好运鱼生庆新春

Prosperity Yu Sheng Lo Hei



	鸿运齐捞起	SMALL	68
Ś	Atlantic Salmon Lo Hei	LARGE	88
0			
	雪梨素丝捞起 Manatarian Common La Llai	SMALL	48
	Vegetarian Snow Pear Lo Hei	LARGE	68
	澳洲龍虾		199
	Australian Lobster		
	鲍鱼		48
	Abalone		
	鲑鱼		28
	Atlantic Salmon		
	脆鱼皮		18
	Crispy Fish Skin		
	银鱼 Crispy Whitebait		18
	海蜇		10
	Jelly Fish		10
	箔脆		6
	Crispy Crackers		
Ø	雪梨		6



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

Snow Pear

烧味 Barbecued		STAN	IDARD
	烤乳猪(三天前预定) Barbecued Whole Suckling Pig (placed your order 3 days in advance)	WHOLE	298
	北京烤鸭	WHOLE	88
	玫瑰层饼,葱,青瓜,特制酱 Roasted Peking Duck With Rose Pancake, Spring Onion, Cucumber And Sweet Sauce	HALF	48
	爱尔兰挂炉烧鸭-整只 Roasted Irish Silver Hill Duck	WHOLE	88
	挂炉烧鸭	WHOLE	62
	Roasted Duck	HALF	32
	盐香桃木黄油鸡	WHOLE	58
	Smoked Corn-Fed Chicken With Salt And Hickory	HALF	30
餐前小菜 Appetizers		STAN	IDARD
	头手叉烧 Kurobuta Pork Char Siew By Master Chef		18
	五香花腩片 Kurobuta Pork Belly Marinated With Five Spice		18
	椒盐白饭鱼 Crispy Whitebait With Fine Salt And Pepper		18
Ale and a second	黄金炸鱼皮 Crispy Fish Skin With Salted Egg Yolk		18
	牛肝菌斋春卷		18



PER PERSON

12

30

32

汤/羹 Soup / Broth

	and the second se
B.C.B.	
AR	

豆腐粟米羹 Vegetarian Sweetcorn Soup With Tofu	12
斋酸辣羹 Hot And Sour Vegetarian Soup	12



黄焖蟹肉鱼鳔羹	
Crabmeat Broth With Fish Maw And Mushroom	



发财金盅炖海鲜汤	
Double-Boiled Soup With Seafood	
Served In Whole Golden Pumpkin	



	黑松露炖海中宝 黑松露, 螺头, 干贝, 花菇, 蹄筋 Double-Boiled Sea Treasures Soup With Black Truffle, American Conch, Conpoy, Mushroom, Tendons	28
	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	38
)	干贝螺头炖山芭鸡汤(4 位用) Double-boiled Free Range Chicken Soup With American Conch And Dried Scallop - 4 Persons	38



◆ 大華煲仔蟹肉鲍翅 Signature Claypot Shark's Fin Soup With Crabmeat And Mushroom Served With Beansprouts, Coriander Leaf

鲍,参,翅,肚 Shark's Fin / Abalone

12

	大華煲仔蟹肉鲍翅 Signature Claypot Shark's Fin Soup With Crabmeat And Mushroom Served With Beansprouts, Coriander Leaf	32
	红烧蟹肉蟹黄鲍翅(六位用) Braised Shark's Fin With Crabmeat And Crab Roe - 6 Persons	188
	墨西哥鲍鱼 Mexican Abalone (240g)	100 每百克 per 100g
		STANDARD
	大華招牌盆菜 鮑魚, 國蹄, 鱼鳔, 发财, 蠔豉, 花菇, 乾貝, 鱼柳, 芋头 Majestic Deluxe Treasures Claypot Whole Abalone, Trotter, Fish Maw, Black Moss, Dried Oyster, Conpoy, Flower Mushroom, Fish Fillet, Yam (30mins waiting time)	268
	桂花翅生菜盏 Scrambled Egg With Sautéed Shark's Fin And Crabmeat Served On Lettuce	68
鹅肝		
Foie Gras		
*	北京鸭、煎鹅肝、沙丹虾 Majestic Trio Combination of Peking Duck, Pan Seared Foie Gras And Wasabi Prawn	28
	煎法国鹅肝伴西瓜 Pan Seared Foie Gras With Watermelon	22



