



金蛇献瑞

CHINESE NEW YEAR  
À LA CARTE MENU 2025

January 20 – February 12, 2025

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 <i>(Serves 4 persons)</i>	Large <i>(Serves 8-10 persons)</i>
<b>HAPPINESS &amp; PROSPERITY YU SHENG WITH SMOKED SALMON</b> 🍣🐟🍣 大红大紫 (烟熏三文鱼捞起鱼生)	\$68	\$118
<b>PROSPERITY YU SHENG WITH ABALONE &amp; SMOKED SALMON</b> 🍣🐟🍣 马到功成 (鲍鱼&烟熏三文鱼捞起鱼生)	\$88	\$168
<b>VEGETARIAN YU SHENG</b> 🍣🌿 福祿双星 (素七彩捞起鱼生)	\$51	\$92

**ADDITIONAL PLATE 附加**

<b>THREE-HEAD ABALONE</b> 🍣 吉庆有余 (鲍鱼)	\$38
<b>SMOKED SALMON</b> 🍣 年年有鱼 (烟熏三文鱼)	\$18
<b>JELLY FISH</b> 🍣 红红火火 (海蜇丝)	\$12

**ORIENTAL BBQ 烧腊**

- |  |                                    |
|--|------------------------------------|
| <p><b>ROASTED SUCKLING PIG</b> 🐷🐷<br/>         鸿运片皮乳猪<br/> <i>(Three-day advance order required)</i></p> | <p>\$378 (whole)</p>               |
| <p><b>CRISPY PORK BELLY</b> 🐷 <b>NEW</b><br/>         福星高照 (脆皮烧肉)</p>                                    | <p>\$20 (small)</p>                |
| <p><b>BLACK KUROBUTA PORK “CHAR SIEW”</b> 🐷🐷🐷<br/>         甜甜蜜蜜 (蜜汁黑豚叉烧)</p>                             | <p>\$26 (small)</p>                |
| <p><b>HONG KONG STYLE ROASTED DUCK</b> 🐷🐷<br/>         鸿运当头 (港式明炉烧鸭)</p>                                 | <p>\$40 (half)    \$78 (whole)</p> |

## SOUP & ABALONE 汤羹, 鲍鱼

- BUDDHA JUMPS OVER THE WALL** 🍴🍴 **NEW** \$88  
生龙活虎 (迷你佛跳牆)  
Abalone, bird's nest, sea cucumber, fish maw, dried scallops, deer tendon, flower mushroom, sea whelk, ham, chicken & Chinese herbs
- DOUBLE BOILED KAMPONG CHICKEN SOUP** 🍴🍴 **NEW** \$36  
家肥屋润 (虫草花响螺鲍鱼焗鸡汤)  
With sea whelk, dried scallops, abalone & cordyceps flower
- BRAISED FISH MAW SEAFOOD SOUP** 🍴🍴 \$25  
大展鸿图 (黄焖海味鱼鳔羹)
- BRAISED WINTER MELON SOUP WITH DRIED SCALLOPS, CRAB MEAT & EGG WHITE** 🍴🍴🍴 **NEW** \$22  
岁岁平安 (瑶柱蟹肉蛋白冬茸羹)
- DOUBLE BOILED SOUP OF THE DAY** 🍴🍴🍴 \$15  
大富大贵 (时日例汤)
- BRAISED SIX-HEAD ABALONE** 🍴 **NEW** \$45  
包罗万有 (六头鲍鱼伴好市代)  
Dried scallops, mushroom, dried oyster, inari & black moss
- BRAISED AUSTRALIAN THREE-HEAD ABALONE WITH BLACK MOSS** 🍴 **NEW** \$68  
鸿运当头 (发财红烧三头鲍鱼)

FROM THE SEA 海鲜

	Small	Regular	Large
<b>X.O. SAUCE SCALLOP WITH LILY BULBS &amp; ASPARAGUS</b> 🍴🍴🍴 珠光寶氣 (秘製X.O.醬芦笋百合炒帶子)	\$42	\$60	\$78
<b>WASABI PRAWNS WITH TOBIKO</b> 🍴🍴🍴 彩蝶翻翻 (魚子芥菜蝦球)	\$38	\$58	\$68
<b>STEAMED COD FILLET WITH CHOPPED CHILI &amp; GARLIC</b> 🍴 金玉滿堂 (金銀蒜剝椒蒸雪魚)		\$28	
<b>CLAYPOT COD FISH, BEAN CURD, EGG PLANT &amp; PORK BELLY</b> 🍴🍴 四海增輝 (火腩豆根茄子焗雪魚煲)	\$48	\$72	\$96
<b>SOON HOCK FISH (100G)</b> 🍴 順順利利 (順壳魚)		\$13.80	
<b>BOSTON LOBSTER (600G)</b> 🍴 好運龍來 (波士頓龍蝦)		\$72	

