



发财鱼生

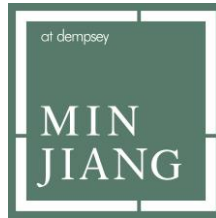
PROSPERITY YUSHENG

		(S)	(L)
鸿运金鲍帝皇蟹捞起 Auspicious Abundance 'Lo Hei' (Abalone and Cooked King Crab Meat)		-	\$268
鲍鱼捞起	Abalone 'Lo Hei'	\$108	\$168
龙虾捞起	Cooked Lobster Meat 'Lo Hei'	\$108	\$168
酥炸咸蛋鱼皮捞起	Crispy Salted Egg Yolk Fish Skin 'Lo Hei'	\$88	\$128
酥脆银针鱼捞起	Crispy Sliver Bait Fish 'Lo Hei'	\$78	\$118
健康素捞起	Vegetarian 'Lo Hei'	-	\$88

Additional Order

鲍鱼	Abalone	\$48 per plate
龙虾	Cooked Lobster Meat	\$48 per plate
帝皇蟹	Cooked King Crab Meat	\$78 per plate
酥炸咸蛋鱼皮	Crispy Salted Egg Yolk Fish Skin	\$38 per plate
酥脆银针鱼	Crispy Sliver Bait Fish	\$28 per plate

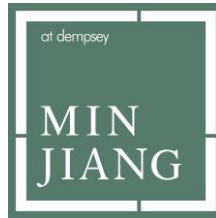
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前菜小吃 APPETISER

厨师拼盘 Chef Goh's Appetiser Platter - Wok-tossed Lobster Medallion coated with Creamy Salted Egg Yolk - Sliced Pork with Marinated Shredded Papaya and Black Garlic - Steamed Egg and Pan-fried Scallop with Truffle Oil	\$30 per person
岷江醉鸡件 Chilled Drunken Chicken in Min Jiang Style	\$12 per order
芝麻脆鳝 Crispy Eel coated with Vinegar Sauce and Sesame Seeds	\$16 per order
肉松银针鱼 Crispy Silver Bait Fish with Pork Floss	\$12 per order
XO 酱炒萝卜糕 Fried Carrot Cake with Special XO Sauce	\$22 per order
椒盐豆腐 Deep-fried Tofu with Salt and Pepper	\$12 per order

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燕窝/汤品

BIRD'S NEST/SOUP

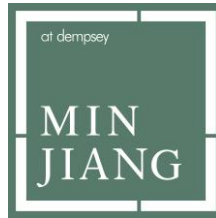
如意吉祥(浓汁蟹肉燕窝羹) Double-boiled Supreme Bird's Nest with Crabmeat	\$72 per person
招财进宝(石榴鲍鱼羹伴春卷) Braised Sea Treasure Soup in Pomegranate Egg White Parcel accompanied with Prawn Spring Roll	\$50 per person
牛年吉祥(霸王花鲜鲍干贝炖鸡汤) Double-boiled Chicken Soup with Whole Abalone, Dried Scallop and 'Ba Wang Hua' (Night-blooming Cereus)	\$38 per person
名扬大地(石酸辣汤伴春卷) Sichuan Hot and Sour Soup accompanied with Prawn Spring Roll	\$18 per person
前程万里(虫草花干贝炖鸡汤) Double-boiled Chicken Soup with Dried Scallops and Cordyceps Flower	\$18 per person
事事如意(云吞京式鸡汤) Double-boiled Chicken Soup with Prawn 'Wanton'	\$18 per person



鲍鱼海味类

ABALONE & SEA TREASURES

代代平安 (鲜鲍发菜蚝豉花菇海参金袋) Braised Abalone with Dried Oysters, Flower Mushrooms, Black Moss and Sea Cucumber in Beancurd Pockets	\$28 per person
花开富贵 (黑与白南非鲜鲍) Black Truffle-braised Whole African 5-head Abalone and Stir-fried Scallop and Egg White with White Truffle Oil	\$60 per person
风生水起 (金汤小米双头鲜鲍) Braised 2-head Abalone with Millets and Seasonal Greens in Golden Sauce	\$88 per person
事事如意 (花胶扣海参时蔬) Braised Fish Maw with Sea Cucumber and Seasonal Greens	\$38 per person
如意吉祥 (鲜鲍海参发菜) Braised whole Abalone with Sea Cucumber and Black Moss	\$88 per order
发财好市 (花菇海参蚝豉发菜) Braised Dried Oysters with Flower Mushrooms, Sea Cucumber and Black Moss	\$68 per order



