

CHINESE NEW YEAR LUCKY SET LUNCH

6 COURSES | 68 /person (minimum 4 persons)

LSL1

SMOKED SALMON, SILVER BAIT & CRISPY SALMON SKIN 'YU SHENG'

Baby Spinach, Romaine Lettuce
三文魚、銀針魚、脆魚皮田園魚生

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LSL2

DOUBLE-BOILED SUPERIOR STOCK IN YOUNG COCONUT (N)

Dried Scallops, Lotus, Chestnuts, Barley, Prawn Spring Roll
椰皇蓮藕栗子八寶瑤柱湯伴春捲

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LSL3

BRAISED 10-HEAD ABALONE & SAUTÉED KING PRAWNS IN XO SAUCE

Seasonal Greens
10頭鮑魚伴XO醬大蝦皇

&

LSL4

金玉滿堂 PLATTER (P)

EMPRESS Char Siew, Crackling Roast Pork, Crispy Shrimp Roll,
Thai-Style Jellyfish
碳烤叉燒、燒肉、柚子蝦卷、泰試海蜇

&

LSL5

FRIED GLUTINOUS RICE IN LOTUS LEAF (P)

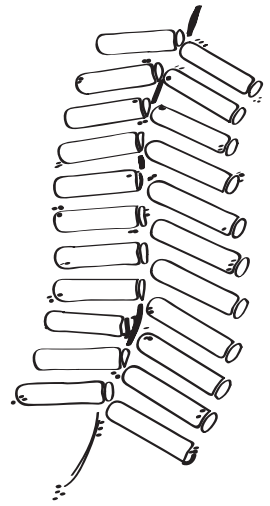
Chinese Sausage
荷香臘味糯米飯

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LSL6

CRISPY SESAME 'NIAN GAO' ROLL

Traditional New Year Cake, Taro, Sweet Potato,
Sesame Seed Crumble, Goji Berry Ice Cream
年糕麻糬伴枸杞子蜜漿雪糕



N - Contains Nuts P - Contains Pork

• Some menu items may be made vegetarian-friendly. Please check with your server. •
• Prices exclude 10% service charge and GST •

XISHI SET DINNER

5 COURSES | 88 /person (minimum 2 persons)

XS1
APPETISER PLATTER (P)
EMPRESS Char Siew,
Salted Egg Yolk King Prawns,
Crispy Eggplant & Pork Floss
炭燒叉燒、黃金大蝦、肉鬆茄子

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XS2
**KING PRAWN DUMPLING
IN SUPREME BROTH**
石鍋餛飩雞湯

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XS3
**STEAMED LOTUS LEAF-WRAPPED
HALIBUT FILLET**
荷香古法蒸深海比目魚

&
**ROAST DUCK & CRISPY
SESAME CHICKEN**
掛爐脆皮燒鴨伴西檸汁脆皮芝麻雞

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XS4
TIGER PRAWN E-FU NOODLES (P)
Egg Drop Gravy
滑蛋大蝦伊麵

—

XS5
**CHAIRMAN'S
BUBUR CHAR-CHAR (VG) (served cold)**
Banana, Mango, Yam, Pomegranate, Black Glutinous
Rice, Shaved Salted Coconut Ice, Coconut Ice Cream
董事長摩摩喳喳

CHINESE NEW YEAR ABUNDANCE SET DINNER

6 COURSES | 128 /person (minimum 2 persons)

AS1
**SMOKED SALMON, SILVER BAIT &
CRISPY SALMON SKIN 'YU SHENG'**
Baby Spinach, Romaine Lettuce
三文魚、銀針魚、脆魚皮田園魚生

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AS2
**DOUBLE-BOILED SUPERIOR STOCK IN
YOUNG COCONUT (N)**
Dried Scallops, Lotus, Chestnuts, Barley, Prawn Spring Roll
椰皇蓮藕栗子八寶瑤柱湯伴春捲

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AS3
SOUTH AFRICAN 8-HEAD ABALONE
Hokkaido Scallops, Seasonal Greens
南非8頭鮑魚北海道帶子時蔬

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AS4
CRISPY COD
Yuzu, Spring Ginger Flower Glaze
柚子香花汁脆鱸魚