Ø	开胃话梅圣女果
	Cherry Vine Tomato With Plum Juice

PER PIECE

游水龍虾

Live Lobster

	蒜蓉蒸澳洲龍虾 Steamed Australian Lobster With Minced Garlic	199
	 ◆ 波士顿龍虾焖伊麵 Stewed Noodles With Boston Lobster, Ginger And Spring Onions 	88
	 ◆ 砂劳越白胡椒爆波士顿龙虾 ◆ Sauteed Boston Lobster With Ginger And Spring Onion In Sarawak White Peppercorn 	88
*	 ◆ 辣椒炒波士顿龍虾馒头 Boston Lobster Singapore Style Chilli Sauce With Man Tou 	88

生虾 Live Prawn		STANDARD
-	豉油皇煎生虾 Pan-Fried Fresh Prawns With Garlic And Sweet Soya Dressing	30
	▶ 辣椒干烧生虾 Pan-Fried Fresh Prawns With Sweet, Sour And Spicy Sauce	30
	七味盐烧生虾 Pan-Fried Fresh Prawns With Seven Spices Salt	30

生猛游水魚

Live Fish



野生笋壳 Wild Soon Hock

15 每百克 per 100g

SEASONAL PRICE

SEASONAL PRICE

多宝鱼 Turbot Fish

活象拔蚌 Live Geoduck



阿拉斯加巨螃蟹

Alaskan King Crab

SEASONAL PRICE

138

每只 Each

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



笋壳	48
Soon Hock 700g	每只 Each
龙虎斑	60
Tiger Grouper 800g	每只 Each



东星斑 Leopard Coral-Trout 800g

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

海鲜

Seafood

000		
	◆ X0 酱澳洲鲜带子芦笋 Sautéed Diver Scallops With Asparagus In XO Chilli Sauce 8pcs	36
AN I	澳洲鲜带子松茸菇芥兰 Sautéed Australian Scallops With Kai Lan And Honshimeiji Mushrooms 8pcs	34
	麦片风沙软壳蟹 Soft Shell Crab With Crispy Cereals	30
	 青芥末虾伴三文鱼籽 Wasabi Mayo Dressing Prawn With Salmon Roe 	30
<u> </u>	奶柠黄金虾球 Crispy Prawns With Salted Egg Yolk, Creamy Milk And Lemon Sauce	30
5	◆ 辣椒虾球馒头 Fried Prawns With Spicy Chilli Sauce And Man Tou 8pcs	30
i i	辣椒蟹钳馒头 Fried Crab Claw With Spicy Chilli Sauce Served With Man Tou	48
	宫保虾仁豆腐 Wok-Fried Prawn And Tofu With Cashew Nuts And Dried Chilli In "Kong Po" Sauce	28
Ď	蒜蓉粉丝蒸大虾 Steamed King Prawn With Crystal Vermicelli And Fragrant Garlic Oil	32
	鳄鱼神掌煲 Braised Crocodile Palm Served In A Claypot (300g)	48



猪肉/牛肉/家禽

Pork / Beef / Poultry

A ADA

THE MONT

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	三果咕噜肉 Sweet And Sour Pork With Mixed Fruits	26
	宫保腰果鸡丁 Wok-Fried Chicken Cubes With Cashew Nuts And Dried Chilli In Kong Po Style	24
	木耳姜酒鸡煲 Claypot Free Range Chicken With Glutinous Rice Wine, Ginger And Wood Ears	32
1	镬仔煎牛柳野菜 Pan Seared Fillet Of U.S Ribeye, Garden Green In Sesame Sauce And Korean Kimchi	30
	黑椒蒜片牛柳粒 Pan-Fried Diced U.S Beef Tenderloin With Black Pepper Sauce	30
	芥兰炒美国牛肉 Stir-Fried U.S. Sliced Beef With Kai Lan	26
	姜葱炒牛肉 Stir-Fried Sliced Of Beef With Young Ginger And Spring Onion	26
	牛筋牛腩萝卜煲 Braised Beef Brisket And Tendon With Radish In Claypot	26
Stanter &	鹿儿岛煎和牛三文鱼籽 Seared Kagoshima Wagyu Ribeye With Yuzu Spicy Sauce And Salmon Roe	48
	红烧元蹄花菇发菜 Braised Pork Trotter With Mushroom And Black Moss	60
**	发财罗汉扒鸭 Braised Duck With Black Moss 'Lo Han' Style	60

