

CNY SET 春节套餐 MENU 2026

2026年2月1日至3月3日  
AVAILABLE FROM 1 FEB 2026 TO 3 MAR 2026

欣欣向荣宴  
JOYOUS MENU

\$298

(供两位用 / For 2 Pax)

LUNCH AND DINNER

烟熏三文鱼捞生

Joyous Smoked Salmon Yu Sheng

瑶柱鸡丝扒中鲍翅

Braised Superior Shark's Fin Soup  
with Shredded Chicken & Dried Conpoy

鲍汁花胶扣猪蹄

Stewed Fish Maw & Pork Trotter with Abalone Sauce

清蒸智利鲈鱼

Steamed Chilean Sea Perch in Hong Kong Style

上汤焗开边澳洲龙虾焗面

Baked Australian Lobster in Superior Sauce  
with Hong Kong Noodle  
(Half lobster per pax)

芋丝花生蒸年糕

Steamed Nian Gao with Shredded Yam & Peanuts

Members enjoy 15% discount and service charge waiver.  
Prices are subject to prevailing government tax.

CNY SET **春 节 套 餐** MENU 2025

2026年2月1日至3月3日  
AVAILABLE FROM 1 FEB 2026 TO 3 MAR 2026

**喜气洋洋宴**  
**HAPPINESS MENU**

\$638

(供四位用 / For 4 Pax)

LUNCH AND DINNER

脆鱼皮烟熏三文鱼捞生  
Happiness Smoked Salmon  
with Crispy Fish Skin Yu Sheng

鲜人参鸡炖中鲍翅  
Nourishing Superior Shark's Fin Soup with Ginseng & Chicken

明炉挂烧鸭  
Signature Roast Duck

蚝汁扣六头鲍鱼花胶海参  
Stewed 6-Head Abalone, Fish Maw &  
Sea Cucumber in Abalone Sauce

雪菜鸡丝煎生面  
Crispy Noodle with Shredded Chicken & Preserved Potherb Mustard

芋丝花生蒸年糕  
Steamed Nian Gao  
with Shredded Yam & Peanuts

Members enjoy 15% discount and service charge waiver.  
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2026年2月1日至3月3日  
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**财运亨通盆菜宴**  
**WEALTHY PEN CAI MENU**

\$688

(供六位用 / For 6 Pax)

LUNCH AND DINNER

烟熏三文鱼捞生

Wealthy Smoked Salmon Yu Sheng

怀旧农村盆菜

六头鲍鱼, 花胶, 海参, 花菇, 茄汁虾, 烧鸭, 瑶柱, 半只猪手,  
发菜, 津白, 南乳莲藕, 柱候萝卜

**NOSTALGIA PROSPEROUS PEN CAI**

*6-Head Abalone, Fish Maw, Sea Cucumber,  
Shiitake Mushroom, Ketchup Prawns, Roast Duck, Dried Conpoy,  
Half Pork Knuckle, Black Moss, Tianjin Cabbage,  
Stewed Lotus Root & Stewed Radish*

清蒸笋壳鱼

Steamed Live Marble Goby in Hong Kong Style

腊味糯米饭

Fried Glutinous Rice with Preserved Meats

燕窝杏仁茶

Double-boiled Bird's Nest in Hot Almond Cream

Members enjoy 15% discount and service charge waiver.  
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**吉祥如意宴**  
**FORTUNE MENU**

\$988

(供六位用 / For 6 Pax)

LUNCH AND DINNER

脆鱼皮烟熏三文鱼捞生  
Fortune Smoked Salmon  
with Crispy Fish Skin Yu Sheng

鲜人参鸡炖中鲍翅  
Nourishing Superior Shark's Fin Soup with Ginseng & Chicken

六头鲍鱼扣花胶筒  
Stewed 6-head Abalone with Fish Maw

姜蓉蒸笋壳鱼  
Steamed Live Marble Goby with Minced Ginger  
& Spring Onion

腊味糯米饭  
Fried Glutinous Rice with Preserved Meats

燕窝杏仁茶  
Double-boiled Bird's Nest in Hot Almond Cream

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**一帆风顺宴**  
**SMOOTH VOYAGE MENU**

\$1088

(供八位用 / For 8 Pax)

