

# CHINESE NEW YEAR LUNCH SET MENU



Sri Lankan Mud Crab Wonton | Scallop Shumai | Mooli Puff  
蟹肉馄饨, 带子蒸烧卖, 萝卜丝酥

Double Boiled Four Treasure Soup with Supreme Stock  
高汤四宝羹

Australian Ribeye Beef, Sarawak Black Pepper  
黑椒酱爆澳洲牛柳粒

Sauteed Seasonal Vegetable with Garlic  
香蒜炒时蔬

Wok-fried Rice, Egg White, Crab Meat, Dried Scallop  
脆贝蟹肉蛋白炒饭

Pan-fried Nian Gao  
香煎年糕



*\$78<sup>++</sup> per person*  
*For parties of 2 or more*

If you have any concerns regarding food allergies, please alert your server prior to ordering.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

# CHINESE NEW YEAR DINNER SET MENU



Wasabi Prawn  
芥末虾球

Double Boiled Four Treasure Soup with Supreme Stock  
高汤四宝羹

Braised Dried Oyster, Sea Cucumber and Tofu in Claypot  
红烧蚝豉海参豆腐煲

Poached Fortune Herb Chicken in Supreme Stock  
药膳发菜鸡

Steamed Silver Cod with Chinese Ham and Ginger Sauce  
荷香姜茸云腿蒸鳕鱼

Wok-fried Rice, Egg White, Crab Meat, Dried Scallop  
脆贝蟹肉蛋白炒饭

Pan-fried Nian Gao  
香煎年糕



***\$128<sup>++</sup> per person***  
***For parties of 4 or more***

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# CHINESE NEW YEAR PREMIUM DINNER SET MENU



Sri Lankan Mud Crab Wonton | Wasabi Prawn | Mooli Puff  
蟹肉馄饨,芥末虾球,萝卜丝酥

Double Boiled Sea Conch, Sakura Chicken and Cordyceps Flower Soup  
高汤螺头虫草花炖樱花鸡

Australian Ribeye Beef in Sarawak Black Pepper with Foie Gras  
黑椒酱爆澳洲牛柳粒伴鹅肝

Steamed Soon Hock with Hong Kong Pat Chun Premium Soy  
清蒸笋壳高汤八珍酱油皇

Romaine Lettuce with Garlic  
金蒜油麦胆

Stir-fried Udon Noodle with Chicken and Prawn in XO Sauce  
虾球鸡丝XO酱炒乌冬

Double Boiled Bird Nest with Almond Cream  
杏汁炖官燕



***\$168<sup>++</sup> per person***  
***For parties of 4 or more***

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# CHINESE NEW YEAR PREMIUM DINNER SET MENU



Prosperity Yu Sheng  
鸿运七彩发财鱼生

Bird Nest, Crab Meat and Crab Roe with Supreme Stock  
高汤珊瑚扒官燕

South Africa Abalone and Tofu with Seasonal Vegetables  
南非鲍鱼豆腐伴时蔬

Steamed Red Spot Garoupa with Hong Kong Pat Chun Premium Soy  
清蒸东星斑高汤八珍酱油皇

Charcoal Grilled Wagyu with Foie Gras  
碳烧和牛伴鹅肝

Braised King Prawn Ee Fu Noodle  
姜葱大虾焖伊府面

Chocolate Cremeux with Mandarin orange  
大吉大利



***\$238<sup>++</sup> per person***  
***For parties of 4 or more***

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# CHINESE NEW YEAR VEGETARIAN SET MENU



Organic Salad with Crispy Mushroom | Mooli Puff  
脆菇有机蔬菜沙律,萝卜丝酥

Double Boiled Cordyceps Flower and Bamboo Pith Soup  
竹笙虫草花炖素汤

Braised Morel Mushroom with Tofu and Vegetable  
羊肚菌豆腐伴时蔬

Sautéed Wild Mushroom with Black Pepper Sauce  
黑椒炒野菇时蔬

Poached Chinese Spinach with Wolfberry and Lily Bulb in Supreme Stock  
素汤鲜白合枸杞苋菜苗

Braised Ee Fu Noodle with Dried Shitake  
鲜菇干烧伊面

Double Boiled Red Dates and Fresh Lily  
鲜百合炖红枣



*\$88<sup>++</sup> per person*

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# LUNAR NEW YEAR A LA CARTE MENU



## DIM SUM 经典点心

Sri Lankan Mud Crab Wonton	蟹肉馄饨   \$18.00
Scallop Shumai	带子蒸烧卖   \$18.00
Har Gau	冬笋鲜虾饺   \$8.00
Mooli Puff	萝卜丝酥   \$8.00

