克/per 100g

\$25.00 每百克/per 100g

\$25.00 每百克/per 100g

时价 Seasonal Price 每百克/per 100g

时价 Seasonal Price 每百克/per 100g

时价 Seasonal Price 每百克/per 100g

> \$18.00 每只/Each

时价 Seasonal Price 每百克/per 100g

\$20.00 每百克/per 100g

4 H 77 / Per 1000

\$19.00 每百克/per 100g

\$19.00 每百克/per 100a

《生猛海鲜》

Live Seafood

价格/Price

\$178.00

忘不了	(请预订)
Empurau (A	Advance order required)

每百克/per 100g

东星斑 Coral Trout \$28.00 每百克/per 100g

河鳗 \$26.00 Fresh Water Eel 每百克/per 100g

多宝鱼 Turbot Fish \$22.00 每百克/per 100g

青衣鱼 Green Wrasse \$22.00

每百克/per 100g

笋壳鱼 \$15.00 Marble Goby 'Soon Hock' Fish 每百克/per 100g

生果鱼 \$13.00

Kina Fish 每百克/per 100g \$24.00

苏鼠斑 Mouse Garoupa 每百克/per 100a

瓜子斑 \$34.00

Melon Seed Garoupa 每百克/per 100g

老虎斑 \$20.00 Tiger Garoupa 每百克/per 100g

烹饪方法: Cooking Methods: 姜葱焗 Baked with Ginger & Shallots

Cooked with Chinese Rice Wine 油浸 Deep-fried

葱烧 Deep-fried with Sesame Oil, Shallots & Ginger

炒球 Sautéed Fillet

豉汁蒸 Steamed with Black Bean Sauce 剁椒蒸 Steamed with Diced Chillies 姜茸蒸 Steamed with Minced Ginger 梅子蒸 Steamed with Plum Sauce

米酒煮

榄角蒸 Steamed with Preserved Black Olives

冬菜蒸 Steamed with Preserved 'Dongcai' Vegetable

清蒸 Steamed with Superior Soy Sauce 陈皮蒸 Steamed with Tangerine Peel

《鱼》

Fish

	价格/Price
椒盐鳝件	\$26.00
Deep-fried Eel with Pepper & Salt	每位/per pax
香煎鳕鱼件	\$26.00
Pan-fried Cod Fish Fillet with Superior Soy Sauce	每位/per pax
煎焗鳕鱼件	\$26.00
Deep-fried Cod Fish Fillet with Gravy	每位/per pax
椒盐鳕鱼球	\$52.00
Deep-fried Cod Fish Fillet with Pepper & Salt	小/Small
剁椒蒸鳕鱼件	\$52.00
Steamed Cod Fish Fillet with Diced Chillies	小/Small

《田鸡、带子》

Frog & Scallop

	价格/Price
姜片炸田鸡	\$48.00
Deep-fried Frog with Sliced Ginger	小/Small
一级米酒煮田鸡	\$48.00
Poached Frog with Chinese Rice Wine, Black Fungus & Ginger	小/Small
辣子炒田鸡	\$48.00
Sautéed Frog with Chilli Padi	小/Small
田鸡两味: 椒盐田鸡腿/榄角干葱炒身 Frog Cooked in Two Ways: Deep-fried Frog Leg with Pepper & Salt / Sautéed Frog with Shallots & Preserved Black Olives	\$52.00 \sqrt{\sqrt{Small}}
碧绿炒带子 Sautéed Scallop with Vegetables	\$78.00

《虾》

Prawn

	价格/Price
黄金焗虾球	\$52.00
Baked Prawn with Salted Egg Yolk	小/Small
油泡虾球	\$52.00
Sautéed Prawn	小/Small
西柠脆虾球	\$52.00
Crispy Prawn with Lemon Sauce	小/Small
星洲辣椒虾球	\$52.00
Sautéed Prawn with Singapore Style Chilli Sauce	小/Small
雪菜凤尾虾炒香莴笋 Sautéed Live Prawn with Stem Lettuce & Preserved 'Xue Cai' Vegetable	\$52.00 小/Small