LUNCH AND DINNER

烟熏三文鱼捞生

Smoothly Smoked Salmon Yu Sheng

蟹肉鱼肚烩鱼翅

Braised Shark's Fin Soup with Crabmeat & Dried Seafood

X.O酱炒虾球时蔬

Sauteed Fresh Prawns with Seasonal Vegetable in X.O Sauce

六头鲍鱼扣瑶柱甫花胶

Stewed 6-Head Abalone with Whole Conpoy & Fish Maw

当红炸子鸡

Roast Chicken

清蒸笋壳鱼

Steamed Live Marble Goby with Superior Soya Sauce

腊味糯米饭

Fried Glutinous Rice with Preserved Meats

芋丝花生蒸年糕

Steamed Nian Gao with Shredded Yam & Peanuts

Members enjoy 15% discount and service charge waiver.  
Prices are subject to prevailing government tax.

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2026年2月1日至3月3日  
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**福星高照盆菜宴**  
**LONGEVITY PEN CAI MENU**

\$1288

(供十位用 / For 10 Pax)

LUNCH AND DINNER

烟熏三文鱼脆银鱼捞生

Longevity Smoked Salmon & Crispy White Baits Yu Sheng

蟹肉鱼肚烩鱼翅

Braised Shark's Fin Soup with Crabmeat & Fish Maw

怀旧农村盆菜

六头鲍鱼, 花胶, 海参, 花菇, 茄汁虾, 烧鸭, 瑶柱,  
全只猪手, 发菜, 津白, 南乳莲藕, 柱候萝卜

**NOSTALGIA PROSPEROUS PEN CAI**

*6-Head Abalone, Fish Maw, Sea Cucumber, Shiitake Mushroom, Ketchup Prawns,  
Roast Duck, Dried Conpoy, Whole Pork Knuckle, Black Moss, Tianjin Cabbage,  
Stewed Pork Belly with Lotus Root & Stewed Radish*

清蒸笋壳鱼

Steamed Live Marble Goby in Hong Kong Style

腊味糯米饭

Fried Glutinous Rice with Preserved Meats

雪耳红枣莲子茶

Sweetened Lotus Seed Tea with Snow Fungus & Red Dates

Members enjoy 15% discount and service charge waiver.  
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CNY SET **春 节 套 餐** MENU 2026

2026年2月1日至3月3日  
AVAILABLE FROM 1 FEB 2026 TO 3 MAR 2026

**万事如意宴**  
**PROSPERITY MENU**

\$1388

(供十位用 / For 10 Pax)

LUNCH AND DINNER

烟熏三文鱼捞生

Prosperity Smoked Salmon Yu Sheng

蟹肉鱼肚烩鱼翅

Braised Shark's Fin Soup with Crabmeat & Fish Maw

X.O酱炒虾球时蔬

Sauteed Fresh Prawns  
with Seasonal Vegetable in X.O Sauce

六头鲍鱼扣瑶柱甫花胶

Stewed 6-head Abalone with Whole Conpoy & Fish Maw

当红炸子鸡

Roast Chicken

茄子豆腐焖笋壳鱼

Deep-fried Live Marble Goby with Eggplant & Beancurd

腊味糯米饭

Fried Glutinous Rice with Preserved Meats

芋丝花生蒸年糕

Steamed Nian Gao with Shredded Yam & Peanuts

Members enjoy 15% discount and service charge waiver.  
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CNY SET **春 节 套 餐** MENU 2026

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**金玉满堂宴**  
**ABUNDANCE MENU**

\$1688

(供十位用 / For 10 Pax)

LUNCH AND DINNER

烟熏三文鱼脆银鱼捞生

Abundance Smoked Salmon & Crispy White Baits Yu Sheng

羊肚菌菜胆花胶炖中鲍翅

Double-boiled Superior Shark's Fin & Fish Maw Soup  
with Morel Mushroom & Tianjin Cabbage

茄汁煎大虾碌

Wok-fried Tiger Prawn with Umami Tomato Sauce

蚝皇六头鲍鱼扣海参

Stewed 6-head Abalone with Sea Cucumber & Seasonal Vegetable

明炉挂烧鸭

Signature Roast Duck

潮式蒸鲳鱼

Steamed Pomfret in Teochew Style

腊味糯米饭

Fried Glutinous Rice with Preserved Meats

杏汁燕窝

Double-boiled Bird's Nest in Hot Almond Cream

Members enjoy 15% discount and service charge waiver.  
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CNY SET **春 节 套 餐** MENU 2026

