春满人间

BOUNTIFUL 6-COURSE MENU

鸿运发财鱼生

三文鱼生配缤纷时蔬沙律,富裕沙律酱 Norwegian Salmon Yu Sheng with Organic Vegetable Salad Served with Chef's Signature Sauce

富贵临门

巴拿马火腿黄汤烩海参

Braised Sea Cucumber with Parma Ham and Cabbage in Golden Broth

连年有余

台州蒸笋壳鱼球

Steamed Marble Goby 'Soon Hock' Fillet with Dough Sticks and Egg

金银满屋

香煎美国黑豚

Pan-seared Kurobuta Pork with Homemade Sauce

发财大好市

蟹粉蟹肉扒稻庭面

Braised Japanese Noodles with Crab Meat

富贵迎新春

杏仁茶桃胶配煎年糕

Fragrant Homemade Almond Tea with Peach Gum

Served with Pan-fried Glutinous Rice Cake

\$138.00 per person

Minimum of 2 persons

骏业宏开 SUCCESS 6-COURSE MENU

鸿运发财鱼生

三文鱼生配缤纷时蔬沙律,富裕沙律酱 Norwegian Salmon Yu Sheng with Organic Vegetable Salad Served with Chef's Signature Sauce

富贵福临门

人参,鲍鱼仔,冬菇炖药材鸡汤

Double-boiled Chicken Consommé with Abalone and Chinese Herbs

连年有盈余

宴庭风华双味

King Prawn served two ways

平安喜年来

家乡蒸鲈鱼

Steamed Sea Perch Fillet with Minced Meat and Mushrooms

金股齐共鸣

丰盛海鲜炒拉面

Wok-fried Japanese Ramen with Seafood

幸福庆团圆

鲜芦荟果冻配煎年糕

Refreshing Aloe Vera Jelly

Served with Pan-fried Glutinous Rice Cake

\$148.00 per person

Minimum of 2 persons

金玉满堂

AFFLUENT 6-COURSE MENU

鸿运发财鱼生

三文鱼生配缤纷时蔬沙律,富裕沙律酱 Norwegian Salmon Yu Sheng with Organic Vegetable Salad Served with Chef's Signature Sauce

延年益寿

黄焖鲜蟹肉鱼肚

Braised Fish Maw with Fresh Crab Meat in Superior Sauce

金银满屋

原粒 5 头南非鲍鱼金蚝田园蔬 Braised Five-head South African Abalone with Oyster and Black Moss in Oyster Sauce

年年有余

蒜茸蒸智利鲈鱼

Steamed Chilean Cod Fillet with Minced Garlic

发财大好市

XO 酱龙虾焖伊面

Braised Ee-fu Noodles with Lobster in XO Sauce

幸福庆团圆

杏仁茶桃胶配煎年糕

Fragrant Homemade Almond Tea with Peach Gum Served with Pan-fried Glutinous Rice Cake

\$168.00 per person Minimum of 2 persons

大展鸿图

PROSPERITY 6-COURSE MENU

鸿运发财鱼生

三文鱼生配缤纷时蔬沙律,富裕沙律酱 Norwegian Salmon Yu Sheng with Organic Vegetable Salad Served with Chef's Signature Sauce

鸿图展大业

南瓜汁浓汤黑松露烩官燕盏

Braised Superior Bird's Nest with Black Truffle in Pumpkin Sauce

连年有盈余

荷塘清宫蒸红斑

Steamed Red Garoupa with Chinese Yam and Herbs in Lotus Leaf

金银满屋

原粒 5 头南非鲍鱼金蚝田园蔬 Braised Five-head South African Abalone with Oyster and Black Moss in Oyster Sauce

五谷庆丰收 龙虾拆肉西施泡饭 Poached Crispy Rice with Lobster Meat in Rich Broth

幸福庆团圆

杏汁炖桃胶配金箔煎年糕

Fragrant Homemade Almond Tea with Peach Gum Served with Pan-fried Glutinous Rice Cake with Gold Foil

\$228.00 per person

Minimum of 2 persons

财源广进

ABUNDANCE 8-COURSE MENU

鸿运发财鱼生

三文鱼生配缤纷时蔬沙律,富裕沙律酱 Norwegian Salmon Yu Sheng with Organic Vegetable Salad Served with Chef's Signature Sauce

鸿运迎双喜

巴拿马火腿黄汤烩海参

Braised Sea Cucumber with Parma Ham and Cabbage in Rich Broth

发财好市

发菜 IO 头鲍鱼蚝豉

Braised Ten-head Abalone with Prosperity Oyster and Black Moss in Oyster Sauce

年年有余

葱油蒸龙利鱼柳

Hong Kong style Steamed Russian Halibut Fish Fillet

金鸡春报喜

金鸡报喜满地黄

Crispy Chicken with Curry Leaves, Fried Garlic and Corn Flakes

笑口常开

蟹肉扒虾球西兰花

Sautéed Prawns with Crab Meat and Broccoli

金股齐共鸣

生炒糯米饭

Wok-fried Glutinous Rice with Wind-dried Sausages

幸福庆团圆

红莲炖百合莲子配煎年糕

Double-boiled Lotus Seed and Lily Bulb Chips

Served with Pan-fried Glutinous Rice Cake

\$1288.00 per table of 10 persons

发财好市

FORTUNE 8-COURSE MENU

鸿运发财鱼生

三文鱼生配缤纷时蔬沙律,富裕沙律酱 Norwegian Salmon Yu Sheng with Organic Vegetable Salad Served with Chef's Signature Sauce

