

发财捞起

PROSPERITY YUSHENG

欢乐三文鱼捞起	Joyful Blessings 'Lo Hei' (Salmon)	\$188 (L)
鲍鱼捞起	Abalone 'Lo Hei'	\$108 (S) \$168 (L)
三文鱼捞起	Salmon 'Lo Hei'	\$88 (S) \$128 (L)
酥炸金沙鱼皮捞起	Crispy Salted Egg Yolk Fish Skin 'Lo Hei'	\$88 (S) \$128 (L)
健康素捞起	Vegetarian 'Lo Hei'	\$88 (L)

Additional Order

鲍鱼	Abalone	\$48 per plate
三文鱼	Salmon	\$38 per plate
酥炸金沙鱼皮	Crispy Salted Egg Yolk Fish Skin	\$38 per plate

燕窝/鱼翅/汤

BIRD'S NEST/SHARK'S FIN/SOUP

大展宏图 (京式蟹肉燕窝羹)	Braised Bird's Nest with Crabmeat in Shanghai Style	\$72 per person
金玉满堂 (红烧蟹肉燕窝羹)	Braised Bird's Nest with Crabmeat in Brown Sauce	\$72 per person
一本万利 (鲍参翅肚海中宝) (须一天前预定)	Double-boiled Shark's Fin with Whole Abalone and Sea Treasures <i>(Advance order of 1 day required)</i>	\$160 per person (Min. 5 persons)
大吉大利 (高汤蟹肉干捞大鲍翅)	Wok-fried Supreme Shark's Fin with Fresh Crabmeat served in Superior Stock	\$98 per person
吉祥如意 (红烧大鲍翅)	Braised Supreme Shark's Fin in Brown Sauce	\$98 per person
金银满盆 (红烧蟹肉中鲍翅)	Braised Superior Shark's Fin with Fresh Crabmeat in Brown Sauce	\$78 per person
大富大贵 (高汤菜胆云腿炖中鲍翅)	Double-boiled Superior Shark's Fin with Yunnan Ham and Chinese Cabbage	\$78 per person
福寿康宁 (岷江蟹肉中鲍翅)	Braised Superior Shark's Fin with Crabmeat in Min Jiang Style	\$78 per person
福星高照 (红烧蟹肉金钱翅)	Braised Shark's Fin with Fresh Crabmeat	\$48 per person
生意兴隆 (发财蚝豉莲藕汤)	Double-boiled Lotus Roots with Dried Oysters and Black Moss	\$15 per person

烧烤精选

BARBECUE SPECIALS

彩雀花开 (南乳去骨猪)	Roasted Boneless Suckling Pig with Fermented Beancurd	\$358 (Whole)
得心应手 (化皮乳猪)	Crispy Roasted Suckling Pig	\$358 (Whole)
福气又安康 (樟茶片鸭)	Camphor Tea Smoked Duck Fillet	\$35 (S) \$70 (L)
富甲万里方 (北京片皮鸭)	Roasted Peking Duck Choice of second serving: 鸭丝炒姜葱 Stir-fried with Spring Onions and Ginger 椒盐鸭件 Stir-fried with Salt and Pepper 鸭松生菜包 Minced Duck with Lettuce Wrap	\$88 (Whole)
大展鸿图 (川式皮蛋口水甘榜鸡)	Poached Kampong Chicken with Century Egg and Sesame in Sichuan Style	\$28 (S) \$56 (L)
事事顺利 (金牌吊烧鸡)	Crispy Roasted Chicken with Salt and Pepper	\$48 (Whole)
喜气洋洋 (蒙古杏片鸡)	Mongolian Chicken with Almond Flakes	\$50 (Whole)
大吉大利 (鸿运乳猪大拼盘)	Roasted Suckling Pig Combination - Suckling Pig - Barbecue Sweet Glazed Unagi - Marinated Jellyfish Flower - Crispy Silver Bait Fish with Pork Floss - Chilled Mini Abalone with Sweet and Chilli Sauce	\$168 (S) \$268 (L)
年年多福寿 (五福临门拼盘)	Min Jiang Classic Quintet Platter - Salad Prawns with Assorted Fresh Fruits - Smoked Duck - Wok-fried Kurobuta Pork Loin with Coffee Sauce - Spicy Popcorn Chicken in Sichuan Style - Chilled Mini Abalone with Sweet and Chilli Sauce	\$128 (S) \$198 (L)