2026年2月1日至3月3日  
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**马到功成宴**  
**SUCCESS MENU**

\$2488

(供十位用 / For 10 Pax)

LUNCH AND DINNER

烟熏三文鱼捞生

Successful Smoked Salmon Yu Sheng

片皮乳猪全体

Barbequed Suckling Pig

红烧大鲍翅

Braised Supreme Superior Shark's Fin in Oyster Broth

韭黄炒螺片时蔬

Sauteed Sliced Conch with Yellow Chives & Seasonal Vegetable

蚝皇六头鲍鱼扣海参猪蹄

Stewed 6-Head Abalone with Sea Cucumber & Pork Trotter

潮式蒸鲳鱼

Steamed Pomfret in Teochew Style

姜葱焗开边澳洲龙虾

Wok-fried Live Australian Lobster with Ginger & Spring Onion  
(Half Lobster Per Pax)

X.O 酱乳猪柳焖生面

Braised Noodle with Suckling Pig Cutlet in X.O Sauce

杏汁燕窝

Double-boiled Bird's Nest in Hot Almond Cream

芋丝花生蒸年糕

Steamed Nian Gao with Shredded Yam & Peanuts

以上套餐需至少2天前预订

**Advance pre-order of 2 days is required for this menu.**

Members enjoy 15% discount and service charge waiver.

Prices are subject to prevailing government tax.

CNY MENU 春节菜单 2026

2026年2月1日至3月3日  
AVAILABLE FROM 1 FEB 2026 TO 3 MAR 2026

春节素食套餐  
CNY VEGETARIAN SET MENU

\$88

(每位 / Per Person)

LUNCH AND DINNER

鸿运上素捞生

Prosperity Vegetarian Yu Sheng

榄菜盒子豆腐

Braised Beancurd with Minced Vegetable & Teochew Black Olive

羊肚菌炖菜胆竹笙

Double-boiled Fresh Morel Soup  
with Bamboo Piths & Tianjin Cabbage

杏片莲藕炒西芹云耳

Stir-fried Assorted Vegetables  
(Sliced Almond, Lotus Root, Celery, Black Fungus)

宫保素鸡丁

Kung Pao Mock Chicken

素叉烧煎米粉

Pan-fried Rice Vermicelli with Mock Char Siew

芋丝花生蒸年糕

Steamed Nian Gao with Shredded Yam & Peanuts

Members enjoy 15% discount and service charge waiver.  
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CNY MENU **春 节 菜 单** 2026

2026年2月1日至3月3日  
AVAILABLE FROM 1 FEB 2026 TO 3 MAR 2026

**吉祥家乡盆菜**  
**PROSPEROUS WOODEN POT PEN CAI**

**大盘 / Large Pot**

\$588

(供八至十位用 / For 8-10 Pax)

**小盘 / Small Pot**

\$298

(供五位用 / For 5 Pax)

**配料 / Ingredients:**

六头鲍鱼, 花胶, 海参, 花菇, 茄汁虾, 烧鸭,  
瑶柱, 猪手, 发菜, 津白, 南乳莲藕猪腩肉, 柱候萝卜  
6-head Abalone, Fish Maw, Sea Cucumber,  
Shiitake Mushroom, Ketchup Prawns, Roast Duck, Dried Conpoy,  
Pork Knuckle, Black Moss, Tianjin Cabbage,  
Stewed Pork Belly with Lotus Root & Stewed Radish

**Available for dine in or takeaway**

**Additional charge of \$20/\$30 for takeaway pots**

Members enjoy 15% discount and service charge waiver.

Prices are subject to prevailing government tax.