蔬菜/豆腐/鲜菇

Vegetables/Beancurd/ Mushrooms

清炒时蔬 西兰花,香港芥兰,香港菜心 Sautéed Seasonal Vegetables: Broccoli / Kai-Lan / Choy Sum	22
清炒爽菜 Sautéed Mixed Vegetables With Black Fungus And Sliced Lotus Root	24
✓ 芋头豆筋菜煲 Mixed Vegetables Claypot With Yam And Beancurd Sheet	24
◆ X0 酱炒露笋 Sautéed Asparagus With XO Chilli Sauce	26
九九同心 Stir-Fried Hong Kong Choy-Sum And Chives	20
 宫保腰果豆腐 Wok-Fried Tofu With Cashew Nuts And Dried Chilli In Kong Po Sauce 	22
上汤蒜子浸苋菜豆腐 Poached Amaranth Leaf With Beancurd And Whole Garlic In Superior Broth	26
咸鱼鸡粒豆腐煲 Claypot Beancurd With Chicken And Salted Fish	24
牛肝菌素饺子	18

STANDARD



牛肝菌素饺子	
Porcini Mushroom Dumplings	
In Soya Vinaigrette 6pcs	

STANDARD

饭



SIGNATURE - SPICY

伊麺/麵线

Noodles / Mee Sua

	大地鱼松菇伊麵 Braised E-Fu Noodles With Mushrooms, Chives And Dried Sole Power	20
	波士顿龍虾焖伊麵 (半只) Stewed Noodles With Boston Lobster, Ginger And Spring Onions (Half, 350g)	45
	波士顿龍虾焖伊麵 (一只) Stewed Noodles With Boston Lobster, Ginger And Spring Onions (Whole , 700g)	88
	肉丝乾炒麵线 Wok-Fried "Mee Sua" With Shredded Pork, Egg And Bean Sprouts	26
	海鲜乾炒麵线 Wok-Fried "Mee Sua" With Diced Seafood, Egg And Bean Sprouts	26
	猪油渣蠔仔焖麵綫 Stewed "Mee Sua" With Oyster, Pork Lard Cubes And Crab Roe Gravy	26
	小小鲍鱼焖麵綫 Stewed "Mee Sua" Baby Abalone, Diced Vegetable And Crab Roe Gravy	26
自家制河粉 Homemade Hor Fun		STANDARD
	海鲜芥兰滑蛋河粉 Homemade Hor-Fun With Seafood, Kai Lan Egg Wash Sauce	24
	牛肉滑蛋河 Homemade Hor-Fun With U.S Sliced Beef Egg Wash Sauce	22
	鹿儿岛肥牛干炒河粉 Stir-fried Hor-Fun With Sliced Kagoshima Wagyu Beef	38



8.8

38

48

10

10

8

甜品 Desserts

	-08		Ø	2
		2	6	
1	-	4		
				4

冻柚子汁红枣津梨 Chilled Tianjin Pear With Red Date And Honey Pomelo Citrus	6.8
生磨杏仁茶 Double-boiled Almond Puree	7.8



杏仁茶汤圆	
Double-boiled Almond Puree With Tang Yuan	



杏仁茶炖燕窝(热)
Double-boiled Almond Puree With
Bird Nest (Hot)



石蜂糖炖燕窝(热)	
Double-boiled Bird's	Nest With
Rock Sugar (Hot)	

枫糖冰火榴莲

With Maple Syrup





传统芋香炸年糕
Traditional Layered Nian Gao With

Yam And Sweet Potato 4pcs

Crispy King Of Durian Ice Cream



香草雪	糕			
Vanilla	Ice-Cream	Single	Scoop	



金浆玉液流沙包	8.8
Steamed Custard Buns With Salted Egg Yolk	(4 粒/pcs



寿桃	8.8
Longevity Buns	(6 粒/pcs