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鲍鱼海味类

ABALONE AND SEA TREASURES

生意通四海 (原只发财青边鲍)	Braised Whole Green Lip Abalone with Seasonal Greens	Seasonal Price
如意吉祥 (鲍汁焗澳洲 2 头鲍)	Slow-braised Australian 2-Head Abalone with Garden Greens	\$88 per person
包罗万有 (原粒鲍鱼花胶筒)	Braised Whole Australian Abalone with Fish Maw	\$48 per person
双星报喜 (黑松露汁焗南非 5 头鲍)	Slow-braised African 5-Head Abalone with Black Truffle Sauce	\$50 per person
代代平安 (蚝皇澳洲 10 头鲍海参时蔬)	Braised Australian 10-Head Abalone with Sea Cucumber and Seasonal Greens	\$28 per person
东成西就 (鲍脯海参时蔬)	Braised Sliced Abalone and Sea Cucumber with Seasonal Greens	\$90 (S) \$180 (L)
迎春接福 (海参灵芝菇时蔬)	Braised Sea Cucumber with 'Ling Zhi' Mushrooms and Seasonal Greens	\$48 (S) \$96 (L)
发财好市 (灵芝菇蚝豉发财生菜)	Braised 'Ling Zhi' Mushrooms with Dried Oysters, Black Moss and Chinese Lettuce	\$38 (S) \$76 (L)

活海鲜类

'LIVE' SEAFOOD

澳洲龙虾 (须 2 天前预定)	Australian Lobster (Advance order of 2 days required)	Seasonal Price
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波士顿龙虾 (须 2 天前预定)	Boston Lobster (Advance order of 2 days required)	\$15 per 100g
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本地龙虾	Local Lobster	\$20 per 100g
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煮法

上汤焗
极品酱焗
金银蒜蒸
蛋白蒸
椒盐
金沙

Methods of Preparation

Wok-fried with Superior Broth
Wok-fried with Min Jiang XO Sauce
Steamed with Minced and Fried Garlic
Steamed with Egg White
Wok-fried with Pepper and Spiced Salt
Wok-fried with Creamy Salted Egg Yolk

活螃蟹	'Live' Crab	\$13 per 100g
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煮法

姜葱焖米粉
黑椒
白胡椒
姜葱
金沙

Methods of Preparation

Braised Rice Vermicelli with Spring Onions and Ginger
Wok-fried with Black Pepper
Wok-fried with White Pepper
Stir-fried with Ginger and Spring Onions
Wok-fried with Creamy Salted Egg Yolk

活海鲜类

'LIVE' SEAFOOD

东星斑 (须 2 天前预定)	Coral Garoupa (Advance order of 2 days required)	\$19 per 100g
青衣	Green Wrasse	\$19 per 100g
龙虎斑	Hybrid Garoupa	\$16 per 100g
海星斑	Star Garoupa	\$17 per 100g
笋壳	Marble Goby ('Soon Hock')	\$15 per 100g

煮法

清蒸
家乡蒸
豆酥蒸
油浸
砂煲豆根焖
榄角荫鼓蒸

Methods of Preparation

Steamed with Superior Soya Sauce (Hong Kong-style)
Steamed with Black Fungus in Soya Sauce
Steamed with Soya Bean Crumbs
Deep-fried with Soya Sauce
Braised with Bean Gluten in Claypot
Steamed with Black Olives and Black Bean Sauce

活虾	'Live' Prawns	\$10 per 100g (Min. 400g)
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煮法

白灼
开边蒜茸蒸
药膳醉虾
XO 酱粉丝煲
椒盐

Methods of Preparation

Poached
Steamed with Minced Garlic
Drunken-style with Chinese Herbs
Work-fried with XO Sauce and Vermicelli in Claypot
Work-fried with Pepper and Spiced Salt

海鮮類

SEAFOOD

如魚得水 (荔枝金桔醬炸鱈魚扒)	Deep-fried Sea Perch Fillet with Spicy Kumquat Sauce and Lychee	\$18 per person
年年慶有餘 (豆酥蒸鱈魚扒)	Steamed Sea Perch Fillet with Soya Bean Crumbs	\$18 per person
大吉大利 (香煎極品大蝦)	Pan-fried King Prawn with XO Sauce	\$16 per person
嘻哈大笑 (腰果宮保蝦球)	Wok-fried Prawns with Dried Red Chilli and Cashew Nuts	\$32 (S) \$64 (L)
歡樂哈哈笑 (干燒蝦球)	Wok-fried Prawns with Minced Garlic Chilli Sauce	\$32 (S) \$64 (L)
笑口常開 (腰果蝦球炒西蘭花)	Stir-fried Prawns with Cashew Nuts and Broccoli	\$35 (S) \$70 (L)
代代平安 (XO 醬松菇芦笋鮮貝)	Sautéed Fresh Scallops with Asparagus and Hon Shimeji Mushrooms in XO Sauce	\$45 (S) \$90 (L)
彩雀花開 (糖醋荔枝魚片)	Sweet and Sour Sliced Fish with Lychee	\$30 (S) \$60 (L)