# CNY MENU 春节菜单 2026

2026年1月20日至3月3日  
AVAILABLE FROM 20 JAN 2026 TO 3 MAR 2026

## 春节鱼生 CNY YU SHENG SPECIALS LUNCH AND DINNER

### 七彩鸿运鱼生 / PROSPERITY YU SHENG

	小/Small 供2-6位用 For 2-6 Pax	大/Large 供7-10位用 For 7-10 Pax
烟熏三文鱼捞生 Smoked Salmon Yu Sheng	\$48	\$88
鲍鱼捞生 Fresh Abalone Yu Sheng	\$58	\$108
龙虾捞生 Lobster Yu Sheng	\$98	\$188
素食鱼生 Vegetarian Yu Sheng	\$38	\$78

### 鱼生加料 / YU SHENG'S ADDITIONAL ORDER

	每份 Per Portion
烟熏三文鱼 Smoked Salmon	\$13.80
鲜鲍鱼片 Sliced Fresh Abalone	\$18.80
游水龙虾 Live Lobster	\$75.00
薄脆 Crispy Cracker	\$3.00

Available for dine in or takeaway

Members enjoy 15% discount and service charge waiver.  
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À LA CARTE **精 选 菜 单** SPECIALS

2026年2月18日至3月3日  
AVAILABLE FROM 18 FEB 2026 TO 3 MAR 2026

**春节点心**  
**CNY DIM SUM**  
LUNCH ONLY

	每份 / Per Portion (3件 / Pieces)
晶莹龙虾饺 Steamed Crystal Lobster Dumpling	\$10.90
松露珍菌饺 Steamed Vegetarian Mushroom & Truffle Dumpling	\$7.90
柱候叉烧包 Steamed Char Siew Bun	\$7.90
芝士蘑菇包 Steamed Cheese Mushroom Bun	\$7.90
豉汁蒸排骨 Steamed Fermented Black Bean Pork Rib	\$7.90 (每笼/Basket)
元宝咸水饺 Deep-fried Glutinous Rice Dumpling (Ham Shui Gok)	\$7.90
迷你焗蛋挞 Baked Mini Egg Tart	\$7.90
瑶柱苋菜饺 Steamed Spinach & Dried Conpoy Dumpling	\$9.90
发菜鲜虾饺 Steamed Black Moss Prawn Dumpling	\$9.90
鲍鱼烧卖皇 Steamed Abalone Siew Mai	\$9.90
鲜虾腐皮卷 Pan-fried Shrimp Beancurd Roll	\$9.90
汤汁小笼包 Shanghai Xiao Long Bao	\$9.90
叉烧 或 鲜虾肠粉 Flour Roll with Char Siew OR Fresh Shrimp	\$9.80
X.O酱萝卜糕 Wok-fried X.O Radish Cake	\$9.90 (每碟/Plate)
鲍汁凤爪 Abalone Sauce Braised Chicken Feet	\$13.90 (9件/Pieces)

Members enjoy 15% discount and service charge waiver.  
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# À LA CARTE 精 选 菜 单 SPECIALS

2026年2月18日至3月3日  
AVAILABLE FROM 18 FEB 2026 TO 3 MAR 2026

## 烧味 BARBECUED

	半只/ Half	全只/ Whole	
片皮乳猪全体(需预订) BBQ Whole Suckling Pig ( <i>Pre-order required</i> )		\$338	
玫瑰豉油鸡 Soya Sauce Chicken	\$28	\$52	
金牌烧鸭 Signature Roasted Duck	\$48	\$88	
北京片皮鸭 Peking Duck	\$48	\$88	
	小/ Small (2-3 位用/ Persons)	中/ Medium (4-6 位用/ Persons)	大/ Large (7-9 位用/ Persons)
花雕醉鸡卷 Drunken Chicken Roll with Hua Diao Wine	\$16		
蜜汁叉烧 Charred BBQ Pork with Honey Sauce	\$16	\$24	\$32
脆皮烧肉 Crackling Pork Belly	\$18	\$27	\$36
佛山海蜇熏蹄 Rice Wine Marinated Pork Knuckle with Jellyfish	\$22		
潮州卤水拼盘 卤鸭片, 三层肉, 豆腐, 大肠 Teochew Style Braised Combination Platter Sliced Duck, Pork Belly, Beancurd & Pork Intestine	\$28	\$42	\$56
烧味三拼 (任选以下三款) 叉烧, 烧肉, 烧鸭, 豉油鸡 Roasted Meat Trio Platter ( <i>3 Combinations</i> ) Honey-glazed Char Siew, Roast Pork Belly, Roast Duck, Soya Sauce Chicken	\$35	\$52	\$70

