

the  
2<sup>nd</sup>  
floor



CHINESE NEW YEAR  
A LA CARTE MENU 2024

February 5 – February 24

If you have food allergies, please advise your server and our chefs will be happy to prepare a dish for you that meets your needs.



## YU SHENG 鱼生

	Small (Serves 2 – 4 persons)	Large (Serves 5 – 8 persons)
<b>HAPPINESS &amp; PROSPERITY YU SHENG WITH SMOKED SALMON &amp; ICE PLANT</b> 🍴🍴 <b>NEW</b> 万寿鸿运发财冰菜鱼生 (烟熏三文鱼, 鱼生)	\$65	\$106
<b>PROSPERITY YU SHENG WITH ABALONE &amp; ICE PLANT</b> 🍴🍴 <b>NEW</b> 钱龙迎春过旺年 (鲍鱼冰菜捞生)	\$88	\$155
<b>VEGETARIAN YU SHENG WITH ICE PLANT</b> 🍴 <b>NEW</b> 财源滚滚万象新 (七彩上素斋冰菜鱼生)	\$55	\$92

## ADDITIONAL PLATE 附加

(Serves 2 – 4 persons)

<b>SLICED ABALONE</b> 🍴 \$38 鲍鱼 (每份)	<b>CRISPY SOFT SHELL CRAB</b> 🍴 \$18 香脆软壳蟹 (每份)
<b>SMOKED SALMON</b> 🍴 \$17 烟熏三文鱼 (每份)	<b>CRISPY FISH SKIN</b> 🍴 <b>NEW</b> \$15 香脆炸鱼皮 (每份)



## ORIENTAL BBQ 烧腊

**ROASTED SUCKLING PIG** 🐷

恭喜发财 (鸿运片皮乳猪)

Served in two courses

*(One-day advance order required)*

\$378 (whole)

**ROASTED PORK "CHAR SIEW"**

**GLAZED IN HONEY (300GM)** 🐷🍯

甜甜蜜蜜 (蜜汁叉烧)

\$26 (small)

**CHINESE HERBAL ROASTED DUCK** 🐷 **NEW**

鸿运当头 (药材当归烧鸭)

\$78 (whole)

\$49 (half)

**SALT & PEPPER ROASTED CRISPY CHICKEN**

金凤迎春 (椒盐脆皮烧鸡)

\$55 (whole)

\$31 (half)





SOUP & ABALONE 汤羹, 鲍鱼

- LOBSTER BISQUE   \$21
- BRAISED SEA CUCUMBER,  
CRAB MEAT & FISH MAW SOUP   **NEW** \$25  
祥龙大展 (黄焖海参蟹肉鱼鳔羹)
- DOUBLE BOILED CHICKEN SOUP WITH  
SEA WHELK & WOLF BERRIES  **NEW** \$20  
岁岁平安 (螺头枸杞炖鸡汤)
- DOUBLE BOILED SOUP OF THE DAY   \$14  
大富大贵 (时日例汤)
- BRAISED ABALONE  
(WHOLE, FRESH FOUR-HEAD)  
WITH SEA CUCUMBER   \$58  
恭喜发财 (红烧原只四头鲜鲍扒发菜海参)  
Served with seasonal vegetables, black moss & abalone