《虾》

Prawn

醉生虾 Drunken Live Prawn \$16.00 每百克/per 100g 金银蒜蒸生中虾 \$16.00 Steamed Live Prawn with Fried Garlic 每百克/per 100g 黄金焗生中虾 \$16.00 Baked Live Prawn with Salted Egg Yolk 每百克/per 100g 干煎生中虾 \$16.00 Pan-fried Live Prawn with Tomato Sauce 每百克/per 100g 豉油皇干煎生中虾 Pan-fried Live Prawn with Superior Soy Sauce \$16.00 每百克/per 100g 椒盐焗生中虾 Baked Live Prawn with Pepper & Salt \$16.00 每百克/per 100a 泰式粉丝生虾煲 \$16.00 Stewed Live Prawn with Vermicelli & White Peppercorn in Claypot 每百克/per 100g 白灼生虾 \$16.00 Poached Live Prawn with Superior Soy Sauce 每百克/per 100g

价格/Price

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Beef

	价格/Price
水煮日本和牛片煲 Sliced Japanese Wagyu Beef in Sichuan Style with Vermicelli in Claypot	\$208.00 小/Small
辣子炒日本和牛片 Sautéed Sliced Japanese Wagyu Beef with Chilli Padi	\$98.00
香煎日本和牛柳粒	\$108.00
Pan-fried Japanese Wagyu Beef Cubes	每位/per pax
日本和牛柳松扒时蔬	\$74.00
Braised Minced Japanese Wagyu Beef with Assorted Vegetables	小/Small
黑椒牛柳粒	\$56.00
Sautéed Diced Beef with Black Pepper	小/Small
蒜片牛柳粒	\$56.00
Sautéed Diced Beef with Garlic Chips	小/Small
鲜蘑菇炒安格斯牛肉	\$52.00
Sautéed Sliced Angus Beef with Fresh Mushroom	小/Small
芥兰炒安格斯牛肉	\$52.00
Sautéed Sliced Angus Beef with Hong Kong Kailan	小/Small
上汤灼安格斯牛肉	\$52.00
Poached Sliced Angus Beef with Superior Soup	小/Small
辣子炒安格斯牛肉	\$52.00
Sautéed Angus Beef with Chilli Padi	小/Small

《猪》

Pork

	价格/Price
红烧蚝豉焖猪手 Braised Pig's Trotter with Dried Oyster & Vegetables in Oyster Sauce	\$72.00 小/Small
生菜焖猪手 Braised Pig's Trotter with Lettuce	\$42.00 小/Small
香煎蒜片西班牙猪柳粒 Pan-fried Diced Iberico Pork with Garlic Chips	\$52.00

《鸡》

Chicken

		价格/Price
滋补当归蒸滑鸡 Steamed Herbal Kampong Chicken		\$88.00 每只/Whole
葱油富贵鸡	\$55.00	\$110.00
Steamed Chicken with Shallot & Ginger	半只/Half	每只/Whole
金针云耳蒸鸡	\$44.00	\$88.00
Steamed Chicken with Black Fungus & Dried Lily Flowers	半只/Half	每只/Whole
红枣米酒煮鸡件	\$44.00	\$88.00
Slow-cooked Chicken Fillet with Chinese Rice Wine & Red Dates	半只/Half	每只/Whole
辣子鸡球	\$49.00	\$98.00
Sautéed Diced Chicken with Chilli Padi	半只/Half	每只/Whole
金银蒜爆鸡件	\$44.00	\$88.00
Deep-fried Chicken Fillet with Minced Dried Garlic	半只/Half	每只/Whole
咕噜鸡球 Sweet & Sour Chicken Fillet		\$36.00 /J\/Small
干葱榄角爆鸡球 Sautéed Chicken with Shallots & Preserved Black Olives		\$36.00 /Jv/Small

