

# CHINESE NEW YEAR SET MENU 2026

Available from 2nd February till 6th March

# 一马当先 <u>Auspicious Menu</u>

金桔酱烧鳕鲈鱼

**Chilean Seabass Baked With Kumquat Char Siew Dressing** 

花胶瑶柱虫草花炖鸡汤

Double-Boiled Chicken Soup With Fish Maw, Conpoy And Cordyceps Flower

鲍鱼串蚝伴五彩兰花

**Braised Abalone With Dried Oyster Accompanied Mixed Cauliflower** 

大虾焖伊麵

Stewed E-Fu Noodles With King Prawn

红豆芋圆西米露

Chilled Yam Puree With Sago And Red Bean

椰丝蒸年糕

Steamed Nian Gao
Coated With Grated Coconut

\$138 per person (minimum for 2 persons)

# 马到功成 Blissful Menu

金桔酱烧鳕鲈鱼

**Chilean Seabass Baked With Kumquat Char Siew Dressing** 

黄耳鸡粒炖金盅汤

Golden Pumpkin With Diced Chicken Yellow Fungus In Superior Stock

廿头吉品干鲍伴五彩兰花

Braised 20 Head Dried "Ji Pin" Abalone With Mixed Cauliflower

开边龙虾焖伊麵

Stewed E-Fu Noodles With Rock Lobster

红豆芋圆西米露

Chilled Yam Puree With Sago And Red Bean

椰丝蒸年糕

Steamed Nian Gao
Coated With Grated Coconut

\$188 per person (minimum for 2 persons)

# 金马迎春

# **Contentment Menu**

## 鸿運齊撈起 Atlantic Salmon Lo Hei

## 迷你大華盆菜

鲍鱼, 花菇, 鱼鳔, 蚝豉, 豆筋, 鱼柳, 花腩

#### **Majestic Mini Deluxe Treasures Claypot**

Abalone, Flower Mushroom, Fish Maw, Dried Oyster, Beancurd Stick, Fish Fillet, Kurobuta Pork Belly

## 甜菜脯蒜香蒸笋壳鱼

Steamed Soon Hock Fish With Hakka "Cai Pu"
In Superior Light Soya Sauce

#### 法式芝士焗大虾

**Baked King Prawn With Cheese In French Style** 

#### 羊肚菌罗汉斋

Morel Mushrooms With Mixed Vegetables 'Loh Han' Style

#### 新年碗仔腊味饭

Steamed Rice With Chinese Sausage,
Preserved Meat

#### 红豆芋圆西米露

Chilled Yam Puree With Sago And Red Bean

#### 椰丝蒸年糕

**Steamed Nian Gao Coated With Grated Coconut** 

**\$688 - For 4 persons** 

**\$788 - For 5 persons** 

**\$888 - For 6 persons** 

**\$988 - For 7 persons** 

**\$1088 - For 8 persons** 

**\$1188 - For 9 persons** 

**\$1288 - For 10 persons** 

\$1388 - For 11 persons

\$1488 - For 12 persons

# 马年吉祥

# **Delightful Menu**

鸿運齊撈起

**Atlantic Salmon Lo Hei** 

花胶瑶柱虫草花炖鸡汤

Double-Boiled Chicken Soup With Fish Maw, Conpoy And Cordyceps Flower

甜菜脯蒜香蒸笋壳鱼

Steamed Soon Hock Fish With Hakka "Cai Pu" In Superior Light Soya Sauce

上汤开边龙虾

**Braised Lobster In Superior Broth** 

羊肚菌罗汉斋

Morel Mushrooms With Mixed Vegetables 'Loh Han' Style

新年碗仔腊味饭

Steamed Rice With Chinese Sausage, Preserved Meat

红豆芋圆西米露

Chilled Yam Puree With Sago And Red Bean

椰丝蒸年糕

**Steamed Nian Gao Coated With Grated Coconut** 

**\$788 - For 4 persons** 

**\$888 - For 5 persons** 

**\$988 - For 6 persons** 

\$1088 - For 7 persons

**\$1188 - For 8 persons** 

**\$1288 - For 9 persons** 

**\$1388 - For 10 persons** 

**\$1488 - For 11 persons** 

\$1588 - For 12 persons

# 龙马精神

# **Eternity Menu**

鸿運齊撈起 Atlantic Salmon Lo Hei

花胶瑶柱虫草花炖鸡汤

Double-Boiled Chicken Soup With Fish Maw, Conpoy And Cordyceps Flowers

上汤开边龙虾

**Braised Lobster In Superior Broth** 

迷你大華盆菜

鲍鱼, 花菇, 鱼鳔, 蚝豉, 豆筋, 鱼柳, 花腩

Majestic Mini Deluxe Treasures Claypot Abalone, Flower Mushroom, Fish Maw, Dried Oyster, Beancurd Stick, Fish Fillet, Kurobuta Pork Belly

羊肚菌罗汉斋

Morel Mushrooms With Mixed Vegetables 'Loh Han' Style

大地鱼松菇伊麵

Braised E-Fu Noodles With Mushrooms, Chives And Dried Sole Powder

红豆芋圆西米露

Chilled Yam Puree With Sago And Red Bean

椰丝蒸年糕

**Steamed Nian Gao Coated With Grated Coconut** 

**\$888 - For 4 persons** 

**\$988 - For 5 persons** 

**\$1088 - For 6 persons** 

**\$1188 - For 7 persons** 

**\$1288 - For 8 persons** 

**\$1388 - For 9 persons** 

\$1488 - For 10 persons

\$1588 - For 11 persons

\$1688 - For 12 persons

# 鸿运马年

# **Fortune Menu**

## 鸿運齊撈起 Atlantic Salmon Lo Hei

## 北京烤鸭

Roasted Peking Duck Served With Pancake Spring Onion, Cucumber And Sweet Sauce

## 大華煲仔蟹肉鲍翅

Signature Claypot Shark's Fin Soup With Crabmeat And Mushroom Served With Beansprouts, Coriander Leaf