活海鲜类

'LIVE' SEAFOOD

深海红斑	Ocean-spotted Garoupa	\$18 per 100g
笋壳鱼	Freshwater Marble Goby (Soon Hock)	\$15 per 100g
活虾	Fresh Prawns	\$10 per 100g (Min. 300 g)

Methods of Preparation

Freshwater Marble Goby (Soon Hock) and Ocean-spotted Garoupa

- 酱油清蒸 Steamed with Soya Sauce
- 金菇云耳蒸 Steamed with Black Fungus and Golden Mushrooms
- 川味香蒜炸 Deep-fried with Minced Garlic and Sichuan Chilli
- 酸甜炸 Deep-fried with Sweet and Sour Sauce

Methods of Preparation

Fresh Prawns

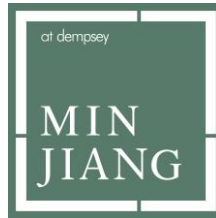
- 蛋白花雕蒸 Steamed with 'Hua Tiao' Wine and Egg White
- 药膳 Poached with Premium Herbs and 'Hua Tiao' Wine
- 上汤焗 Stewed with Superior Stock
- 咸香炒 Wok-fried with Egg Yolk Crumbs



海鲜类

SEAFOOD

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	Seasonal Price
吉星高照 (避风塘乌贼软壳蟹) Typhoon Shelter Squid and Soft Shell Crab	\$38 per order
哈哈大笑 (鸳鸯酥炸虾球) Fresh Prawns served in Two Styles - Wasabi Mayonnaise Dressing - Deep-fried with Crispy Milk	\$48 per order
事事如意 (松菇芦笋炒鲜贝) Sautéed Fresh Scallops with Asparagus and Hon Shimeji Mushrooms	\$48 per order
嘻哈大欢笑 (宫保虾球) Sautéed Prawns with Dried Red Chilli	\$42 per order
欢乐哈哈大笑 (咸香虾皇藕片) Wok-fried King Prawns with Creamy Salted Egg Yolk and Lotus Chips	\$18 per person
生意兴隆 (家乡蒸鲈鱼扒) Steamed Sea Perch with Black Fungus and Golden Mushrooms in Superior Soya Sauce	\$18 per person



家禽类精选

MEAT / POULTRY

金鸭迎春 (古法木材烤北京鸭) Legendary Wood-fired Beijing Duck served with Homemade Crepes	\$128 (Whole)
满堂皆喜庆 (香酥爱尔兰鸭) Crispy Silver Hill Duck served with Homemade Crepes	\$88 (Half) \$138 (Whole)
恭贺新喜 (秘制排骨) Braised Spare Ribs in Chef's Special Sauce	\$15 per person
富贵同祝贺 (咕鲁炒黑豚肉) Deep-fried U.S. Kurobuta Pork Cubes with Sweet and Sour Sauce	\$32 per order
福星高照 (回锅三层肉) Pork Belly with Leek in Spicy Sauce	\$32 per order
财连亨通 (回巢野菌松板猪) Stir-fried Pork Neck with Assorted Wild Mushrooms and Japanese Cucumber	\$32 per order
横财就手 (酥炸元蹄伴酸菜) Deep-fried Pork Knuckle with Pickled Cabbage (Limited quantity per day, subject to availability)	\$88 per order (One-day advance order is recommended)
彩凤晓齐鸣 (玉兰鸡伴姜茸) Steamed Chicken and 'Kai Lan' served with Ginger Paste	\$38 per order
彩凤晓齐鸣 (宫保鸡丁) Diced Chicken with Dried Chilli in Sichuan Style	\$32 per order
恭贺新喜 (黑椒牛柳粒) Sautéed Beef Cubes with Black Pepper Sauce	\$38 per order