&

TRIPLE ROAST PLATTER (P)
EMPRESS Char Siew, Crackling Roast Pork,
EMPRESS Sticky & Sweet Pork Ribs
燒味三品拼
叉燒、燒排骨、燒肉

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AS5
WILD-CAUGHT LOBSTER E-FU NOODLES
Scallions, Ginger, Egg Drop Gravy
姜蔥滑蛋龍蝦燜伊麵

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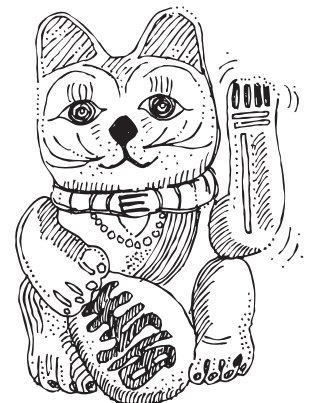
AS6
STICKY DATE & LONGAN PUDDING (VG) (N)
Gula Melaka Butterscotch, Walnuts,
Goji Berry & Vanilla Swirl Ice Cream
中東棗龍眼布丁蛋糕、椰子糖奶油醬、核桃、伴枸杞子蜜漿雪糕

&

PANDAN CRÈME BRÛLÉE (N)
Peanut Ash, Waffle Biscuit, Gula Melaka Sauce
班蘭葉焦糖布丁

N - Contains Nuts P - Contains Pork

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CHINESE NEW YEAR PROSPERITY SET DINNER

8 COURSES | 108 /person (minimum 4 persons)

PSD1

SMOKED SALMON, SILVER BAIT & CRISPY SALMON SKIN 'YU SHENG'

Baby Spinach, Romaine Lettuce
三文魚、銀針魚、脆魚皮田園魚生

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PSD2

DOUBLE-BOILED SUPERIOR SOUP IN YOUNG COCONUT (N)

Dried Scallops, Lotus, Chestnuts, Barley, Prawn Spring Roll
椰皇蓮藕栗子八寶瑤柱湯伴春捲

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PSD3

SOUTH AFRICAN 10-HEAD ABALONE

Stuffed Tofu Pocket With Prawn Paste, Shiitake Mushrooms, Seasonal Greens
南非10頭鮑魚袋冬菇時蔬

&

PSD4

STEAMED HALIBUT FILLET WITH DRIED SCALLOPS

Shredded Chicken, Mushrooms
干貝醬古法蒸比目魚

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(choose 2 per table, sharing)

PSD5A **TRIPLE ROAST PLATTER (P)**

燒味三品拼

PSD5B **EMPRESS ROAST DUCK**

明爐燒鴨

PSD5C **SALTED EGG KING PRAWNS**

咸蛋大蝦皇

PSD5D **SEARED ANGUS BEEF
TENDERLOIN CUBES**

黑椒蒜片安格斯牛仔粒

PSD5E **SWEET & SOUR PORK (P)**

陳年醋荔枝咕嚕肉

PSD5F **KUNG BAO SESAME CHICKEN**

宮保脆皮芝麻雞

&

PSD6

WILD-CAUGHT KING PRAWN E-FU NOODLES

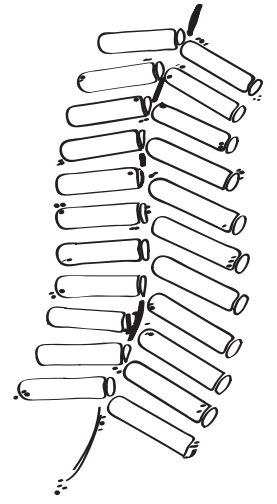
Scallions, Ginger, Egg Drop Gravy
姜蔥滑蛋大蝦嫲伊麵