家禽类

MEAT/POULTRY

金碧辉煌 (胡麻酱香煎和牛沙律)	Pan-seared Wagyu Beef with Mixed Vegetable Salad and Goma Sauce	\$70 per order
富贵同祝贺 (芦笋黑椒牛柳粒)	Wok-fried Beef Cubes with Asparagus in Black Pepper Sauce	\$38 (S) \$76 (L)
满堂皆喜庆 (姜葱牛柳粒)	Wok-fried Beef Cubes with Ginger and Spring Onions	\$36 (S) \$72 (L)
得心应手 (红烧猪手生菜)	Braised Pig's Trotter with Chinese Lettuce in Brown Sauce	\$36 (S) \$72 (L)
富甲万里方 (中式煎黑猪扒)	Pan-fried Kurobuta Pork Cutlet in Chinese Style	\$18 per order
连岁有盈余 (秘制排骨)	Braised Spare Rib in Chef's Blended Sauce	\$18 per order
(前程万里) 酱爆伊比利亚花腩	Stir-fried Iberico Pork Belly with Spicy Bean Sauce	\$36 (S) \$72 (L)
代代皆平安 (腰果宫保鸡丁)	Wok-fried Diced Chicken with Dried Red Chilli and Cashew Nuts	\$30 (S) \$60 (L)
代代皆平安 (辣子鸡丁)	Spicy Popcorn Chicken in Sichuan Style	\$28 (S) \$56 (L)

蔬菜类/ 豆腐

VEGETABLES/ BEANCURD

彩凤晓齐鸣 (蛋白鲜蟹肉 豆腐扒菠菜)	Braised Fresh Crabmeat with Homemade Beancurd and Spinach in Egg White Sauce	\$32 (S) \$64 (L)
年年多福寿 (渔香虾仁茄子)	Stewed Spicy Eggplant with Prawns and Minced Meat	\$30 (S) \$60 (L)
和谐幸福 (白松菇炒美国露笋)	Wok-fried U.S. Asparagus with White Hon Shimeji Mushrooms	\$28 (S) \$56 (L)
辉皇又碧丽 (三黄蛋浸中国菠菜)	Poached Chinese Spinach with Three Treasure Eggs	\$28 (S) \$56 (L)
新春添喜庆 (干煸四季豆)	Wok-fried String Beans with Minced Meat	\$28 (S) \$56 (L)
皆大迎欢喜 (砂煲海鲜豆腐)	Braised Beancurd with Assorted Seafood in Claypot	\$35 (S) \$70 (L)
金玉满堂 (麻婆豆腐)	Braised Beancurd with Minced Meat and Chilli	\$28 (S) \$56 (L)

饭/面类

RICE/NOODLES

龙马精神旺 (姜葱松菇龙虾焖面)	Stewed Noodles with Lobster, Spring Onions and Ginger	\$20 per 100g
延年添益寿 (海鲜韭黄焖伊面)	Braised Ee-fu Noodles with Seafood, Yellow Chives and Straw Mushrooms	\$35 (S) \$70 (L)
鸿运当头 (XO 酱大虾焖伊面)	Stewed Ee-Fu Noodles with King Prawn in XO Sauce	\$18 per order
横财就手 (猪手焖米粉)	Stewed Rice Vermicelli with Pig's Trotters	\$36 (S) \$72 (L)
满堂皆喜庆 (XO 酱海鲜炒面线)	Fried 'Mee Sua' with Seafood in XO Sauce	\$32 (S) \$64 (L)
丰收贺年 (岷江炒面)	Stir-fried Noodles in Min Jiang Style	\$25 (S) \$50 (L)
一帆风顺 (XO 酱肉松茄子焖面卜)	Stewed Noodles with Minced Meat and Eggplant in XO Sauce	\$25 (S) \$50 (L)
五谷丰收庆团圆 (砂煲腊味饭) (须 1 小时前预定)	Claypot Rice with Chinese Sausage (Advance order of 1 hour required)	\$88 (S) \$128 (L)
五谷丰收庆团圆 (石锅瑶柱鸡粒鲍鱼 仔润肠烩饭)	Stewed Rice with Minced Chicken, Dried Scallops, Baby Abalone and Liver Sausage in Stone Pot	\$78 (S) \$128(L)
星光闪烁 (鲍鱼仔蟹肉炒饭)	Fried Rice with Baby Abalone and Crabmeat	\$32 (S) \$64 (L)