《蔬菜》

Vegetables

	价格/Price
蟹肉干烧茄子	\$56.00
Braised Eggplant with Crab Meat	小/Small
海味扒时蔬	\$42.00
Braised Seasonal Vegetables with Dried Seafood	小/Small
金银蛋浸时蔬	\$36.00
Poached Seasonal Vegetables with Assorted Eggs	小/Small
鲜百合淮山炒芦笋	\$36.00
Sautéed Asparagus with Chinese Yam & Dried Lily Flowers	小/Small
粉丝虾米杂菜煲 Stewed Assorted Vegetables with Vermicelli & Dried Shrimp in Claypot	\$36.00 小/Small
花菇扒大芥菜	\$36.00
Braised Mustard Green with Mushroom	小/Small
浓鸡汤浸白菜苗	\$36.00
Poached White Cabbage with Chicken Broth	小/Small
灵芝菇扒时蔬 Braised Seasonal Vegetables with Honshimeji Mushroom	\$36.00
杞子上汤浸唐好菜	\$36.00
Poached Tang Hao in Superior Stock	小/Small
腐乳椒丝炒油麦菜	\$34.00
Sautéed Lettuce with Shredded Chilli & Fermented Beancurd	小/Small
马来风光	\$34.00
Sautéed Morning Glory with Dried Shrimp Chilli Sauce	小/Small
清炒青龙菜	\$34.00
Sautéed 'Qing Long' Vegetable	小/Small

《粉、面》

Noodles

	价格/Price
红烧5头鲜鲍焖面卜 (-只)	\$60.00
Braised 5 Head Fresh Whole Abalone with Thick Noodles (1pc)	每位/per pax
黄羔蟹粉焖伊面	\$60.00
Braised E-fu Noodles with Yellow Crab Roe	/J\/Small
海鲜炒生面	\$50.00
Fried Crispy Noodles with Seafood	√\/Small
滑蛋虾球炒河粉 (初四起)	\$44.00
Braised 'Hor Fun' with Prawn & Egg Gravy (From 13 Feb 2024)	小/Small
干炒牛肉河粉 (初四起)	\$46.00
Wok-fried 'Hor Fun' with Beef (From 13 Feb 2024)	小/Small
XO酱焖面卜	\$38.00
Stewed Thick Noodles with XO Sauce	小/Small
姜葱波士顿龙虾焖面卜	\$25.00
Braised Thick Noodles with Boston Lobster	每百克/per 100g

《饭》

Rice

	价格/Price
鲍鱼丝鸡丝炒饭	\$66.00
Fried Rice with Shredded Abalone & Shredded Chicken	小/Small
日本和牛松炒饭	\$58.00
Fried Rice with Minced Japanese Wagyu	小/Small
蟹肉瑶柱蛋白炒饭	\$50.00
Fried Rice with Dried Scallop, Crab Meat & Egg White	小/Small
黑松露海鲜炒饭	\$56.00
Fried Rice with Seafood in Black Truffle Oil	小/Small
鲍汁海鲜荷叶饭 Steamed Diced Seafood Rice with Abalone Sauce Wrapped in Lotus Leaf	\$52.00 /J\/Small
生炒腊味糯米饭	\$40.00
Stir-fried Glutinous Rice with Chinese Sausage & Mushroom	小/Small
扬州炒饭	\$38.00
Fried Rice with Barbecue Pork & Prawn in Yangzhou Style	小/Small
蚝粒肉松炒饭	\$38.00
Fried Rice with Diced Dried Oyster & Minced Pork	小/Small
琥珀素丁炒饭	\$38.00
Vegetarian Fried Rice with Assorted Vegetables	小/Small
波士顿龙虾球鸳鸯汤饭	\$25.00
Boston Lobster Fillet with Crispy Rice in Soup	每百克/per 100g
蚝豉肉松汤饭	\$24.00
Rice with Dried Oyster & Minced Pork in Superior Broth	每位/per pax