## FROM THE SEA 海鲜

	Small	Regular	Large
<b>WOK-FRIED SCALLOP WITH X.O. SAUCE</b> 🌿🍄 <b>NEW</b> 财源广进 (秘制X.O.酱碧绿带子炒百合) Broccoli, lily bulbs, mushroom, carrot, ginger & scallion	\$55	\$62	\$80
<b>DEEP-FRIED PRAWNS COATED WITH WASABI MAYONNAISE</b> 🍷🍴 金玉满堂 (芥末鱼子虾球)	\$35	\$50	\$65
<b>CRISPY TIGER PRAWNS TOSSED WITH MANGO CHILI SAUCE</b> 🍷🍴 <b>NEW</b> 财运亨通 (香芒酱脆虾球)	\$35	\$50	\$65
<b>STEAMED COD FILLET WITH CHILI GARLIC SAUCE</b> 🍷 <b>NEW</b> 招财进宝 (蒜椒蒸鳕鱼)	\$52 (per order)		
<b>STIR-FRIED TIGER PRAWNS IN TAIWANESE SAN BEI SAUCE &amp; BEAN CURD</b> 🍷🍴 <b>NEW</b> 腰缠万贯 (三杯虎虾豆腐)	\$40	\$58	\$77
<b>DOUBLE HAPPINESS PLATTER</b> 🍷 <b>NEW</b> 双喜临门 (生捞鲍鱼伴松露冻带子) Six-head braised abalone with coriander & chilled Hokkaido scallops with scallion & truffle sauce		\$58	
<b>CHILLED BOSTON LOBSTER TAIL WITH CITRUS MAYONNAISE &amp; FRUIT SALAD</b> 🍷🍴🍷 <b>NEW</b> 龙转乾坤 (鲜果波士顿龙虾沙律)		\$60	
<b>HALF LOBSTER TAIL, HOKKAIDO SCALLOP &amp; MUSHROOM WITH ASPARAGUS ON EGG WHITES</b> 🍷🍴 <b>NEW</b> 龙腾四海 四宝白芙蓉 (龙虾半边, 带子, 冬菇, 芦笋 & 蛋白)		\$48	



FROM THE LAND 肉类家禽

	Small	Regular	Large
<b>WOK-FRIED ANGUS TENDERLOIN BEEF CUBES WITH MONGOLIAN PEPPER SAUCE &amp; ASSORTED VEGETABLES</b>  <b>NEW</b> 牛市冲天 (蒙古酱黑椒安格斯牛柳粒)	\$40	\$57	\$75
<b>BRAISED PIG TROTTER WITH DRIED OYSTERS &amp; BLACK MOSS SAUCE</b>   <b>NEW</b> 好事发财, 横财就手 耗士发菜焖元蹄件 (发菜, 耗士, 元蹄件)		\$36	
<b>SWEET &amp; SOUR PORK COLLAR CUBES WITH LYCHEE, PINEAPPLE &amp; BELL PEPPER</b>   糖醋荔枝梅花肉	\$24	\$35	\$46
<b>GENERAL CUTLET WITH GENERAL TSO'S GLAZE SERVED WITH DRIED CHILI, ZUCCHINI, CHERRY TOMATO &amp; SPRING ONION</b>  左宗棠香煎鸡排	\$24	\$35	\$46













## FROM THE GRILL

- ROSEMARY GRILLED U.S.D.A PRIME ANGUS RIBEYE 300GM**  **NEW** \$85  
Whipped potatoes, grilled baby carrot, green peas, cherry tomato & mushroom brown sauce
- GRILLED U.S.D.A BEEF TENDERLOIN 227GM**   **NEW** \$85  
Whipped potatoes, sautéed ratatouille vegetables, cherry tomato & port wine sauce
- BAKED HALF CHOPPED BOSTON LOBSTER WITH CHEDDAR CHEESE SAUCE**    **NEW** \$63  
Served with creamy risotto, asparagus & confit of chorizo sausage
- GRILLED LAMB RACK**   **NEW** \$70  
Whipped potatoes, sautéed ratatouille, cherry tomato, black olive & anchovies sauce
- PAN-SEARED SCOTTISH SALMON**    **NEW** \$54  
Green lentil ragout, confit chorizo sausage, witted baby garlic spinach & red wine sauce





## SIDE DISH

- CREAMED SPINACH**   \$12
- SAUTÉED BROCCOLI WITH GARLIC & GRILLED BEETROOT**   \$12
- CHEESY WHIPPED POTATOES WITH BACON BITS**   \$12
- SAUTÉED ASSORTED MUSHROOM WITH GARLIC BUTTER & PARSLEY**   \$12
- PARMESAN TRUFFLE FRIES**   \$12



