

## 发财捞起

### PROSPERITY 'YU SHENG'

三星报喜齐捞起	\$188 (S)
Trio of Prosperity Blessings 'Lo Hei' (Abalone, Lobster and Salmon)	\$238 (L)
龙马精神捞起	\$108 (S)
Prosperity Lobster 'Lo Hei'	\$168 (L)
鲍鱼捞起	\$108 (S)
Abalone 'Lo Hei'	\$168 (L)
三文鱼捞起	\$88 (S)
Salmon 'Lo Hei'	\$128 (L)
健康素捞起	
Vegetarian 'Lo Hei'	\$88 (L)

### ADDITIONAL ORDER

Lobster (300g)	\$88 per order
鲍鱼	\$48 per order
Abalone	
三文鱼	\$30 per order
Salmon	
酥炸金沙鱼皮	\$28 per order
Crispy Salted Egg Yolk Fish Skin	
海蜇花	\$28 per order
Jellyfish Flower	

燕窩/魚翅/湯

**BIRD'S NEST /SHARK'S FIN /SOUP**

金銀滿屋 (岷江迷你佛跳牆) Double-boiled Mini Buddha Jumps Over The Wall	\$138 per person
大吉大利 (高湯蟹肉干撈大鮑翅) Wok-fried Supreme Shark's Fin with Fresh Crabmeat served in Superior Stock	\$108 per person
大展宏圖 (京式蟹肉燕窩羹) Braised Bird's Nest with Crabmeat in Shanghai Style	\$80 per person
一本萬利 (紅燒蟹肉中鮑翅) Braised Superior Shark's Fin with Fresh Crabmeat in Brown Sauce	\$72 per person
福星高照 (酸辣金錢翅) Hot and Sour Shark's Fin Soup	\$48 per person
三陽開泰 (京式菜胆干貝花膠湯) Double-boiled Fish Maw Soup with Dried Scallops per person and Tientsin Cabbage	\$50 per person
生意興隆 (發財蚝豉蓮藕湯) Double-boiled Lotus Root Soup with Dried Oysters and Black Moss	\$20 per person

## 烧烤精选

### BARBECUE SPECIALS

大吉大利(龙虾沙律拼盘) Lobster Salad Combination Platter Lobster Salad, Barbecue Sweet Glazed Unagi, Marinated Jellyfish, Spicy Popcorn Chicken in Sichuan Style, Smoked Duck with Mango	\$168 per order (6 persons)
鸿运当头(南乳去骨猪) Roasted Boneless Suckling Pig with Fermented Beancurd	Seasonal Price
金虎贺岁(化皮乳猪) Crispy Roasted Suckling Pig	Seasonal Price
竹爆新春(樟茶鸭) Camphor Tea Smoked Duck	\$88 Whole
一本万利(爱尔兰烤鸭) Roasted Silver Hill Irish Duck	\$60 Half \$118 Whole
吉祥如意(蒙古杏片鸡) Mongolian Chicken with Almond Flakes	\$60 Whole
大展鸿图(川式皮蛋口水甘榜鸡) Poached Kampung Chicken with Century Egg and Sesame in Sichuan Style	\$32 Half \$60 Whole

## 鲍鱼海味类

### ABALONE /SEA TREASURES

如意吉祥 (鲍汁焗澳洲二头鲍) Slow-braised Australian 2-Head Abalone with Garden Greens	\$98 per person
富贵有余 (发财鲍鱼花胶) Braised Whole Australian Abalone with Fish Maw	\$68 per person
双星报喜 (黑松露汁焗南非五头鲍) Slow-braised African 5-Head Abalone with Black Truffle Sauce	\$62 per person
欢天喜地 (发财鹅掌扣花胶冬菇) Braised Goose Web with Fish Maw, Black Mushrooms and Black Moss	\$188 (S) \$376 (L)
好事发财 (发财蚝事海参灵芝菇时蔬) Braised Sea Cucumber with Chinese Dried Oysters, Black Moss, 'Ling Zhi' Mushrooms and Seasonal Greens	\$68 (S) \$136 (L)



## 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	\$23 per person
年年慶有餘 (金銀蒜蒸鱈魚扒) Steamed Sea Perch Fillet with Minced and Fried Garlic	\$23 per person
大吉大利 (奶檸老虎蝦) Tiger Prawns with Creamy Lemon Sauce	\$66 (S) \$132 (L)
嘻哈大笑 (腰果官保蝦球) Wok-fried Prawns with Dried Red Chilli and Cashew Nuts	\$42 (S) \$82 (L)
笑口常開 (鮮貝蝦球炒西蘭花) Stir-fried Fresh Scallops and Prawns with Broccoli	\$48 (S) \$96 (L)
代代平安 (XO 醬珊瑚蚌炒時蔬) Sautéed Coral Clams with Seasonal Green in XO Sauce	\$32 (S) \$64 (L)

*Prices are 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. A La Carte Menu is not available on Chinese New Year Eve (31 January 2022) for dinner.*

## 活海鲜类

### 'LIVE' SEAFOOD

澳洲龙虾 (须 2 天前预定) Australian Lobster ( <i>Advance order of 2 days required</i> )	Seasonal Price
本地龙虾 Local Lobster	\$20 per 100g
生虾 'Live' Prawn	\$12 per 100g (Min 500g)

#### 煮法 Cooking Style

姜葱焗  
Wok-fried with Superior Broth  
金银蒜蒸  
Steamed with Minced and Fried Garlic  
金沙  
Wok-fried with Creamy Salted Egg Yolk

## 活鱼

### 'LIVE' FISH

多宝鱼 Turbot Fish	\$20 per 100g
海星斑 Star Grouper	\$18 per 100g
笋壳 Marble Goby ('Soon Hock')	\$15 per 100g