FROM THE LAND 肉类家禽

	Small	Regular	Large
<b>PAN-FRIED WAGYU BEEF CUBES IN TERIYAKI SAUCE</b> 🍷 <b>NEW</b> 日进斗金 (日式蒜片和牛粒)	\$80	\$118	\$158
<b>VIETNAMESE STYLE WOK-FRIED ANGUS TENDERLOIN BEEF CUBES</b> 🍷🍷 牛市冲天 (越南式黑椒安格斯牛柳粒)	\$38	\$54	\$70
<b>SWEET &amp; SOUR KUROBUTA PORK WITH FRUITS</b> 🍷🍷 红红火火 (糖醋咕鲁黑猪肉)	\$24	\$35	\$46
<b>GONG BAO DICED CHICKEN WITH CASHEW NUTS</b> 🍷🍷 腰缠万贯 (宫保鸡丁)	\$24	\$35	\$46
<b>BRAISED PORK KNUCKLE WITH BLACK MOSS</b> 🍷🍷 横财就手 (红烧发财元蹄)		\$42	

VEGETABLES & BEAN CURD 蔬菜, 豆腐

	Small	Regular	Large
<b>SAUTÉED ASPARAGUS, LILY BULBS, PUMPKINS, BELL PEPPERS, ASSORTED FRESH MUSHROOMS &amp; MACADAMIA NUTS IN TRUFFLE SAUCE</b> 🍴🍴 花香四季 (黑松露酱夏果炒田园)	\$26	\$36	\$48
<b>BROCCOLI WITH BAMBOO PITH &amp; CRAB MEAT SAUCE</b> 🍴🍴 <b>NEW</b> 百花献瑞 (蟹肉竹笙扒西兰花)	\$32	\$48	\$63
<b>SZE CHUAN SEA CUCUMBER BEAN CURD IN CLAYPOT</b> 🍴 <b>NEW</b> 福如东海 (麻辣海参豆腐煲)	\$48	\$72	\$96
<b>BRAISED VEGETARIAN INARI BAG</b> 🍴 <b>NEW</b> 代代平安 (八宝素福袋)	\$26	\$36	\$48
<b>SAUTÉED SEASONAL GREEN</b> 🍴 四季进财 (蒜蓉炒时蔬)	\$23	\$33	\$43

## RICE & NOODLES 面, 饭

	Small	Regular	Large
<b>FRIED GLUTINOUS RICE WITH PRESERVED MEAT</b> ©☞☞ 满地黄金 (瑶柱腊味生炒糯米饭)	\$28	\$38	\$52
<b>STIR-FRIED OSMANTHUS RICE VERMICELLI WITH ALASKA CRAB MEAT</b> ©☞ <b>NEW</b> 花开富贵 (桂花阿拉斯加蟹肉干炒米粉)	\$42	\$63	\$83
<b>YONG CHOW FRIED RICE</b> ©☞☞ 双喜陵门 (扬州炒饭)	\$26	\$39	\$52
<b>FRIED RICE WITH EGG, CRAB MEAT &amp; TOBIKO IN X.O. SAUCE</b> ©☞☞ 喜气洋洋 (秘製X.O.蟹肉鱼子炒饭)	\$33	\$49	\$65
<b>FRIED BROWN RICE WITH MIXED VEGETABLES</b> ©☞ 福满人间 (素丁炒饭)	\$23	\$33	\$42
<b>BRAISED EE-FU NOODLES WITH MIXED MUSHROOM IN TRUFFLE SAUCE</b> ©☞ 大地回春 (黑松露酱野菌干烧伊面)	\$26	\$39	\$52
<b>POACHED RICE WITH BOSTON LOBSTER &amp; SEAFOOD</b> ©☞☞ 卧虎藏龙 (波士顿龙虾海鲜泡饭)	\$66 \$120	Half Lobster (Serves 1-2 persons) Whole Lobster (Serves 2-4 persons)	