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PSD7A

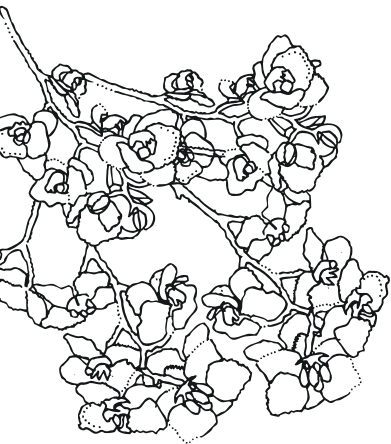
CRISPY SESAME 'NIAN GAO' ROLL

Traditional New Year Cake, Taro, Sweet Potato,
Sesame Seed Crumble, Goji Berry Ice Cream
年糕麻糬伴枸杞子蜜漿雪糕



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CHINESE NEW YEAR EVENTS SET MENU

8 COURSES | 128 /person (8 persons per table)

ES1

SMOKED SALMON, SILVER BAIT & CRISPY SALMON SKIN 'YU SHENG'

Baby Spinach, Romaine Lettuce
三文魚、銀針魚、脆魚皮田園魚生

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ES2

BRAISED BIRD'S NEST WITH SEAFOOD & EGG WHITE

紅燒海皇蛋白燕窩羹

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ES3

GIANT TIGER PRAWNS

Two Ways: Salted Egg, Wasabi Mayonnaise

老虎蝦二食
黃金焗、山葵沙丹

&

SEAWEED & PORK FLOSS PRAWN CROUTONS (P)

紫菜肉鬆麵包蝦丸

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ES4

STEAMED LIVE RED GROUPER

Shredded Chicken, Mushrooms

古法蒸紅斑

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ES5

BRAISED 10-HEAD SOUTH AFRICAN ABALONE WITH MUSHROOM & SPINACH

紅燒十頭南非鮮鮑天白菇菠菜

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ES6

金玉滿堂 PLATTER (P)

EMPRESS Char Siew, Crackling Roast Pork, Crispy Shrimp Roll,

Thai-Style Jellyfish

碳烤叉燒、燒肉、柚子蝦卷、泰試海蜆

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ES7

TRADITIONAL EIGHT TREASURE RICE IN LOTUS LEAF (P)

傳統八寶荷葉飯

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ES8A

STICKY DATE & LONGAN PUDDING (N)

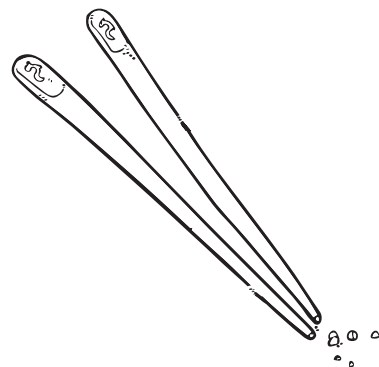
Gula Melaka Butterscotch, Walnuts, Goji Berry & Vanilla Swirl Ice Cream

中東棗龍眼布丁蛋糕、椰子糖奶油醬、核桃、伴枸杞子蜜漿雪糕

P - Contains Pork N - Contains Nuts

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CHINESE NEW YEAR VEGAN SET MENU

5 COURSES | 88 /person

VS1

STARTER PLATTER

Steamed Mushroom & Corn Dumplings, EMPRESS 'Char Siew',
Wok-Charred Broccoli & Broccolini
玉米野菌水晶餃、素叉燒、碳烤澳洲西蘭花乳酪沙律

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VS2

SWEET CORN, SPINACH, PLANT-BASED MEAT DUMPLING SOUP

菠菜玉米素餛飩湯

—

VS3

CRISPY-BATTERED TOFU 'FISH' PATTIES & SWEET, SOUR PLANT-BASED MEATBALLS

香花汁脆素魚、咕嚕素豬肉丸

&

IMPOSSIBLE™ MEAT SICHUAN MAPO TOFU

素牛麻婆豆腐

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VS4

FRIED BROWN RICE MEDLEY (N)

松子鮮菌香芋糙米飯

&

STIR-FRIED PLANT-BASED MEAT FRENCH BEANS

素豬肉四季豆

—

VS5

STICKY DATE & LONGAN PUDDING (N)

Gula Melaka Butterscotch, Walnuts, Goji Berry & Vanilla Swirl Ice Cream
中东棗龍眼布丁蛋糕、椰子糖奶油 醬、核桃、伴枸杞子蜜漿雪糕



N - Contains Nuts

• Prices exclude 10% service charge and GST •