



盆满钵满
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 'Yu Sheng'

虎年吉祥 (松茸鲍鱼干贝炖鸡汤)
Double-boiled Chicken Soup with
Whole Abalone, Dried Scallops
and Matsutake Mushrooms

年年有余 (香芒梅酱炸鱼扒)
Deep-fried Fish Fillet with
Mango and Plum Sauce

恭贺新喜 (洋葱美国黑豚扒)
Pan-fried U.S. Kurobuta Pork with
Melted Onions

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)



幸福美满
Bountiful Bliss

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 'Yu Sheng'

连岁有盈余(岷江三拼盘)
Min Jiang Trio Platter
- Pan-fried Scallops filled with Shrimp Mousse
- Marinated Red Jellyfish Flower
- 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(蚝皇 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)



Vegetarian Set Menu
7 January – 15 February 2022

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

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 'Yu Sheng'

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 Pork Floss
- Marinated Red Jellyfish Flower

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' 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

\$1,188++ per table of 5 persons

\$1,688++ per table of 8 persons

\$2,088++ per table of 10 persons