## À LA CARTE WESTERN MENU

### STARTER

- JUMBO CRAB CAKE** 🍷🍷🍷 \$28  
Avocado with mango aioli, tobiko, endive & mixed leaves
- ARUGULA SALAD** 🍷🍷 \$19  
Avocado, tomatoes, candied walnut & balsamic vinaigrette dressing
- SEMI-CLASSIC CAESAR SALAD** 🍷🍷🍷🍷 \$16  
Baby romaine lettuce, sous vide whole eggs, bacon, crouton & grated grana Padano cheese  
- Add smoked salmon \$6 🍷

### SOUP

- COGNAC LOBSTER BISQUE** 🍷🍷 \$21  
Served with lobster knuckles & chives

**FROM THE GRILL**

<p><b>ROSEMARY GRILLED USDA PRIME ANGUS RIBEYE STEAK (300G)</b> 🍴</p> <p>Served with cheddar whipped potatoes, grilled baby carrots, greens peas, cherry tomato &amp; mushroom brown sauce</p>	<p>\$85</p>
<p><b>GRILLED USDA BEEF TENDERLOIN (227G)</b> 🍴</p> <p>Served with whipped potatoes, sauteed ratatouille vegetables, cherry tomato &amp; port wine sauce</p>	<p>\$85</p>
<p><b>GRILLED WAGYU BEEF HANGER STEAK</b> 🍴</p> <p>Served with gratin potatoes, asparagus, Dijon mustard &amp; port wine sauce</p>	<p>\$55</p>
<p><b>GARLIC ROSEMARY GRILLED RACK OF LAMB</b> 🍴🌱</p> <p>Whipped potatoes, sautéed Ratatouille, cherry tomatoes, black olives &amp; anchovies</p>	<p>\$70</p>
<p><b>SEARED CORN-FED YELLOW CHICKEN BREAST</b> 🍴</p> <p>Served with gratin potatoes, wilted sweet corn, asparagus &amp; pink pepper yuzu glaze</p>	<p>\$35</p>
<p><b>PAN-SEARED SCOTTISH SALMON</b> 🍴🌱🌿</p> <p>Green lentil ragout, confit chorizo sausage, witted baby garlic spinach &amp; red wine sauce</p>	<p>\$54</p>
<p><b>GARLIC PRAWNS WITH TAGLIATELLE IN POMODORO SAUCE WITH GRATED PARMESAN CHEESE</b> 🍴🌱🌿</p>	<p>\$32</p>



**VEGETARIAN**

**ALFREDO-STYLE FRESH MUSHROOM RAVIOLI** \$36  
**WITH BABY SPINACH, PORCINI &**  
**GRATED PARMESAN** 🍷🍴🌱



**SIDE DISH**

**CREAMED SPINACH** 🍷🍴 \$12

**SAUTÉED BROCCOLI**  
**WITH GARLIC & GRILLED BEETROOT** 🍷🍴 \$12

**CHEESY WHIPPED POTATOES** \$12  
**WITH BACON BITS** 🍷🌱

**PARMESAN TRUFFLE FRIES** 🍷🍴 \$12



## DESSERT 甜品

- THE 2ND FLOOR SIGNATURE CHOCOLATE MOELLEUX** 🍷🍷🍰 \$15  
Warm rich chocolate cake served with vanilla ice cream & strawberries on the side
- MANDARIN ORANGE CHEESECAKE** 🍷🍷🍰 **NEW** \$12  
Served with orange sauce
- RED BEAN SOUP WITH LOTUS SEEDS, LILY BULBS & GLUTINOUS RICE DUMPLING** 🍰 \$12  
瑞氣呈祥 (百合蓮子紅豆沙湯圓)
- ALMOND JELLY WITH LONGAN** 🍰🍷 \$12  
出水福龍 (龍眼杏仁豆腐)
- CHILLED LEMONGRASS JELLY WITH POPPING BOBA, ALOE VERA & FRUITS** 🍰 \$12  
如意吉祥 (盧荳香茅凍)
- PAN-FRIED CHINESE NIAN GAO (3PCS)** 🍷🍰 \$12  
步步高升 (香煎年糕)
- DOUBLE-BOILED HASHIMA WITH RED DATES & LOTUS SEEDS** \$18  
好運年年 (紅蓮燉雪蛤)
- DOUBLE-BOILED BIRD NEST WITH ROCK SUGAR** 🍰 \$62  
百鳥歸窠 (冰糖燉官燕)