



2021 新年套餐 *Chinese New Year Set Menu*

千祥云集素食套餐 *Auspicious Vegetarian Set*

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酥炸茄子条拌千丝卷

Deep-fried Eggplant with Vegetarian Spring Rolls

愉耳黄耳竹笙菜胆汤

Double-boiled Bamboo Pith Soup with Brown Shoot & Cabbage

腰果鲜百合云耳炒芦笋

Stir-fried Asparagus with Lily Buds, Fungus & Cashew Nuts

百灵菌杞子扒时蔬

Braised Assorted Mushrooms with Seasonal Vegetable

素腿菜粒炒饭

Fried Rice with Diced Vegetarian Ham and Vegetable

清汤圆肉汤丸

Ching Teng with Glutinous Rice Dumpling

\$86 w/GST per person



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金玉满堂套餐 Blessing Set

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三文鱼捞生 (齐齐捞起)

Prosperity Salmon Yu Sheng

鲨鱼骨瑶柱炖花胶菜胆汤 (生意兴隆)

Double-boiled Shark's Cartilage Soup with Fish Maw, Conpoy & Chinese Cabbage

雪菜松菇蒸鲈鱼 (风调雨顺)

Steamed Sea Perch Fillet with Shimeji Mushroom & "Xue Cai"

蚝皇十头鲍带子花菇时蔬 (纳福元宝)

Braised Abalone with Scallop, Mushroom & Seasonal Vegetable

菜丝生炒腊味糯米饭 (五谷丰收)

Stir-fried Glutinous Rice with Preserved Meat

红莲桃胶汤圆 (福寿康宁)

Double-boiled Peach Resin with Red Dates & Glutinous Rice Ball

美点映双辉 (步步高升)

Petit Fours

\$108 w/GST per person (*Min. 2 persons*)



2021 新年套餐 *Chinese New Year Set Menu*

财运亨通套餐 **Abundance Set**

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三文鱼捞生 (齐齐捞起)

Prosperity Salmon Yu Sheng

红烧雪蛤蟹肉金瓜羹 (大展鸿图)

Braised Crab Meat with Hasma & Pumpkin Soup

翡翠鲜百合夏果带子 (金银满屋)

Stir-fried Scallop with Lily Buds & Macadamia Nuts

蒜香蒸鲈鱼 (年年有余利)

Steamed Sea Perch Fillet with Garlic Paste & Supreme Soya Sauce

碧绿发菜原粒柱甫伴百灵菌 (好事齐来)

Braised Dried Scallop & Black Moss with "Bai Ling" Mushroom

金牌脆皮烧鸭 (春风得意)

Cantonese Style Crispy Roasted Duck

肉丝银芽韭黄伊面 (丰衣足食)

Stir-fried Ee Fu Noodles with Shredded Meat & Bean Sprouts

杏仁茶汤圆 (甜甜蜜蜜)

Hot Almond Cream with Glutinous Black Sesame Ball

美点映双辉 (如意伴美景)

Petit Fours

\$498 w/GST for 5 persons



2021 新年套餐 *Chinese New Year Set Menu*

生意兴隆套餐 **Prosperity Set**

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三文鱼捞生 (齐齐捞起)
Prosperity Salmon Yu Sheng

红烧三喜羹 (财源滚滚)
Braised Crab Meat with Fish Maw & Mushroom in Thick Soup

翡翠X.O.酱爆松子虾球 (黄金万两)
Stir-fried Prawns with Pine Nuts & Seasonal Vegetable in X.O. Sauce

香菜脯蒸雪鱼 (鱼跃龙门)
Steamed Cod Fish Fillet with "Chye Po" in Light Soya Sauce

瑶柱竹笙花菇时蔬 (竹报平安)
Braised Dried Scallop with Mushroom, Bamboo Pith & Seasonal Vegetable

金牌脆皮吊烧鸡虾饼 (家肥屋润)
Crispy Roasted Chicken served with Prawn Crackers

菜丝生炒腊味饭 (四季进财)
Stir-fried Glutinous Rice with Preserved Meat

元肉莲子桃胶甜汤 (万紫千红)
Double-boiled Dried Longan with Peach Resin Sweet Soup

美点映双辉 (步步高升)
Petit Fours

\$598 w/GST for 5 persons



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三文鱼捞生 (鸿运发财)

Prosperity Salmon Yu Sheng

红烧竹笙海味羹 (吉祥富贵)

Braised Bamboo Pith With Dried Seafood Thick Soup

翡翠川酱鸿喜菇带子虾球 (锦上添花)

Stir-fried Prawns & Scallop with Shimeji Mushroom in Szechuan Sauce

陈皮姜丝蒸鲈鱼 (年年有余)

Steamed Sea Perch Fillet with Tangerine Skin & Ginger Slice

蚝皇三头鲍鱼柱甫花菇 (富贵荣华)

Braised 3 Headed Whole Abalone with Dried Scallop & Mushroom

金牌烧鸭 (诸事如意)

Cantonese Style Crispy Whole Roasted Duck

蟹肉炆伊面 (洋洋得意)

Braised Ee Fu Noodle with Crab Meat

红莲炖雪蛤 (四季如蜜)

Double-boiled Hasma with Red Dates & Lotus Seeds

美点映双辉 (步步高升)

Petit Fours

\$1,188 w/GST for 8 persons