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À LA CARTE 精 选 菜 单 SPECIALS

2026年2月18日至3月3日  
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鱼翅 / 汤类  
SHARK'S FIN / SOUP

每位 / Per Pax

蚝豉发菜煲莲藕汤 Dried Oyster, Black Moss & Lotus Root Soup	\$10
成都带子酸辣汤 Sichuan Fresh Scallop Hot & Sour Soup	\$13
鲜人参炖鸡汤 Nourishing Chicken Soup with Fresh Ginseng	\$16
淮杞花胶鸡炖螺头汤 Double-boiled Fish Maw & Chicken Soup with Sea Whelk	\$18
骨胶菜胆花胶汤 Double-boiled Fish Maw & Tianjin in Shark's Cartilage Soup	\$20
鸡丝烩生翅 Braised Shark's Fin Soup with Shredded Chicken	\$28
蟹肉烩生翅 Braised Shark's Fin Soup with Crabmeat	\$32
石锅浓汤鸡鲍翅 Stone Pot Double-boiled Superior Shark's Fin in Chicken Broth	\$48
红烧中鲍翅 Braised Superior Shark's Fin with Superior Oyster Sauce	\$58
蟹肉扒大鲍翅 Braised Supreme Shark's Fin with Crabmeat in Superior Broth	\$88

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# À LA CARTE 精 选 菜 单 SPECIALS

2026年2月18日至3月3日  
AVAILABLE FROM 18 FEB 2026 TO 3 MAR 2026

## 吉祥家乡盆菜 PROSPERITY WOODEN POT PEN CAI

	供五位用 For 5 Pax	供十位用 For 10 Pax
六头鲍鱼, 花胶, 海参, 花菇, 茄汁虾, 烧鸭, 瑶柱, 猪手, 发菜, 津白, 南乳莲藕猪腩肉, 柱候萝卜 6-head Abalone, Fish Maw, Sea Cucumber, Shiitake Mushroom, Ketchup Prawns, Roast Duck, Dried Conpoy, Pork Knuckle, Black Moss, Tianjin Cabbage, Stewed Pork Belly with Lotus Root & Stewed Radish	\$298	\$588

## 海味 DRIED SEAFOOD

	每位/ Per Person		
鲍汁扣鹅掌花胶筒 Stewed Fish Maw with Goose Web in Abalone Sauce			\$18
鸡茸酿十头鲍鱼 Stewed 10-head Abalone with Minced Chicken			\$18
原只六头鲍鱼扣鱼肚 Stewed 6-head Abalone with Fish Maw			\$26
澳洲三头鲍鱼扣鹅掌 Braised Australian 3-head Abalone with Goose Web			\$48
	小/ Small (2-3 位用/ Persons)	中/ Medium (4-6 位用/ Persons)	大/ Large (7-9 位用/ Persons)
花菇豆根扒时蔬 Braised Flower Shiitake Mushroom & Beancurd with Seasonal Vegetable	\$26	\$39	\$52
鲍汁花胶焖猪蹄 Stewed Fish Maw & Pork Trotter in Abalone Sauce	\$38	\$57	\$76
海参花菇扒时蔬 Braised Sea Cucumber with Shiitake Mushroom & Seasonal Vegetable	\$42	\$63	\$84
鲍片冬菇扒时蔬 Braised Sliced Abalone with Flower Shiitake Mushroom	\$60	\$90	\$120

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# À LA CARTE 精 选 菜 单 SPECIALS

2026年2月18日至3月3日  
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## 游水海鲜 LIVE SEAFOOD

