



Available From 21<sup>st</sup> January Till 19<sup>th</sup> February 2019

猪事顺利 吉祥年  
auspicious menu

开心果仁松露野菜沙律  
Pistachio With Organic Greens  
In Truffle And Lychee Dressing

迷你大華盆菜  
鲍鱼, 海参, 花菇, 鱼鳔, 鱼柳, 龙虾肉  
Majestic Mini Deluxe Treasures Claypot  
abalone, sea cucumber, flower mushroom,  
fish maw, fish fillet, lobster meat

蒜油粉丝蒸鲈鱼扒  
Steamed Sea Perch Fillet With Fragrant Garlic Oil,  
Crystal Vermicelli In Light Soya Sauce

五彩龙虾尾焖生麵  
Stewed Boston Lobster Noodles With  
Diced Vegetable

柚子汁金桔苹果红枣  
Refreshing Apple With Kumquat, Red Dates  
And Honey Pomelo Citrus

传统芋香炸年糕  
Traditional Layered Nian Gao  
With Yam And Sweet Potato

\$118 per person  
(minimum 2 persons)

猪猪得意 财运旺  
blissful menu

鸿運齊撈起  
Atlantic Salmon Lo Hei

迷你大華盆菜  
鲍鱼, 海参, 花菇, 鱼鳔, 鱼柳, 龙虾肉  
Majestic Mini Deluxe Treasures Claypot  
abalone, sea cucumber, flower mushroom,  
fish maw, fish fillet, lobster meat

极品酱带子露笋  
Sautéed Scallops With Asparagus  
In X.O Chilli Sauce

蒜油粉丝蒸鲈鱼扒  
Steamed Sea Perch Fillet With Fragrant Garlic Oil,  
Crystal Vermicelli In Light Soya Sauce

羊肚菌素饺子伴芥兰  
Poached Vegetarian Dumplings With  
Morel Mushroom Garnished With Kai-Lan  
In Soya Vinaigrette

柚子汁金桔苹果红枣配传统芋香炸年糕  
-Refreshing Apple With Kumquat, Red Dates  
And Honey Pomelo Citrus  
-Traditional Layered Nian Gao  
With Yam And Sweet Potato

\$99 per person  
(minimum 4 persons)

猪你开心 结善缘  
vegetarian menu

开心果仁松露野菜沙律  
Pistachio With Organic Greens  
In Truffle And Lychee Dressing

发财金盅竹笙三菇汤  
Double-boiled Vegetarian Clear Soup With  
Trio Of Mushrooms, Bamboo Pith,  
Served In Whole Golden Pumpkin

宫保腰果豆腐  
Wok-Fried Tofu With Cashew Nuts  
And Dried Chilli In Kong Po Sauce

羊肚菌素饺子伴芥兰  
Poached Vegetarian Dumplings With  
Morel Mushroom Garnished With Kai-Lan  
In Soya Vinaigrette

柚子汁金桔苹果红枣  
Refreshing Apple With Kumquat, Red Dates  
And Honey Pomelo Citrus

传统芋香炸年糕  
Traditional Layered Nian Gao  
With Yam And Sweet Potato

\$88 per person

price is subject to 10% service charge and prevailing government taxes.



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猪圆玉润 迎新春  
contentment menu

鸿運齊撈起  
Atlantic Salmon Lo Hei

干贝美国螺头炖三芭鸡汤  
Double-Boiled American Conch Soup With  
Kampong Chicken And Conpoy

极品酱带子露笋  
Sauteed Scallops With Asparagus  
In XO Chilli Sauce

猪圆玉润盆菜  
圆蹄, 鲍鱼, 鱼鳔, 海参, 蚝豉, 花菇,  
干贝, 鱼柳, 芋头·发菜  
Majestic Deluxe Treasures Claypot  
trotter, abalone, fish maw, sea cucumber, dried oyster,  
flower mushroom, conpoy, fish fillet, yam, black moss

五彩龙虾尾焖生麵  
Stewed Boston Lobster Noodles With  
Diced Vegetable

柚子汁金桔苹果红枣 配 传统芋香炸年糕  
-Refreshing Apple With Kumquat, Red Dates  
And Honey Pomelo Citrus  
-Traditional Layered Nian Gao  
With Yam And Sweet Potato

\$999 Per Table  
(8-10 People dining)

猪年包你 行好运  
delightful menu

鲍鱼三文鱼齊撈起  
Abalone And Atlantic Salmon Lo Hei

干贝螺头鸡汤炖花胶王  
Double-Boiled American Conch Soup With  
Chicken, Conpoy And Superior Fish Maw

爱尔兰烧鸭  
Roasted Ireland Silver Hill Duck

清蒸野生大笋壳  
Steamed Live Wild Giant Soon Hock  
In Light Soya Sauce

迷你大華盆菜  
鲍鱼, 海参, 花菇, 鱼鳔, 鱼柳, 龙虾肉  
Mini Deluxe Treasures Claypot  
abalone, sea cucumber, flower mushroom,  
fish maw, fish fillet, lobster meat

五彩龙虾尾焖生麵  
Stewed Boston Lobster Noodles With  
Diced Vegetable

金桔冰糖炖官燕  
Double-boiled Bird's Nest With  
Kumquat And Rock Sugar

传统芋香炸年糕  
Traditional Layered Nian Gao  
With Yam And Sweet Potato

\$1688.00 Per Table  
(8-10 People dining)

金猪报喜 百福臻  
eternity menu

澳龙三文鱼齊撈起  
Australian Lobster And Salmon Lo Hei

干贝螺头鸡汤炖墨国鲍鱼  
Double-Boiled American Conch Soup With  
Chicken, Conpoy And Mexican Diced Abalone

大红烤乳猪  
Barbecued Whole Suckling Pig

清蒸东星斑  
Steamed Live Leopard-Coral Trout  
In Light Soya Sauce

迷你蟹钳盆菜  
蟹钳, 鲍鱼·海参, 花菇, 鱼鳔, 鱼柳, 龙虾肉  
Mini Deluxe Treasures Claypot  
crab claw, abalone, sea cucumber, flower mushroom,  
fish maw, fish fillet, lobster meat

生拆澳洲龍蝦五彩生麵  
Stewed Australian Lobster Noodles With  
Diced Vegetable

金桔冰糖炖官燕  
Double-boiled Bird's Nest With  
Kumquat And Rock Sugar

传统芋香炸年糕  
Traditional Layered Nian Gao  
With Yam And Sweet Potato

\$2388.00 Per Table  
(8-10 People dining)

price is subject to 10% service charge and prevailing government taxes.