



好运鱼生庆新春
Prosperity Yu Sheng
Lo Hei

鸿运齐捞起
Atlantic Salmon Lo Hei

STANDARD

68

SMALL

98

LARGE

 雪梨彩丝齐捞起

Snow Pear And Mixed Vegetables Lo Hei

48

SMALL

68

LARGE

PER PLATE

鲍鱼

Abalone

48

鲑鱼

Atlantic Salmon

28

脆鱼皮

Crispy Fish Skin

18

银鱼

Crispy Whitebait

18

雪梨

Snow Pear

12

海蜇

Jelly Fish

10

箔脆

Crispy Crackers

5

澳洲龍蝦

Australian Lobster

SEASONAL PRICE

YU SHENG CONTAINS PEANUT, PLEASE NOTIFY US OF ANY ALLERGY OR INTOLERANCE BEFORE ORDERING.



SIGNATURE



SPICY



VEGETERIAN

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES



烧味
Barbecued

	STANDARD
烤乳猪 Barbecued Whole Suckling Pig	298 WHOLE
京式爱尔兰鸭 Roasted Ireland Silver Hill Duck	98 WHOLE
In Peking Style Served With Rose Pancake, Scallion And Cucumber	58 HALF
爱尔兰烧鸭 Roasted Ireland Silver Hill Duck	80 WHOLE
	48 HALF
当红炸子鸡 Roasted Crispy Chicken	68 WHOLE
	38 HALF

餐前小菜
Appetizers

	STANDARD
🍖 头手叉烧 Kurobuta Pork Char Siew By Master Chef	18
🍖 五香花腩片 Crispy Kurobuta Pork Belly Marinated With Five Spice	18
🐟 椒盐白饭鱼 Crispy Whitebait With Fine Salt And Pepper	18
🐟 黄金炸鱼皮 Crispy Fish Skin With Salted Egg Yolk	18
🌿 羊肚菌春卷 Vegetable Spring Roll With Morel Mushroom 6pcs	18



PER PERSON

汤/羹

Soup / Broth

- | | |
|---|----|
|  豆腐粟米羹 | 16 |
| Sweetcorn Soup With Tofu | |
|  古月酸辣羹 | 16 |
| Hot And Sour Seafood Soup | |
| 黄焖蟹肉鱼鳔羹 | 18 |
| Crabmeat Broth | |
| With Fish Maw And Mushroom | |
| 发财金盅汤 | 28 |
| (海鲜 或 素粒) | |
| Double-Boiled Clear Soup Served | |
| In Whole Golden Pumpkin | |
| (Seafood Or Diced Vegetables) | |
| 迷你大華盆菜 | 38 |
| 鲍鱼, 花菇, 鱼鳔, 蚝豉, 豆筋, 鱼柳, 烟鸭, 西兰花 | |
| Majestic Mini Deluxe Treasures Claypot | |
| Abalone, Flower Mushroom, Fish Maw, | |
| Dried Oyster, Beancurd Stick, Fish Fillet, | |
| Smoked Duck, Broccoli | |



鮑, 參, 翅, 肚
Shark's Fin /
Abalone

PER PERSON

-  大華煲仔蟹肉鮑翅 38
Signature Claypot Shark's Fin Soup
With Crabmeat And Mushroom Served With
Beansprouts, Coriander Leaf
- 紅燒蟹肉蟹黃鮑翅 68
Braised Shark's Fin With
Crabmeat And Crab Roe
- 黑松露海中寶燉鮑翅 68
鮑翅, 鮑魚, 黑松露, 螺頭, 干貝
Double-Boiled Sea Treasures Soup With
Black Truffle, Shark's Fin And Abalone
- 墨西哥鮑脯薏仁露筍 58
Braised Mexican Abalone Cube
With Barley And Garden Greens
- 中湯鮑伴薏仁露筍 80
Braised Medium Whole Abalone
With Barley And Garden Greens

STANDARD

- 桂花翅生菜盞 68
Scrambled Egg With Sautéed Shark's Fin
And Crabmeat Served On Lettuce
- 大華招牌盆菜 288
鮑魚, 圓蹄, 魚鰾, 發財, 蠔豉, 花菇, 乾貝, 魚柳, 烟鴨, 芋頭
Majestic Deluxe Treasures Claypot
Whole Abalone, Trotter, Fish Maw,
Black Moss, Dried Oyster, Conpoy,
Flower Mushroom, Fish Fillet,
Smoked Duck, Yam
-30mins waiting time



游水龍蝦,
生蝦, 竹蚌
Live Seafood

PER PIECE

波士頓龍蝦
Boston Lobster 700g 98
每只 Each

澳洲龍蝦
Australian Live Lobster 1200g SEASONAL PRICE

 姜葱焗伊麵
Stewed Noodles With Ginger
And Spring Onion

 姜葱白胡椒爆
Sauteed With Ginger And Spring Onion
In White Pepper Sauce

 新加坡式辣椒煮
Singapore Style Chilli Sauce

馒头 (蒸/炸) 8
Man Tou (Steam/ Fried) 4pcs

STANDARD

豉油皇煎生蝦 40
Pan-Fried Fresh Prawns With Garlic
And Sweet Soya Dressing

 辣椒干烧生蝦 40
Pan-Fried Fresh Prawns
With Sweet, Sour And Spicy Sauce

七味盐烧生蝦 40
Pan-Fried Fresh Prawns With Seven Spices Salt

蒜油粉丝蒸竹蚌 72
Steamed Scotland Bamboo Clam
With Crystal Vermicelli And Fragrant Garlic Oil



生猛游水魚
Live Fish

老虎斑 80
Tiger Grouper 800g 每只 Each

东星斑 168
Leopard Coral-Trout 800g 每只 Each

Cooking Method:

清蒸
Steamed In Superior Light Soya Sauce

油浸
Fried With Superior Light Soya Sauce

茄子豆筋煲
Braised With Eggplant And Gluten In Claypot

姜葱蒜子
Stewed With Ginger, Scallion And Garlic

野生笋壳 16
Wild Soon Hock 每百克 per 100g

老鼠斑 38
High Finned Grouper 每百克 per 100g

丁加兰 SEASONAL PRICE
Tenggalan Fish

苏丹鱼 SEASONAL PRICE
Sultan Fish

多宝鱼 SEASONAL PRICE
Turbot Fish

活象拔蚌 SEASONAL PRICE
Live Geoduck



STANDARD

海鲜
Seafood

- | | |
|--|----|
|  极品酱玉带芦笋 | 38 |
| Sautéed Diver Scallops With
Asparagus In XO Chilli Sauce 8pcs | |
| 澳洲鲜带子 松茸菇露笋 | 38 |
| Sautéed Australian Scallops With Asparagus
And Honshimeiji Mushrooms 8pcs | |
| 蒜油粉丝蒸鲈鱼扒 | 48 |
| Steamed Sea Perch Fillet With
Crystal Vermicelli And Fragrant Garlic Oil
In Light Soya Sauce | |
|  东瀛芥茉酱虾球 | 38 |
| Crispy Prawns With Wasabi Mayo Dressing
6pcs | |
|  辣椒虾球 | 36 |
| Fried Prawns With Spicy Chilli Sauce 6pcs | |
| 馒头 (蒸/炸) | 8 |
| Man Tou (Steam/ Fried) 4pcs | |



STANDARD

猪肉/牛肉/家禽
Pork / Beef / Poultry



三果咕嚕肉

Sweet And Sour Pork With Mixed Fruits

30

宫保腰果鸡丁

Wok-Fried Chicken Cubes With Cashew Nuts
And Dried Chilli In Kong Po Style

30

木耳姜酒鸡煲

Claypot Free Range Chicken With
Glutinous Rice Wine, Ginger And Wood Ears

38

黑椒蒜片牛柳粒

Pan-Fried Diced U.S Beef Tenderloin
With Black Pepper Sauce

30

鹿儿岛和牛灼蚝菇

Poached Sliced Of Kagoshima Wagyu
With Mushrooms In Soya Dressing

60

火山盐烧鹿儿岛和牛

Seared Kagoshima Wagyu Ribeye
With Yuzu Spicy Sauce And Lava Salt

60

红烧元蹄花菇发菜

Braised Pork Trotter With
Mushroom And Black Moss

88



STANDARD

蔬菜/豆腐/鲜菇 Vegetables / Beancurd / Mushrooms	清炒时蔬 西兰花·香港芥兰·露笋 Sautéed Seasonal Vegetables: Broccoli / Hong Kong Kai-Lan / Asparagus	28
	 黑椒鼠耳炒爽菜 Sautéed Mixed Vegetables With Black Fungus, Sliced Lotus Root And Black Pepper	28
	 松露菌味三菇兰度 Sautéed Kai Lan With Trio Of Mushroom And Truffle Sauce	28
	 XO 酱炒露笋 Sautéed Asparagus With XO Chilli Sauce	28
	 九九同心 Stir-Fried Hong Kong Choy-Sum And Chives	28
	  宫保腰果豆腐 Wok-Fried Tofu With Cashew Nuts And Dried Chilli In Kong Po Sauce	28
	上汤蒜子浸苋菜豆筋 Poached Amaranth With Gluten And Whole Garlic In Superior Broth	28
	 四川麻婆豆腐 Braised Spicy "Mapo" Tofu With Minced Beef	28



STANDARD

麵/饭

Noodles / Rice

大地鱼松菇伊麵	24
Braised E-Fu Noodles With Mushrooms, Chives And Dried Sole Power	
海鲜干炒麵线	28
Wok-Fried "Mee Sua" With Diced Seafood, Egg And Bean Sprouts	
 小小鲍鱼焖麵綫	28
Stewed "Mee Sua" Baby Abalone, Diced Vegetable And Crab Roe Gravy	
波士顿龍蝦焖麵	98
Stewed Noodles With Boston Lobster, Ginger And Scallion	
净素粒炒饭	28
Vegetables Fried Rice, No Egg	
叉烧鸡蛋炒饭	28
Egg Fried Rice With BBQ Pork	
 黑松露蟹肉蛋白炒饭	28
Signature Crabmeat Fried Rice With Egg White And Black Truffle	
 XO 酱煎萝卜糕	20
Pan-Fried Carrot Cake With Pork In XO Sauce	
素饺子伴芥兰	24
Poached Vegetarian Dumplings Garnished With Kai Lan In Soya Vinaigrette 8pcs	
砂煲腊味饭	68
需 40 分钟时间制作	MEDIUM
Claypot Rice With Preserved Meat And Pork Sausage	88
-40mins waiting time	LARGE



甜品
Desserts

PER
PERSON

柚子汁苹果红枣 Refreshing Apple With Red Dates And Honey Pomelo Citrus	12
杨枝甘露香草雪糕 Chilled Mango Puree With Vanilla Ice-Cream, Sago And Pomelo	12
蛋白炖杏仁茶 Double-boiled Almond Puree With Egg White	12
猫山王榴莲冻 Chilled King Of Durian Ice Cream With Gula Malacca	15
枫糖冰火榴莲 Crispy King Of Durian Ice Cream With Maple Syrup	15
传统芋香炸年糕 Traditional Layered Nian Gao With Yam And Sweet Potato 4pcs	10
香草雪糕 Vanilla Ice-Cream Single Scoop	8
冰糖炖燕窝 (热) Double-boiled Bird's Nest With Rock Sugar (Hot)	60