

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 order 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 order 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 Sugar

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

Victorious Vegetarian Menu

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