## COMMENCE 经典小吃

Wasabi Prawn	芥末虾球   \$28.00
Soft Shell Crab, Curry Leaf, Dried Red Chilli Pepper Jellyfish Salad, Thai Cucumber, and Sesame Dressing	椒盐咖喱叶香蒜泰椒软壳蟹   \$28.00 麻油海蜇泰国黄瓜   \$18.00
Crispy Duck Salad, Watermelon, Pomelo, Cashew Nut	泰式西瓜柚子腰果鸭沙律   \$28.00
Bang Bang Chicken Salad, Sesame Peanut Dressing	棒棒鸡沙律   \$18.00
Crispy Aromatic Duck, Pancake, Baby Cucumber, Thai Spring Onion, Duck Sauce	香酥鸭配粤式传统手工馍馍皮, 泰国青瓜丝, 泰国青葱苗   \$48.00

## YU SHENG 鱼生

Fresh Fruits and Vegetable Salmon Yu Sheng	鲜果蔬菜鸿运三文鱼捞生   \$88.00 / \$128.00
Additional Boston Lobster / Live South Africa Abalone / Geoduck / Kaluga Caviar	波士顿龙虾 / 南非活鲍鱼 / 象拔蚌 / 鱼子酱

## SOUP 汤

Braised Bird Nest, Crab Meat and Crab Roe with Supreme Broth	高汤珊瑚扒官燕   \$88.00
Bridges Lobster with 20 yr Gu Yue Long Shan Rice Wine Soup	过桥醉酒龙虾汤   \$38.00
Four Treasure Soup with Supreme Stock	高汤四宝羹   \$32.00
Double Boiled Dried Oyster, Sea Conch, Cordyceps Flower with Sakura Chicken	蚝豉螺头虫草花炖樱花鸡   \$32.00

## VEGETABLE 菜

Braised Morel Mushroom, Beancurd Stick, Black Moss and Vermicelli with Preserved Beancurd in Claypot	南乳粉丝发菜野菌豆腐煲   \$28.00
Braised Homemade Tofu and Bamboo Fungus with Pumpkin Sauce	黄焖竹笙豆腐时蔬   \$28.00
Poached Chinese Spinach with Trio Egg in Supreme Stock	三皇蛋苋菜苗   \$18.00

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# LUNAR NEW YEAR A LA CARTE MENU



## FIRST 前菜

Braised Australia Xu Rong 15 Head Abalone, Tofu with Seasonal Vegetable	许榕澳洲15头干鲍鱼, 豆腐伴时蔬   \$398.00
Stew Pork Shank and Black Moss with Seasonal Vegetable	发菜元蹄伴时蔬   \$68.00
Braised Dried Oyster, Sea Cucumber, Tofu with Black Moss in Claypot	红烧蚝豉海参豆腐煲   \$48.00
Charcoal Grilled Iberico Pork with Wild Mushroom	炭烧猪颈肉伴野菇   \$38.00
Braised South Africa Abalone, Fish Maw and Tofu with Vegetable	南非鲍鱼花胶豆腐伴时蔬   \$58.00
Fortune Chicken (Poached Chicken with Supreme Stock)	药膳发菜鸡   \$58.00
Charcoal Grilled Wagyu with Foie Gras	碳烧和牛伴鹅肝   \$108.00
Australian Ribeye beef, Sarawak Black Pepper, Foie Gras	黑椒酱爆澳洲牛柳粒鹅肝   \$58.00

## SEAFOOD 海鲜

Stir Fried Geoduck with XO Sauce	XO酱爆炒象拔蚌   \$180.00
Steamed South Africa Abalone with Garlic Sauce and Vermicelli	金银蒜粉丝蒸南非鲍鱼   \$48.00
Steamed Canada Lobster with Pepper Chilli and Vermicelli	剁椒粉丝蒸波士顿龙虾   \$138.00
Sautéed Canada Lobster with Supreme Green Chive Sauce	韭菜汁炒波士顿龙虾   \$138.00

## NOODLE / RICE 麵 / 饭

Stir Fried Udon, Chicken Meat and Prawn with XO sauce	虾球鸡丝XO 酱炒乌冬   \$38.00
Wok-fried Rice with Egg White, Crab Meat with Dried Scallop	脆贝蟹肉蛋白炒饭   \$28.00
Braised King Prawn with Ee Fu Noodle	姜葱大虾焖伊府面   \$48.00
South Africa Abalone Fried Rice in Royal Pumpkin	南非鲍鱼金盅饭   \$48.00
Preserved Meat Fried Rice Wrapped with Lotus Leaf	腊味荷叶饭   \$28.00

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