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)
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头鲍发财布袋横财就手
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)
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)
2019 LUNAR NEW YEAR EVE
REUNIONS OF GRANDEUR

至尊鱼生捞起
Lobster, Sea Urchin, Hokkaido Scallop, Tuna, Salmon, Caviar and Crispy Fish Skin Yu Sheng

乳猪全体
Roast Suckling Pig

上官海皇炖红菌
Double-Boiled Chicken Soup with Russula Mushroom, Fish Maw and Sea Cucumber

南非 22 头干鲍扣瑶柱东环
Braised South African 22-Head Abalone with Conpoy and Winter Melon

藏红花蒸鳕鱼
Steamed Cod Fish with Saffron Superior Stock

金沙咸香大海虾
Deep-Fried Giant Tiger Prawn with Chicken Floss and Salted Egg

沙锅腊味饭
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

桂花马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)