## 羊肚菌罗汉斋

Morel Mushrooms With Mixed Vegetables 'Loh Han' Style

#### 鲍鱼串蚝伴五彩兰花

**Braised Abalone With Dried Oyster Accompanied Mixed Cauliflower** 

## 开边龙虾焖伊麵

Stewed E-Fu Noodles With Rock Lobster

#### 红豆芋圆西米露

Chilled Yam Puree With Sago And Red Bean

#### 椰丝蒸年糕

**Steamed Nian Gao Coated With Grated Coconut** 

**\$988 - For 4 persons** 

**\$1100 - For 5 persons** 

**\$1220 - For 6 persons** 

**\$1340 - For 7 persons** 

**\$1460 - For 8 persons** 

**\$1580 - For 9 persons** 

**\$1700 - For 10 persons** 

**\$1820 - For 11 persons** 

\$1940 - For 12 persons

# 马上发财

# **Glorious Menu**

## 鸿運齊撈起 Atlantic Salmon Lo Hei

红烧官燕云腿丝

**Braised Imperial Bird Nest With Shredded Yunan Ham** 

上汤开边龙虾

**Braised Lobster In Superior Broth** 

迷你大華盆菜

鲍鱼, 花菇, 鱼鳔, 蚝豉, 豆筋, 鱼柳, 花腩

Majestic Mini Deluxe Treasures Claypot Abalone, Flower Mushroom, Fish Maw, Dried Oyster, Beancurd Stick, Fish Fillet, Kurobuta Pork Belly

羊肚菌罗汉斋

Morel Mushrooms With Mixed Vegetables 'Loh Han' Style

砂煲腊味饭伴菜心

Claypot Rice With Preserved Meat And Hong Kong Choy Sum

红豆芋圆西米露

Chilled Yam Puree With Sago And Red Bean

椰丝蒸年糕

Steamed Nian Gao Coated With Grated Coconut

**\$1000 - For 4 persons** 

**\$1100 - For 5 persons** 

**\$1200 - For 6 persons** 

**\$1350 - For 7 persons** 

\$1500 - For 8 persons

**\$1650 - For 9 persons** 

\$1800 - For 10 persons

**\$1950 - For 11 persons** 

**\$2100 - For 12 persons** 

# 人强马壮

# **Harmonious Menu**

# 龙虾鸿運齊撈起

#### **Lobster And Atlantic Salmon Lo Hei**

迷你黑松露炖佛跳墙

鲍翅、鲍鱼、黑松露、海参、蹄筋, 花菇、干贝、火腿、螺头、山芭鸡

Mini-Buddha Jumps Over The Wall

Shark's Fin, Abalone, Black Truffle, Sea Cucumber, Pork Tendon, Flower Mushroom, Dried Scallop, Chin Hua Ham, Fish Maw, Chicken

## 北京烤鸭

Roasted Peking Duck Served With Pancake Spring Onion, Cucumber And Sweet Sauce

羊肚菌罗汉斋

Morel Mushrooms With Mixed Vegetables 'Loh Han' Style

清蒸河鲜黑皇帝鱼

Steamed Black Empurau Fish In Superior Light Soya Sauce

大虾焖伊麵

Stewed E-Fu Noodles With King Prawn

杏仁茶炖官燕

**Almond Puree With Bird's Nest** 

椰丝蒸年糕

Steamed Nian Gao Coated With Grated Coconut

**\$1388 - For 6 persons** 

**\$1588 - For 7 persons** 

**\$1788 - For 8 persons** 

**\$1988 - For 9 persons** 

**\$2188 - For 10 persons** 

**\$2388 - For 11 persons** 

\$2588 - For 12 persons

# 万马奔腾

# **Imperial Menu**

## 龙虾鸿運齊撈起 Lobster And Atlantic Salmon Lo Hei

大華煲仔蟹肉鲍翅

Signature Claypot Shark's Fin Soup With Crabmeat And Mushroom Served With Beansprouts, Coriander Leaf

乳猪全体

Whole Barbecued Suckling Pig

廿头吉品干鲍伴五彩兰花

Sauteed 20 Head Dried "Ji Pin" Abalone
With Mixed Cauliflower

清蒸河鲜黑皇帝鱼

Steamed Black Empurau Fish In Superior Light Soya Sauce

开边龙虾焖伊麵

Stewed E-Fu Noodles With Rock Lobster

石蜂糖炖官燕

Double-boiled Golden Bird's Nest With Rock Suger

椰丝蒸年糕

Steamed Nian Gao Coated With Grated Coconut

**\$2588 - For 8 persons** 

**\$2788 - For 9 persons** 

**\$2988 - For 10 persons** 

\$3188 - For 11 persons

**\$3388 - For 12 persons** 

# 骏马献瑞

# <u>Victorious Vegetarian Menu</u>

# 金桔福袋野菜沙律

Crispy Beancurd Sheet With Kumquat And Organic Green

# 黄耳红枣玉米素汤

Double-boiled Vegetarian Soup With Yellow Fungus And Corn

# 羊肚菌罗汉斋

Morel Mushroom With Mixed Vegetables 'Loh Han' Style

## 木耳素花肉柚子麵

Braised Vegetarian Meatless Belly With Yuzu Noodles

## 红豆芋圆西米露

Chilled Yam Puree With Sago And Red Bean

椰丝蒸年糕

Steamed Nian Gao
Coated With Grated Coconut

\$98 per person