



金蛇献瑞

CHINESE NEW YEAR
SET 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.

PROSPERITY 五福臨門宴

万寿鸿运发财鱼生 (烟熏三文鱼捞起鱼生)
Happiness & Prosperity Yu Sheng with Smoked Salmon 🍣🐟

家肥屋润 (虫草花响螺花胶焗鸡汤)
Double Boiled Kampong Chicken Soup with Cordyceps Flower,
Sea Whelk, Dried Scallops & Fish Maw 🍲🐚

红红火火 (日式煎黑豚肉)
Pan-fried Kurobuta Pork Shoulder with Teriyaki Sauce 🍖🍷

包罗万有 (六頭鮑鱼伴耗豉福袋)
Braised Six-head Abalone, Dried Scallops, Mushrooms,
Black Moss & Inari Bag 🍤

遍地黄金 (金柱腊味生炒糯米饭)
Fried Glutinous Rice with Preserved Meat,
Mushrooms, Dried Shrimps & Crispy Dried Scallops 🍚🍤

如意吉祥 (泡珠芦荟香茅冻)
Chilled Lemongrass Jelly with Popping Boba, Aloe Vera & Fruits 🍧

步步高升 (香煎年糕)
Pan-fried Chinese Nian Gao 🍩

\$128 per person (Min. 4 pax)

GOOD FORTUNE 万年富贵宴

万寿鸿运发财鱼生 (烟熏三文鱼龙虾捞起鱼生)

Happiness & Prosperity Yu Sheng with Smoked Salmon & Lobster 🍣🍤🐟

大展鸿图 (黄焖海味鱼鳔羹)

Braised Fish Maw Seafood Soup 🍲🐟

珠光宝气 (秘製X.O.酱碧禄百合虾球炒带子)

Scallops & Prawns in X.O. Sauce 🍤🐚
Served with Lily Bulbs & Seasonal Greens

横财就手 (红烧六头鲍鱼发财元蹄)

Braised Six-head Abalone with Pork Knuckle & Black Moss 🍲🐚

遍地黄金 (樱花虾腊味生炒糯米饭)

Fried Glutinous Rice with Preserved Meat,
Mushrooms, Dried Shrimps & Sakura Shrimps 🍚🍤🐟

金玉满堂 (红枣雪耳白果燕窝)

Chilled Bird's Nest with Sweetened Red Dates, White Fungus & Gingko Nuts 🥘

步步高升 (香煎年糕)

Pan-fried Chinese Nian Gao 🥞

\$148 per person (Min. 6 pax)

LONGEVITY 金銀滿屋宴

黄金万寿鸿运发财鱼生 (黑松露鲍鱼烟熏三文鱼捞起鱼生)

24K Gold Happiness & Prosperity Yu Sheng with
Black Truffle, Abalone & Smoked Salmon

家肥屋润 (虫草花响螺花胶焗鸡汤)

Double Boiled Kampong Chicken Soup with Cordyceps Flower,
Sea Whelk, Dried Scallops & Fish Maw

珠光宝气 (鲜百合彩椒夏果碧禄炒带子)

Sautéed Scallops with Lily Bulbs, Capsicum, Macadamia Nuts & Seasonal Greens

顺顺利利 (清蒸顺壳鱼)

Steamed Soon Hock Fish with Superior Soya Sauce

鸿运当头 (当归烤鸭)

Roasted Herbal Duck

包罗万有 (鲍汁耗豉福袋)

Braised Dried Oysters, Flower Mushrooms & Black Moss in
Inari Bag with Abalone Sauce

卧虎藏龙 (波士顿龙虾龙虾海鲜泡饭)

Poached Rice with Boston Lobster & Seafood

喜气洋洋 (杨枝甘露)

Chilled Mango Sago with Pomelo

步步高升 (香煎年糕)

Pan-fried Chinese Nian Gao

\$168 per person (Min. 8 pax)

ABUNDANCE 金玉满堂宴

万寿鸿运发财鱼生 (龙虾烟熏三文鱼捞起鱼生)

Happiness & Prosperity Salmon Yu Sheng with Lobster & Smoked Salmon 🍣🍣

家肥屋润 (黄焖汤花胶干贝海参羹)

Braised Fish Maw Soup with Sea Cucumber & Dried Scallops 🍲

珠光宝气 (夏果彩椒芦笋榄菜炒带子虾球)

Sautéed Scallops & Prawns with Black Olive Vegetables, Bell Peppers,
Lily Bulbs, Asparagus & Macadamia Nuts 🍲🍲

年年有余 (港式蒸鳕鱼)

Hong Kong Style Steamed Cod Fillet 🍲

财运亨通 (鸿运斩件片皮猪)

Sliced Roasted Suckling Pig 🍖🍖🍖

鸿运当头 (发财红烧三头鲍鱼)

Braised Australian Three-head Abalone with Black Moss 🍲

大地回春 (黑松露干烧伊面)

Braised Ee-fu Noodles with Mixed Mushrooms in Truffle Sauce 🍲

瑞气呈祥 (百合莲子红豆沙汤圆)

Red Bean Soup with Lotus Seeds, Lily Bulbs & Glutinous Rice Balls 🍲

步步高升 (香煎年糕)

Pan-fried Chinese Nian Gao 🍲

\$208 per person (Min. 8 pax)

WELLNESS 四季平安宴

VEGETARIAN SET 至尊上素宴

招财进宝 (黄金七彩黑松露素鱼生捞起)

24K Gold Vegetarian Yu Sheng with Sliced Truffle ❷❸

天赏财富 (南北杏鱼翅瓜红枣雪耳焗羊肚菌)

Double Boiled Shark's Fin Melon Soup with Moral Mushrooms,
Red Dates & Snow Fungus ❷❸

大地回春 (彩椒鲜百合夏果芦笋炒素虾)

Sautéed Mock Vegetarian Prawns with Bell Peppers, Lily Bulbs,
Asparagus & Macadamia Nuts ❷❸

代代平安 (八宝福袋)

Braised Vegetarian Inari Bag ❷

双喜临门 (素丁炒五谷饭)

Fried Brown Rice with Mixed Vegetables ❷

金玉满堂 (百合莲子红豆沙汤圆)

Red Bean Soup with Lotus Seeds, Lily Bulbs & Glutinous Rice Balls ❷

步步高升 (香煎年糕)

Pan-fried Chinese Nian Gao ❹

\$88 per person