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豆腐类/ 田园野菜

BEANCURD, VEGETABLES

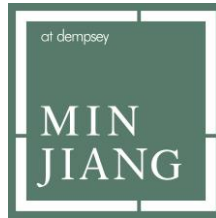
遍地聚黄金(翡翠蟹肉什菇豆腐) Homemade Tofu with Crabmeat, Assorted Mushrooms and Seasonal Greens	\$30 per order
新春添喜庆(渔香茄子) Stewed Eggplant with Minced Chicken and Sichuan Chilli Sauce	\$30 per order
花开富贵(银鱼仔雪菜炒莴笋) Stir-fried Stem Lettuce with Crispy Silver Fish and Pickled Cabbage	\$30 per order
一帆风顺(酥脆金菇三宝蔬) Stir-fried Three Treasure Vegetables with Crispy Golden Mushrooms	\$30 per order
遍地黄金 (花开富贵) Stir-fried Freshly Harvested Seasonal Greens and Macadamia Nuts	\$30 per order



饭/面类

RICE AND NOODLES

龙马精神旺 (龙虾捞面) Stewed Noodles with Lobster	\$128 per order (600g)
嘻哈大欢笑(XO 酱煎虾皇捞面) Pan-fried King Prawn with Noodle in XO Chilli Sauce	\$18 per person
延年添益寿(XO 酱肉碎茄子焖面薄) Braised 'Mee Pok' with Eggplant and Minced Meat in Min Jiang XO Chilli Sauce	\$28 per order
瑞气盈门 (金瓜 XO 酱黑豚叉烧炒饭) Iberico Pork Fried Rice served in Mini Pumpkin accompanied with XO Sauce	\$26 per person
喜爆发红(龙皇贵妃泡饭) Soaked Rice with 'Live' Prawns and White Shimeji Mushrooms	\$22 per person
五谷丰收(樱花虾蟹肉干贝炒饭) Fried Rice with Crabmeat, Dried Scallops and Sakura Ebi	\$40 per order



素食精选

VEGETARIAN

素食三拼盘 Min Jiang Special Combination	\$18 per person
- 烤素方 Crispy Mock Peking Duck served with Pancake	
- 香煎素菜饺 Pan-fried Vegetarian Dumpling	
- 藕片烩蔬菜沙拉 Lotus Root with Vegetable Salad	
香煎素菜饺	\$12 per order
Pan-fried Vegetarian Dumplings	(4pcs)
烤素方	\$25 per order
Crispy Mock Peking Duck served with Pancakes	
竹笙素宝羹	\$12 per person
Vegetarian Thick Soup with Bamboo Piths	
双菇酸辣豆腐羹	\$12 per person
Sichuan Vegetarian Hot and Sour Soup with Duo of Mushrooms and Tofu	
素鲍玉时蔬	\$18 per person
Braised Whole Vegetarian Abalone with Seasonal Greens	
宫保素鸡丁	\$22 per order
Sautéed Diced Mock Chicken with Dried Chilli	
罗汉上素	\$22 per order
Lohan Vegetarian Dish with Preserved Beancurd	
黑椒滑豆腐	\$22 per order
Sautéed Tofu with Black Pepper Sauce	
良田蔬菜粒 蛋炒饭	\$22 per order
Vegetarian Fried Rice with Minced Vegetables and Egg	
良田蔬菜脆生面	\$22 per order
Crispy Noodles with Seasonal Vegetables	

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甜品类 DESSERT

春回大地新 (雪莲子桃胶炖官燕) Double-boiled Bird's Nest with Peach Resin and Snow Lotus Seeds	\$38 per person
步步高升(燕窝紫薯果冻水果伴杏仁脆饼年糕) Bird's Nest, Sweet Potato Jelly and Fresh Fruits in Dragonfruit accompanied by 'Nian Gao' with Teochew-style Candied Brittle	\$20 per person
鸿运当头(雪莲子桃胶雪梨) Chilled Peach Resin with Pear and Snow Lotus Seeds	\$18 per person
财源滚滚来 (四川锅饼雪糕) Min Jiang Sichuan Pancake with Vanilla Ice Cream	\$12 per person
金碧辉煌(杨枝甘露雪糕) Chilled Cream of Fresh Mango with Sago Pearls and Pomelo topped with Vanilla Ice Cream	\$12 per person
金彩团圆(红莲雪耳汤丸) Sweet Dumplings with Lotus Seeds and Red Dates in Clear Sweet Soup	\$12 per person