#### 煮法 Cooking Style

清蒸  
Steamed with Superior Soya Sauce (Hong Kong-style)  
金银蒜蒸  
Steamed with Minced and Fried Garlic  
油浸  
Deep-fried with Soya Sauce

## 肉与家禽类

### MEAT/POULTRY

金碧辉煌 (胡麻酱香煎和牛) Pan-seared Wagyu Beef with Goma Sauce	\$80 per order
富甲万里 (中式煎黑猪扒) Pan-fried Kurobuta Pork Cutlet in Chinese Style	\$20 per person
横财就手 (红烧猪手生菜) Braised Pig's Trotter with Chinese Lettuce in Brown Sauce	\$48 Half \$88 Whole
富贵同祝贺 (芦笋黑椒牛柳粒) Wok-fried Beef Cubes with Asparagus in Black Pepper Sauce	\$40 (S) \$80 (L)
前程万里 (酱爆伊比利亚花腩) Stir-fried Ibérico Pork Belly with Spicy Bean Sauce	\$40 (S) \$80 (L)
得心应手 (腰果官保鸡丁) Wok-fried Diced Chicken with Dried Red Chilli and Cashew Nuts	\$32 (S) \$64 (L)

## 蔬菜 / 豆腐

### VEGETABLES/BEANCURD

彩凤晓齐鸣 (蟹肉竹笙酿金菇豆腐扒时蔬) Braised Crabmeat with Homemade Beancurd, Enoki Mushrooms stuffed in Bamboo Pith and Seasonal Greens	\$48 (S) \$96 (L)
皆大迎欢喜 (芥兰炒牛肉片) Stir-fried 'Kai Lan' with Sliced Beef	\$38 (S) \$76 (L)
和谐幸福 (鲜百合松菇炒露笋) Sautéed Asparagus with Fresh Lily Bulbs and Hon Shimeji Mushrooms	\$30 (S) \$60 (L)
迎春接福 (干煸四季豆) Wok-fried String Beans with Minced Meat	\$28 (S) \$56 (L)
多福多寿 (渔香茄子) Stewed Eggplant with Minced Meat and Sichuan Chilli	\$28 (S) \$56 (L)

## 饭/面类

### RICE/NOODLES

龙马精神旺(姜葱松菇龙虾焖生面) Stewed Egg Noodles with Lobster, Spring Onions and Ginger	\$48 per person
横财就手(猪手焖米粉) Stewed Rice Vermicelli with Pig's Trotters	\$50 (S) \$100 (L)
满堂皆喜庆(海鲜炒面线) Stir-fried 'Mee Sua' with Seafood	\$38 (S) \$76 (L)
丰收贺年(XO 酱老虎虾焖面卜) Stewed 'Mee Pok' with Tiger Prawn in XO Sauce	\$66 (S) \$132 (L)
五谷丰收(砂煲腊味饭) Claypot Rice with Assorted Preserved Meat	\$88 (S) \$176 (L)
星光闪烁(瑶柱鱼子鲜蟹肉炒饭) Fried Jasmine Rice with Fresh Crabmeat, Dried Scallops and Fish Roe	\$38 (S) \$76 (L)



## 素食佳肴

### VEGETARIAN

延年益寿(岷江素酸辣汤) Vegetarian Sichuan Hot and Sour Soup	\$15 per person
五谷丰收(竹笙豆腐煲) Braised Beancurd with Bamboo Pith in Claypot	\$32 (S) \$64 (L)
星光闪烁(黑椒豆腐) Wok-fried Beancurd with Black Pepper Sauce	\$30 (S) \$60 (L)
丰收贺年(腰果官保素鸡) Wok-fried Vegetarian Chicken with Dried Red Chilli and Cashew Nuts	\$30 (S) \$60 (L)
事事如意(什菜脆生面) Crispy Noodles with Mixed Vegetables	\$36 (S) \$72 (L)
欢庆团圆(什菜锅巴) Rice Crisp with Mixed Vegetables	\$36 (S) \$72 (L)
财源滚滚来(酸辣锅巴) Rice Crisp with Sichuan Hot and Sour Soup	\$36 (S) \$72 (L)
年年多福寿(蜜豆粒素炒饭) Vegetarian Fried Rice with Honey Beans	\$30 (S) \$60 (L)

## 甜品类

### DESSERT

合家团圆(红莲炖官燕) Double-boiled Bird's Nest with Lotus Seeds and Red Dates	\$80 per person
万古长青(红莲炖柿饼雪蛤) Double-boiled Hasma with Lotus Seeds and Dried Persimmon	\$32 per person
欢庆团圆(状元红枣茶汤圆) Sweet Soup with Dried Longans and Glutinous Rice Balls	\$12 per person
甜甜蜜蜜(椰盅牛油果咖啡雪糕) Chilled Cream of Avocado with Coffee Ice Cream served in Young Coconut	\$18 per person
金碧辉煌(杨枝甘露) Chilled Mango Sago with Pomelo	\$10 per person
步步高升 (年糕三拼) Trio of 'Nian Gao' - Chilled D24 Durian 'Nian Gao' Roll - Crispy Spring Roll 'Nian Gao' - Pan-fried 'Nian Gao' with Pumpkin and Coconut	\$32 per order (9 pcs)
锦上添花 (D24 榴槿年糕卷) Chilled D24 Durian 'Nian Gao' Roll	\$32 per order (6 slices)
福星高照(迷你红豆鲤鱼年糕) Fortune Koi Fish 'Nian Gao' with Red Bean Paste	\$18 per order (2pcs)
金玉满堂(香煎椰丝金瓜年糕) Pan-fried 'Nian Gao' with Pumpkin and Coconut	\$26.80 per order (6pcs)