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健康素食

VEGETARIAN

丰收贺年 (烤素方)	Vegetarian Peking Duck	\$25 per order
金银满屋 (虫草花竹笙素鸡汤)	Double-boiled Vegetarian Chicken Soup with Cordyceps Flower and Bamboo Pith	\$20 per person
龙马精神旺 (红烧素鱼翅)	Braised Vegetarian Shark's Fin in Brown Sauce	\$18 per person
延年添益寿 (岷江素酸辣汤)	Vegetarian Sichuan Hot and Sour Soup	\$12 per person
五谷丰收庆团圆 (竹笙豆腐煲)	Braised Beancurd with Bamboo Pith in Claypot	\$26 (S) \$52 (L)
星光闪烁 (黑椒豆腐)	Wok-fried Beancurd with Black Pepper Sauce	\$26 (S) \$52 (L)
丰收贺年 (腰果宫保素鸡)	Wok-fried Vegetarian Chicken with Dried Red Chilli and Cashew Nuts	\$26 (S) \$52 (L)
福寿康宁 (松菇炒芦笋)	Wok-fried Asparagus with Hon Shimeji Mushrooms	\$26 (S) \$52 (L)
事事如意 (什菜脆生面)	Crispy Noodles with Mixed Vegetables	\$28 (S) \$56 (L)
欢庆团圆 (什菜锅巴)	Rice Crisp with Mixed Vegetables	\$28 (S) \$56 (L)
财源滚滚来 (酸辣锅巴)	Rice Crisp with Sichuan Hot and Sour Soup	\$28 (S) \$56 (L)
心想事成 (松子橄榄菜素鸡炒糙米饭)	Fried Brown Rice with Mock Chicken, Pine Nuts and Preserved Olive Vegetables	\$26 (S) \$52 (L)
年年多福寿 (蜜豆粒素炒饭)	Vegetarian Fried Rice with Honey Beans	\$25 (S) \$50 (L)

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甜品类 DESSERT

合家团圆 (红莲炖官燕)	Double-boiled Bird's Nest with Lotus Seeds and Red Dates	\$60 per person
合家团圆 (红莲炖燕窝雪蛤)	Double-boiled Bird's Nest with Hasma, Lotus Seeds and Red Dates	\$38 per person
鸿运当头 (红莲炖雪蛤)	Double-boiled Hasma with Lotus Seeds and Red Dates	\$14 per person
春色满华堂 (榴槤布丁)	Chilled Durian Pudding	\$12 per person
金碧辉煌 (杨枝甘露)	Chilled Mango Sago with Pomelo	\$8 per person
欢庆团圆 (状元红枣茶汤圆)	Sweet Soup with Dried Longan and Glutinous Rice Balls	\$12 per person
万事迎风顺 (四川锅饼)	Sichuan Red Bean Paste Pancakes	\$12 (S) \$24 (L)
步步高升 (年糕三拼)	Trio of 'Nian Gao' - Chilled D24 Durian 'Nian Gao' Roll - Crispy Spring Roll 'Nian Gao' - Steamed Cassava 'Nian Gao' with Fresh Coconut	\$32 \$42 \$52 (9 pcs) (12 pcs) (15 pcs)
锦上添花 (榴槤年糕卷)	Chilled D24 Durian 'Nian Gao' Roll	\$32 per order (6 slices)
财源广进 (金薯雪花年糕)	Steamed Cassava 'Nian Gao' with Fresh Coconut	\$28 per order (6 pcs)
福星高照 (迷你红豆鲤鱼年糕)	Fortune Koi Fish 'Nian Gao' with Red Bean Paste	\$12 per order (2 pcs)

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点心

DIM SUM

(Available only for lunch from 24th January to 5th February 2021)

小笼汤包	Steamed Pork Dumpling 'Tang Bao'	\$10 per order (4 pcs)
水晶鲜虾饺	Steamed Crystal Prawn Dumpling 'Har Gau'	\$8 per order (4 pcs)
鱼子蒸烧卖	Steamed Chicken and Prawn Dumpling 'Siew Mai'	\$8 per order (4 pcs)
香滑鲜虾肠粉	Steamed Rice Roll with Fresh Prawns	\$9 per order
蚝油鲜竹卷	Steamed Beancurd Skin Roll with Chicken and Prawns	\$8 per order (3 pcs)
潮州式粉粿	Steamed Teochew Dumpling	\$8 per order (3 pcs)
蜜汁叉烧包	Steamed Barbecued Pork Bun	\$8 per order (3 pcs)
豉汁蒸排骨	Steamed Spare Ribs with Black Bean Sauce	\$8 per order
鲜虾腐皮卷	Deep-fried Beancurd Skin Roll with Prawns	\$9 per order (3 pcs)
蜂巢芋角仔	Deep-fried Yam Pastry Chicken	\$8 per order (3 pcs)
香脆石榴球	Deep-fried Chicken Parcel	\$8 per order (3 pcs)
香煎萝卜糕	Pan-fried Carrot Cake	\$8 per order (3 pcs)

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