	每百克/ Per 100g	烹饪法/ Cooking Method
澳洲龙虾 Australian Lobster	\$26	上汤焗 / Baked with Superior Stock 姜葱焗 / Sautéed with Ginger & Scallion
生虾 Live Prawn	\$10	金银蒜粉丝蒸 / Steamed with Minced Garlic 豉油皇干煎 / Baked with Dark Soya Sauce
海石斑 Sea Grouper	\$12	清蒸 / Steamed in Hong Kong Style 潮式蒸 / Steamed in Teochew Style
笋壳 Marble Goby	\$14	油浸 / Deep-fried with Superior Soya Sauce 茄子豆腐焗 / Braised with Eggplant & Beancurd
斗鲳 Fresh Pomfret	\$16	菜甫云耳蒸 Steamed with Pickled Radish & Black Fungus
东星斑(需预订) Red Spotted Grouper (Pre-order required)	\$22	油盐水浸 / Poached with Superior Stock 花雕蛋白蒸 / Steamed with Egg White & Hua Diao Jiu
多宝鱼(需预订) Turbot Fish (Pre-order required)	\$24	潮州冻吃/ Chilled
黄膏蟹 Roe Crab	\$16	星洲辣椒/ Singapore Chilli Style 黑胡椒/ Singapore Black Pepper Style
斯里兰卡螃蟹(需预订) Sri Lankan Crab (Pre-order required)	\$16	盐香焗 / Sea Salt Baked 避风塘 / Wok-fried with Crispy Garlic & Dried Chilli
竹蚌(需预订) Bamboo Clam (Pre-order required)	\$18 (每枝/Per Piece)	X.O酱爆 / Wok-fried with X.O Chilli Sauce 韭黄油泡 / Sauteed with Yellow Chives

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# À LA CARTE 精 选 菜 单 SPECIALS

2026年2月18日至3月3日  
AVAILABLE FROM 18 FEB 2026 TO 3 MAR 2026

## 海鲜类 SEAFOOD

	小/ Small (2-3 位用/ Persons)	中/ Medium (4-6 位用/ Persons)	大/ Large (7-9 位用/ Persons)
樱花虾黄金凉瓜条 Combination of Deep-fried Sakura Shrimp & Bitter Gourd with Salted Egg Yolk Sauce	\$24	\$36	\$48
韭黄吊片炒时蔬 Sautéed Fresh Cuttlefish with Yellow Chives	\$30	\$45	\$60
日本芥末脆虾球 Deep-fried Prawn with Wasabi Mayo	\$36	\$54	\$72
XO炒虾球时蔬 Sautéed Prawn with Seasonal Vegetable in XO Sauce	\$36	\$54	\$72
珍菌炒带子时蔬 Stir-fried Fresh Scallop with Fresh Mushrooms & Seasonal Vegetable	\$42	\$63	\$84
麒麟带子蒸豆腐 Steamed Fresh Scallop & Beancurd with Flower Shiitake Mushroom & Carrot	\$44 (8件/Pieces)	\$66 (12件/Pieces)	\$88 (16件/Pieces)

每位/ Per Person

煎带子翠绿豆腐 Pan-seared Fresh Scallop with Homemade Beancurd & Seasonal Vegetable	\$12
芝士焗老虎虾 Baked Tiger Prawn with Cheese Sauce	\$14
姜丝脆化炸鲈鱼 Deep-fried Fillet of Sea Perch with Crispy Ginger	\$24
蒜子茄子焖鲈鱼扒 Braised Sea Perch Fillet with Whole Garlic & Eggplant	\$24

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# À LA CARTE 精 选 菜 单 SPECIALS

2026年2月18日至3月3日  
AVAILABLE FROM 18 FEB 2026 TO 3 MAR 2026

## 肉类 MEAT

	小/ Small (2-3 位用/ Persons)	中/ Medium (4-6 位用/ Persons)	大/ Large (7-9 位用/ Persons)
豉椒咸菜炒爽肚 Sauteed Sliced Pig Stomach with Bell Pepper in Black Bean Sauce	\$24	\$36	\$48
荔枝咕嚕肉 Sweet & Sour Pork with Lychee	\$26	\$39	\$52
避风塘排骨 Wok-fried Pork Rib with Dried Chilli & Crispy Garlic	\$28	\$42	\$56
发菜焖猪手 Stewed Pork Knuckle with Chinese Black Moss	\$38		\$68
柱候牛腩煲 Stewed Beef Brisket in Traditional Style	\$28	\$42	\$56
蒜香煎牛柳粒 Pan-fried Beef Cubes with Sliced Garlic	\$38	\$57	\$76
黑椒鹿柳粒 Black Pepper Venison Cubes	\$38	\$57	\$76
香茜焖羊膝 Stewed Lamb Shank with Umami Chinese Parsley & Coriander Sauce	\$38		\$76
金沙吊烧鸡 Roast Chicken with Crispy Bread Crumbs & Garlic		\$38 (半只/ Half)	\$68 (全只/ Whole)
杏片西施炸鸡 Deep-fried Boneless Chicken with Minced Shrimp & Crispy Almond		\$38 (半只/ Half)	\$68 (全只/ Whole)
黑椒焗黑豚肉扒 Baked Kurobuta Pork Chop with Black Pepper Sauce			每件/ Per Piece \$18
梅菜焖鸭腿 Stewed Duck Thigh with Preserved Mustard Greens			\$18
黑椒煎羊架 Baked Rack of Lamb with Black Pepper Sauce			\$28 (2件/Pieces)