《如意素》

Vegetarian

	价格/Price
如意南瓜羹	\$28.00
Snow Fungus Pumpkin Thick Soup	每位/per pax
芦笋栗米羹	\$28.00
Sweet Corn & Asparagus in Thick Soup	每位/per pax
素蚝皇三菇	\$28.00
Sautéed Assorted Mushrooms with Vegetarian Oyster Sauce	小/Small
姜汁炒芥兰	\$34.00
Sautéed Hong Kong Kailan with Ginger Sauce	小/Small
红萝卜丝银芽焖米粉	\$38.00
Stewed Vermicelli with Shredded Carrot & Bean Sprout	小/Small
豉油皇银芽炒面	\$38.00
Stir-fried Noodles with Bean Sprout & Superior Soy Sauce	小/Small
竹笋扒豆腐茄子	\$36.00
Braised Beancurd with Bamboo Pith & Eggplant	小/Small
雪菜灵芝菇焖豆腐 Stewed Honshimeji Mushroom with Beancurd & Preserved 'Xue Cai' Vegetable	\$36.00 /J\/Small
拌水芹香	\$38.00
Sautéed Lotus Root with Celery	小/Small
淮山百合炒香莴笋	\$38.00
Sautéed Fresh Lily Buds with Stem Lettuce	小/Small
黑松露鸡蛋菜粒炒饭	\$42.00
Fried Rice with Vegetables, Egg & Black Truffle Oil	小/Small

《甜品》

Dessert

原只椰子炖官燕 (请预订) \$148.00 Double-boiled Bird's Nest with Coconut 每三十克/per 30g (Advance Order Required) 冰花炖官燕 \$138.00 Double-boiled Bird's Nest with Rock Sugar 每三十克/per 30g 红莲炖雪蛤 \$24.00 Double-boiled Hashima with Lotus Seed 每位/per pax 生磨核桃露汤圆 \$13.00 Walnut Cream with Glutinous Rice Ball 每位/per pax 生磨杏仁茶 Chinese Almond Cream \$11.00 每位/per pax 杨枝甘露 \$11.00 Mango Sago with Pomelo 每位/per pax 香芒布丁 \$11.00 Mango Pudding 每位/per pax 姜茶汤圆 \$11.00 Black Sesame Glutinous Rice Ball in Ginger Soup 每位/per pax 莲子红豆沙 \$11.00 Red Bean Cream with Lotus Seed 每位/per pax 鲜淮山桃胶糖水 \$11.00 Chinese Yam with Peach Gum Soup 每位/per pax

价格/Price

《甜品》

Dessert

	价格/Price
鲜果芦荟冻	\$11.00
Chilled Aloe Vera Jelly with Fresh Fruits	每位/per pax
炸年糕条 (三件起)	\$4.00
Deep-fried Glutinous Rice Cake Sticks (Min. order 3pcs)	每件/each
煎年糕 (四件起)	\$3.50
Pan-fried Glutinous Rice Cake (Min. order 4pcs)	每件/each
奶皇流沙包 (三粒起)	\$3.00
Steamed Custard Bun with Salted Egg Yolk (Min. order 3pcs)	每粒/per piece
水晶杞子桂花糕 (三件起)	\$3.00
Chilled Osmanthus Jelly (Min. order 3pcs)	每件/each
香煎马蹄糕 (三件起)	\$3.00
Pan-fried Water Chestnut Cake (Min. order 3pcs)	每件/each
奶油马来盏 (三件起)	\$3.00
Steamed Malay Soft Cake (Min. order 3pcs)	每件/each
擂沙黑芝麻汤圆 (四粒起) Black Sesame Glutinous Rice Ball with Grated Peanuts (Min. order 4pcs)	\$3.00 每件/each



财源滚滚宴 CHINESE NEW YEAR SET MENU [4A]

\$208 ** 每位/Per Person

4位起/Minimum 4 Persons

发财三文鱼捞生

Fatt Choy Salmon Yu Sheng

原盅灵芝海竹炖鸡汤

Double-boiled Chicken Soup with 'Ling Zhi' Mushroom

葱烧笋壳鱼

Sautéed Marble Goby 'Soon Hock' Fish with Spring Onion

上汤焗波士顿龙虾

Baked Boston Lobster with Superior Broth

红烧猪手扣原只5头鲜鲍

Braised 5 Head Fresh Whole Abalone with Pig's Trotter & Vegetables in Oyster Sauce

牛炒腊味糯米饭

Stir-fried Glutinous Rice with Chinese Sausage & Mushroom

敬送: 红豆沙汤圆

Complimentary:
Red Bean Cream with Glutinous Rice Ball

鸿运当头宴 CHINESE NEW YEAR SET MENU [4B]

