



## 盆钵钵满

### Prosperous Harvest

鸿运福祿壽捞起

(酥炸银针鱼, 鲍鱼, 龙虾捞起)

Prosperity Crispy Silver Bait Fish, Abalone and Cooked Lobster Meat Yusheng

牛年吉祥(霸王花鲜鲍干贝炖鸡汤)

Double-boiled Chicken Soup with Whole Abalone, Dried Scallop and  
'Ba Wang Hua' (Night-blooming Cereus)

年年有余 (香芒梅酱炸鱼扒)

Deep-fried Fish Fillet with Mango and Plum Sauce

恭贺新喜(秘制排骨)

Braised Spare Ribs in Chef's Special Sauce

龙马精神(龙虾捞面)

Stewed Noodles with Lobster

金彩团圆(雪莲子桃胶雪梨)

Chilled Peach Resin with Pear and Snow Lotus Seeds

**\$138++ per person**  
**(Minimum 2 persons)**

Price is subject to 10% service charge and prevailing government taxes.

Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance.



**幸福美满**  
**Bountiful Bliss**

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(酥炸银针鱼, 鲍鱼, 龙虾捞起)

Prosperity Crispy Silver Bait Fish, Abalone and Cooked Lobster Meat Yusheng

连岁有盈余(岷江三拼盘)

**Min Jiang Trio Platter**

- Pan-fried Scallops filled with Shrimp Mousse
- Braised Spare Ribs in Chef's Special Sauce
- Deep-fried Prawns with Crispy Milk

如意吉祥(浓汁蟹肉燕窝羹)

Double-boiled Supreme Bird's Nest with Crabmeat

满堂皆喜庆(香酥爱尔兰鸭)

Crispy Silver Hill Duck served with Homemade Crepes

风生水起 (6 头鲜鲍干贝什菇豆腐)

Braised 6-head Abalone with Dried Scallops and  
Homemade Tofu in Seasonal Greens

嘻哈大欢笑 (XO 酱煎虾皇捞面)

Stewed Noodles with King Prawn in XO Chilli Sauce

金碧辉煌(杨枝雪糕)

Chilled Mango Sago with Pomelo and Ice Cream

**\$168++ per person**  
**(Minimum 4 persons)**



## Lunar New Year Vegetarian Set

岷江素拼盘

Min Jiang Vegetarian Trio Platter

- Crispy Lotus Root with Vegetable Salad
- Crispy Mock Peking Duck served with Pancakes
- Pan-fried Vegetarian Dumpling

竹笙素宝羹

Vegetarian Thick Soup with Bamboo Pith

素鲍玉时蔬

Braised Whole Vegetarian Abalone with Seasonal Greens

酸甜素鱼片

Pan-fried Vegetarian Fish with Sweet and Sour Sauce

良田蔬菜粒炒饭

Vegetarian Fried Rice with Minced Vegetables

杨枝甘露

Chilled Cream of Fresh Mango with Sago Pearls and Pomelo

**\$128++ per person**



**富贵吉祥**  
**Auspicious Prosperity**

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Prosperity Crispy Silver Bait Fish, Abalone and Cooked Lobster Meat Yusheng

五福临门(岷江五拼盘)

Min Jiang Quintet Platter

- Deep-fried Prawns with Wasabi Mayonnaise Dressing
- Stir-fried Freshly Harvested Seasonal Greens and Macadamia Nuts
- Pan-fried Scallops filled with Shrimp Mousse
- Deep-fried Soft Shell Crab with Garlic and Shallots
- Marinated Jellyfish

如意吉祥(浓汁蟹肉扒官燕)

Braised Bird's Nest with Crabmeat in Supreme Sauce

金鸭迎新春(古法木材烤北京鸭)

Legendary Wood-fired Beijing Duck served with Homemade Crepes

年年有余(多宝鱼二味)

Turbot Fish served in Two Styles

- Deep-fried Fish with Almond Flakes and Bread Crumbs
- Stir-fried Fish with Seasonal Vegetables, Hon Shimeji Mushrooms and Truffle Oil

花开富贵(小米南非鲜鲍扒什菇豆腐)

Braised Whole African 5-Head Abalone and Millets with Assorted Mushrooms and Homemade Tofu

瑞气盈门(XO 酱鸭丝炆面蒲)

Braised 'Mee Pok' Noodles with Shredded Duck in XO Chilli Sauce

金碧辉煌(杨枝雪糕伴酥炸年糕)

Deep Fried 'Nian Gao' accompanied with Chilled Mango Sago with Pomelo and Vanilla Ice Cream

**\$2088++ per table of 8 persons**