好市添发财

发菜蚝豉园蹄

Pork Knuckle and Prosperity Oyster with Black Moss

鸿图展大业

玛卡炖花胶

Double-boiled Maca Root with Fish Maw

生意包兴隆

蚝汁扣5头南非鲍鱼

Braised Five-head South African Abalone with Oyster Sauce

连年有盈余

榄角蒸龙利鱼柳

Steamed Russian Halibut Fillet with Chinese Olives

金鸡春报喜

琵琶米鸭

Crispy Roasted Pi Pa Duck

新春添嘻气

蟹肉烩伊府面

Braised Ee-fu Noodles with Crab Meat in Egg White

美景喜常临

鲜芦荟果冻配煎马蹄糕

Refreshing Aloe Vera

Served with Pan-fried Water Chestnut Cake

\$1688.00 per table of 10 persons

恭贺新禧

AUSPICIOUS 8-COURSE MENU

鸿运发财鱼生

三文鱼生配缤纷时蔬沙律,富裕沙律酱 Norwegian Salmon Yu Sheng with Organic Vegetable Salad Served with Chef's Signature Sauce

鸿运喜当头 大红乳猪全体 Crispy Whole Suckling Pig

鸿图大展翅 百合杞子炖官燕盏 Braised Superior Bird's Nest with Lotus Seeds and Wolfberries

生意包兴隆 蚝汁扣 5 头南非汤鲍鱼 Braised Five-head South African Abalone with Oyster Sauce

连年有盈余 台州蒸鲈鱼 Steamed Sea Perch Fillet with Dough Sticks and Egg

金鸡春报喜 琵琶米鸭 Crispy Roasted Pi Pa Duck

荷苞满载归 香港腊味煲饭 Clay Pot Rice with Wind-dried Sausages

新年合家欢 椰皇杏汁炖桃胶配金箔煎年糕 Homemade Almond Tea with Peach Gum Served with Pan-fried Glutinous Rice Cake with Gold Foil

\$2288.00 per table of 10 persons

金银满屋

LAVISH 8-COURSE MENU

鸿运发财鱼生

三文鱼生配缤纷时蔬沙律,富裕沙律酱 Norwegian Salmon Yu Sheng with Organic Vegetable Salad Served with Chef's Signature Sauce

鸿运喜当头 大红乳猪全体 Crispy Whole Suckling Pig

延年当益寿 天子兰炖花胶

Double-boiled Fish Maw Consommé with Chinese Herbs

生意包兴隆

3头南非鲍鱼扣花菇

Braised Three-head South African Abalone with Mushrooms

连年有盈余

清蒸东星斑球

Hong Kong style Steamed Coral Grouper

金鸡春报喜

金鸡报喜满地黄

Crispy Chicken with Curry Leaves, Fried Garlic and Corn Flakes

荷苞满载归

蟹粉蟹肉扒稻庭面

Braised Japanese Noodles with Crab Meat

幸福庆团圆

芋泥西米露配年糕

Chilled Yam Cream with Sago

Served with Crispy Glutinous Rice Cake

\$2888.00 per table of 10 persons

一本万利

LUXURIOUS 6-COURSE MENU

鸿运发财鱼生

龙虾,三文鱼生配缤纷时蔬沙律,富裕沙律酱 Lobster and Norwegian Salmon Prosperity Yu Sheng with Organic Vegetable Salad Served with Chef's Signature Sauce

鸿运喜当头 糯米黄金乳猪 Crispy Suckling Pig with Glutinous Rice

延年益寿 佛跳墙 Buddha Jumps Over the Wall

连年有盈余 清蒸东星斑球 Hong Kong style Steamed Coral Grouper

生意包兴隆 香煎尚品雪花牛肉配西班牙岩盐 Pan-fried Wagyu Beef with Rock Salt and Sliced Garlic

幸福庆团圆 冰花炖金丝燕窝配金箔煎年糕 Double-boiled Bird's Nest with Rock Sugar Served with Crispy Glutinous Rice Cake with Gold Foil

禅门新岁 VEGETARIAN 8-COURSE MENU

斋鱼生

Vegetarian Yu Sheng

菘茸竹笙炖菜胆

Double-boiled Bamboo Pith Consommé with Morel and Cabbage

红烧素鲍甫

Braised Mock Abalone with Seasonal Greens

酸甜素丁

Mock Chicken in Sweet and Sour Sauce

南瓜百合炒山药

Stir-fried Chinese Yam with Fresh Lily Bulbs and Pumpkin

上素代代平安

Tofu Treasure Pocket with Stir-fried Vegetables

菩提上素

Stir-fried Wild Mushrooms with Tomato

鲜芦荟果冻拼年糕

Refreshing Aloe Vera Jelly Served with Crispy Glutinous Rice Cake

\$118.00 per person

Minimum of 2 persons