\$268 ** 每位/Per Person

4位起/Minimum 4 Persons

发财三文鱼捞生 Fatt Choy Salmon Yu Sheng

原盅滋补炖汤

Double-boiled Soup of the Day

葱油富贵鸡 (一只)

Steamed Chicken with Shallot & Ginger (Whole)

上汤焗澳洲龙虾

Baked Australian Lobster with Superior Broth

红烧海参扣北菇

Braised Sea Cucumber with Mushroom & Vegetables in Oyster Sauce

红烧原只5头鲜鲍焖面卜

Braised Thick Noodles with 5 Head Fresh Whole Abalone

敬送: 红豆沙汤圆

Complimentary: Red Bean Cream with Glutinous Rice Ball

生意兴隆宴 CHINESE NEW YEAR SET MENU [4C]

\$328 ** 每位/Per Person

4位起/Minimum 4 Persons

发财三文鱼捞生 Fatt Chov Salmon Yu Sheng

御宝佛跳墙 Buddha Jumps Over the Wall

北京式烤鸭 (一只) Peking Duck (Whole)

姜葱焗澳洲龙虾

Baked Australian Lobster with Ginger & Spring Onion

横财就手焖面卜

Braised Thick Noodles with Pig's Trotter

敬送: 红豆沙汤圆

Complimentary:
Red Bean Cream with Glutinous Rice Ball

家肥屋润宴 CHINESE NEW YEAR SET MENU [10A]

\$248 ** 每位/Per Person

10位起/Minimum 10 Persons

发财黄尾鱼捞生

Fatt Choy Hamachi Yu Sheng

原盅滋补炖汤

Double-boiled Soup of the Day

脆皮炸子鸡 (一只)

Roasted Crispy Chicken (Whole)

笋壳鱼 (清蒸/油浸)

Marble Goby 'Soon Hock' Fish (Steamed with Superior Soy Sauce/Deep-fried)

红烧辽参扣原只5头鲜鲍

Braised 5 Head Fresh Whole Abalone with Hokkaido Sea Cucumber & Vegetables in Oyster Sauce

生炒腊味糯米饭

Stir-fried Glutinous Rice with Chinese Sausage & Mushrom

敬送:

煎年糕,红豆沙汤圆

Complimentary:

Pan-fried Glutinous Rice Cake, Red Bean Cream with Glutinous Rice Ball

心想事成宴 CHINESE NEW YEAR SET MENU [10B]

\$368 ** 每位/Per Person

10位起/Minimum 10 Persons

发财黄尾鱼捞生

Fatt Choy Hamachi Yu Sheng

京式花胶汤

Double-boiled Chicken Broth with Superior Fish Maw

南乳去骨猪 (一只)

Roasted Boneless Suckling Pig (Whole)

清蒸东星斑

Steamed Coral Trout with Superior Soy Sauce

上汤焗澳洲龙虾

Baked Australian Lobster with Superior Broth

红烧北菇扣原只5头鲜鲍

Braised 5 Head Fresh Whole Abalone with Mushroom & Vegetables in Oyster Sauce

生炒腊味糯米饭

Stir-fried Glutinous Rice with Chinese Sausage & Mushrom

敬送:

炸年糕条,红豆沙汤圆

Complimentary:

Deep-fried Glutinous Rice Cake Sticks, Red Bean Cream with Glutinous Rice Ball

如意吉祥

Chinese New Year Set Menu [素 Vegetarian]

\$138 ** 每位/Per Person

发财七彩素捞生

Fatt Choy Vegetarian Yu Sheng

凉拌云耳拼炸杂菜

Chilled Black Fungus Combined with Deep-fried Assorted Vegetables

如意南瓜羹

Snow Fungus Pumpkin Thick Soup

红萝卜莲藕炒香莴笋

Sautéed Stem Lettuce with Shredded Carrot & Lotus Root

金针菇竹笙焖豆腐

Braised Beancurd with Golden Mushroom & Bamboo Pith

豉油皇银芽炒面

Stir-fried Noodles with Bean Sprout & Superior Soy Sauce

敬送:

红豆沙汤圆

Complimentary:
Red Bean Cream with Glutinous Rice Ball