



2019 LUNAR NEW YEAR EVE REUNIONS OF JOY

三文鱼捞生

Salmon and Crispy Fish Skin Yu Sheng

杏液牛肝菌炖花胶

Double-Boiled Fish Maw with Boletus Mushroom in Almond Superior Stock

金盏榄酱玉带虾球

Stir-Fried Scallop, Shrimp and Sweet Pea with Olive in Taro Nest

黑金蒜蒸比目鱼

Steamed Pacific Halibut in Black Garlic Sauce

万豪烧鸡

Wan Hao Signature Crispy Chicken

鲍脯发菜宝袋横财就手

Stewed Sliced Abalone with Pork Knuckle, Dried Oyster, Black Moss, Seasonal Vegetable and Mushroom wrapped in Bean Curd Skin

黄金脆米腊味糯米饭

Wok-Fried Glutinous Rice with Chinese Sausage and Crispy Rice wrapped in Lotus Leaf

红莲海底椰雪蛤

Chilled Hashima with Sea Coconut, Red Date and Dried Longan

酥皮芋茸年糕锅饼

Deep-Fried Nian Gao Pancake with Yam Paste

**\$108.80++ per person
(4 to 8 persons)**

Available on 4 February 2019

Prices are subject to 10% service charge and 7% Goods & Services Tax (GST)



2019 LUNAR NEW YEAR EVE REUNIONS OF GREAT FORTUNE

鸳鸯齐捞生

Tuna, Salmon and Crispy Fish Skin Yu Sheng

杏液牛肝菌炖花胶

Double-Boiled Fish Maw with Boletus Mushroom in Almond Superior Stock

百香果酱伴脆皮龙虾球

Deep-Fried Lobster with Passionfruit Mayonnaise and Cereal

豆酥肉松蒸顺福鱼

Steamed Goby Fish with Preserved Bean and Chicken Floss in Light Superior Soy Sauce

人参爱尔兰鸭

Ginseng Marinated Irish Roast Duck

5 头鲍发菜布袋横财就手

Stewed 5-Head Sliced Abalone with Pork Knuckle, Dried Oyster, Black Moss, Seasonal Vegetable and Mushroom wrapped in Bean Curd Skin

黄金脆米腊味糯米饭

Wok-Fried Glutinous Rice with Chinese Sausage and Crispy Rice wrapped in Lotus Leaf

六味雪蛤

Chilled Hashima with Rock Sugar, Candied Melon, Longan, White Fungus and Malva Nut

桂花马蹄糕拼酥皮芋茸年糕锅饼

Chilled Osmanthus Jelly with Wolfberry and Water Chestnut
Deep-Fried Nian Gao Pancake with Yam Paste

**\$128.80++ per person
(8 to 10 persons)**

Available on 4 February 2019

Prices are subject to 10% service charge and 7% Goods & Services Tax (GST)



2019 LUNAR NEW YEAR EVE REUNIONS OF SPLENDOUR

千孙鲍鱼鱼生

Abalone, Salmon and Crispy Fish Skin Yu Sheng

红花海味燕窝羹

Braised Bird's Nest with Assorted Dried Seafood Broth and Saffron

金盏极品酱玉带虾球

X.O. Sauce Sautéed Scallop and Prawn in Taro Nest

麒麟蒸红星斑

Steamed Red Garoupa with Sliced Ham and Black Mushroom in Light Superior Soy Sauce

人参爱尔兰鸭

Ginseng Marinated Irish Roast Duck

5 头鲍发菜海参横财就手

Braised 5-Head Abalone with Sea Cucumber and Seasonal Vegetables

黄金脆米腊味糯米饭

Wok-Fried Glutinous Rice with Chinese Sausage and Crispy Rice wrapped in Lotus Leaf

金盅杏茶雪蛤

Double-Boiled Almond Puree with Hashima in Mini Pumpkin

桂花马蹄糕拼酥皮芋茸年糕锅饼

Chilled Osmanthus Jelly with Wolfberry and Water Chestnut
Deep-Fried Nian Gao Pancake with Yam Paste

**\$1588++ per table
(10 persons)**

Available on 4 February 2019

Prices are subject to 10% service charge and 7% Goods & Services Tax (GST)



2019 LUNAR NEW YEAR EVE REUNIONS OF GRANDEUR

至尊魚生撈起

Lobster, Sea Urchin, Hokkaido Scallop, Tuna, Salmon, Caviar and Crispy Fish Skin Yu Sheng

乳豬全體

Roast Suckling Pig

上官海皇燉紅菌

Double-Boiled Chicken Soup with Russula Mushroom, Fish Maw and Sea Cucumber

南非 22 頭干鮑扣瑤柱東環

Braised South African 22-Head Abalone with Conpoy and Winter Melon

藏紅花蒸鱈魚

Steamed Cod Fish with Saffron Superior Stock

金沙咸香大海蝦

Deep-Fried Giant Tiger Prawn with Chicken Floss and Salted Egg

沙鍋臘味飯

Claypot Rice with Chinese Sausage and Cured Duck in Soy Sauce

椰盅杏汁官燕

Double-Boiled Almond Cream with Bird's Nest in Whole Coconut

桂花馬蹄糕拼酥皮芋茸年糕蛋挞

Chilled Osmanthus Jelly with Wolfberry and Water Chestnut
Baked Nian Gao Tart with Yam Paste

**\$2088++ per table
(10 persons)**

Minimum of 2-day advance order required

Available on 4 February 2019
Prices are subject to 10% service charge and 7% Goods & Services Tax (GST)