## RICE & NOODLES 面, 饭

	Small	Regular	Large
<b>FRIED GLUTINOUS RICE WITH HONG KONG PORK SAUSAGE</b>    <b>NEW</b> 遍地黄金 (瑶柱腊味糯米饭) Dried scallops, mushrooms & dried shrimps	\$35	\$50	\$65
<b>X.O. FRIED RICE WITH CRAB MEAT &amp; TOBIKO</b>    <b>NEW</b> 金满银满 (秘制X.O.蟹肉鱼子炒饭)	\$33	\$49	\$65
<b>BRAISED COD SERVED WITH CRISPY EGG NOODLE &amp; SEASONAL GREEN VEGETABLES</b>   <b>NEW</b> 龙精虎猛 (鳕鱼翡翠生面)	\$62 (per order)		
<b>BRAISED HALF BOSTON LOBSTER WITH EE-FU NOODLE</b>   <b>NEW</b> 卧虎藏龙 (上汤龙虾伊府面) Mushrooms & vegetable	\$66 (per order)		
<b>GARLIC PRAWNS WITH TAGLIATELLE IN POMODORO SAUCE</b>    <b>NEW</b> Grated parmesan cheese	\$32		
<b>STEAMED CHICKEN DUMPLING</b>    <b>NEW</b> 招财进宝 (鸡肉饺子)	\$12		



## VEGETARIAN

### SZECHUAN HOT & SOUR SOUP ㊟

四川酸辣羹

\$12

### SWEET CORN SOUP ㊟

粟米金瓜芦笋羹

With pumpkin & asparagus

\$12

### ALFREDO STYLE FRESH MUSHROOM RAVIOLI ㊟🍷🍷 NEW

Porcini mushroom, baby spinach & parmesan

\$36

### STIR-FRIED BEAN CURD

IN SZECHUAN HOT BEAN CHILI SAUCE ㊟

四川酱烧豆腐

Small

\$21

Regular

\$31

Large

\$41

### BRAISED BEAN CURD

& EGGPLANT IN BLACK PEPPER SAUCE ㊟

黑椒茄子豆腐

\$23

\$33

\$41

### SLOW-BRAISED EGGPLANT

IN SZECHUAN HOT BEAN CHILI SAUCE ㊟

四川豆瓣茄子煲

Served in a claypot

\$23

\$33

\$43

### SZECHUAN STYLE "GONG BAO"

MOCK CHICKEN WITH CASHEW NUTS ㊟㊟

宫保腰果素鸡丁

\$28

\$42

\$56

### SZECHUAN STYLE "MALA" MOCK CHICKEN WITH VEGETABLES & MUSHROOMS ㊟

四川麻辣素鸡丁

\$28

\$42

\$56

### EGG FRIED RICE ㊟

鸡蛋炒饭

With mixed vegetables & mushrooms

\$22

\$32

\$42

### BRAISED HONG KONG EE-FU NOODLE ㊟

韭黄干烧伊面

With mushrooms & yellow chives

\$24

\$34

\$44

### SAUTÉED ASPARAGUS WITH LILY BULBS

百年好合 (百合田园香炒芦笋) ㊟

Pumpkin, bell peppers & assorted fresh mushrooms

\$26

\$37

\$51





## DESSERT 甜品

- BERRIES DARK CHOCOLATE TART** 🍷🍷🍷🍷 **NEW** \$12  
With fresh berries, hazelnut & chocolate shaving
- CHILLED MANGO POMELO SAGO  
WITH LYCHEE** 🍷🍷 \$11  
甜甜蜜蜜 (杨枝甘露)
- CHILLED ALOE VERA &  
LEMONGRASS CRYSTAL JELLY** 🍷🍷 **GF** \$11  
生意兴隆 (芦荟香茅冻)  
Served with lime sorbet
- WOK-SEARED CHINESE  
NEW YEAR NIAN GAO** 🍷🍷🍷 **NEW** \$12  
步步高升 (发财年糕)
- DOUBLE-BOILED HASMA** \$20  
金枝玉叶 (红莲炖雪蛤)  
With red dates, snow lotus seeds & white fungus
- DOUBLE-BOILED BIRD NEST  
IN THAI COCONUT** 🍷 **NEW** \$65  
百鸟归巢 (冰糖红枣炖官燕)  
With red dates & rock sugar