

Chinese New Year Menu A

丰收鱼生 (挪威三文鱼生拌鱼皮)

Bountiful Harvest Salmon "Yu Sheng" with Fish Skin

大鹏展翅 (红烧竹笙海味翅)

Braised Shark's Fin Soup with Diced Seafood and Bamboo Fungus

嘻哈大笑 (麦片虾)

Deep-fried Prawns with Crispy Cereal

嘻哈发财又好市

*Braised Dried Oysters with Fresh Prawns,
Black Moss and Vegetables*

蒸蒸日上 (清蒸石斑)

Hong Kong Style Steamed Black "Garoupa"

脆皮樱花鸡

Crispy Roasted Sakura Chicken

幸福快乐 (银芽蘑菇干烧伊面)

Stewed "Ee Fu" Noodles with Bean Sprout and Mushrooms

鸿运团圆 (椰皇红豆布丁)

Chilled Red Bean Pudding with Coconut Cream

\$988++ per table for 10 persons

Terms and Conditions Apply for Festive Season Period

Chinese New Year Menu B

丰收鱼生 (挪威三文鱼生)

Bountiful Harvest Salmon "Yu Sheng"

展翅高飞 (黄焖海味翅珠鲍鱼羹)

"Tan Jia" Style Braised Shark's Fin Soup with Pearl Abalone

喜气洋洋(芥末虾球)

Deep-fried Prawns with Wasabi-mayo Sauce

金枝玉带 (极品酱带子花枝西兰花)

Sautéed Fresh Scallop and Cuttlefish with Broccoli in Spicy X.O Sauce

碳烧伦敦鸭

Signature's Roasted London Duck Served with Plum Sauce

年年有余 (雪菜蒜子蒸笋壳)

Steamed "Soon Hock" with Garlic and Preserved Vegetable in Soya Sauce

生炒腊味鸳鸯糯米饭

Fried Glutinous Rice with and Preserved Meat

金枝玉叶 (杨枝甘露)

Chilled Mango Cream with Sago and Pomelo

\$1088++ per table for 10 persons

Terms and Conditions Apply for Festive Season Period