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2026年2月18日至3月3日  
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## 豆腐 / 蔬菜 / 素食类 BEANCURD / VEGETABLE / VEGETARIAN

	每位/ Per Person		
川味上素酸辣羹 Vegetarian Sichuan Hot & Sour Thick Soup			\$12
花菇羊肚菌炖菜胆 Double-boiled Fresh Morel Soup with Flower Shiitake Mushroom & Tianjin Cabbage			\$14
	小/ Small (2-3 位用/ Persons)	中/ Medium (4-6 位用/ Persons)	大/ Large (7-9 位用/ Persons)
金汤蒸嫩滑豆腐 Steamed Beancurd with Pumpkin Broth	\$20	\$30	\$40
辣子炒素鸡丁 Sautéed Mala Mock Chicken	\$20	\$30	\$40
竹笙云耳扒时蔬 Braised Seasonal Vegetable with Bamboo Piths & Black Fungus	\$20	\$30	\$40
甜梅菜炒芥兰 Wok-fried HK Kailan with Preserved Vegetable	\$20	\$30	\$40
每日时蔬 Daily Seasonal Vegetable	\$20	\$30	\$40
杏片绿野仙霞 Sautéed Sliced Lotus Root, Celery & Greens with Crispy Almond	\$20	\$30	\$40
紫薯淮山炒芦笋 Sautéed Asparagus with Purple Sweet Potato & Chinese Yam	\$20	\$30	\$40
榄菜炒鲜百合芦笋 Stir-fried Asparagus with Fresh Lily Bud & Pickled Olive	\$24	\$36	\$48
啫啫大芥菜煲 Wok-fried Fresh Mustard Plant with Dried Shrimp & Garlic in Claypot	\$24	\$36	\$48
腊味粒炒芥兰 Wok-fried HK Kailan with Diced Preserved Meats	\$26	\$39	\$52

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2026年2月18日至3月3日  
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## 饭 / 面 / 粥类 RICE / NOODLE / CONGEE

	每位/ Per Person		
鲜茄黑猪扒烩饭 Fried Rice with Kurobuta Pork Chop with Umami Tomato Sauce			\$15
姜葱老虎虾焗生面 Braised HK Noodle with Whole Tiger Prawn			\$18
上汤焗开边龙虾面 Braised Lobster Noodle with Superior Broth (至少2位 / <i>Minimum 2 Persons</i> )			\$68 (半只/ Half)
	小/ Small (2-3 位用/ Persons)	中/ Medium (4-6 位用/ Persons)	大/ Large (7-9 位用/ Persons)
韭黄干烧伊面 Braised E-fu Noodle with Yellow Chive	\$20	\$30	\$40
雪菜肉丝炒面 Fried Noodle with Shredded Pork & Preserved Potherb Mustard	\$22	\$33	\$44
鲜虾扬州炒饭 Yang Chow Fried Rice with Shrimp	\$22	\$33	\$44
腊味糯米饭 Fried Rice with Preserved Meats	\$22	\$33	\$44
韭黄牛肉干炒河粉 Wok-fried Beef Hor Fun with Yellow Chives	\$24	\$36	\$48
滑蛋海鲜河粉 Braised Seafood Hor Fun with Fluffy Egg	\$26	\$39	\$52
发菜猪蹄焖面线 Stewed Pork Trotter Mee Sua with Black Moss	\$28	\$42	\$56

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## 甜品 DESSERT

	每件/ Per Piece
芝麻锅饼 Pan-fried Chinese Pancake	\$18
芋丝花生蒸年糕 Steamed Nian Gao with Peanut & Shredded Yam	每位/ Per Person \$8 (2件/Pieces)
脆皮炸紫番薯 Deep-fried Sweetened Purple Yam	\$8 (8件/Pieces)
清热龟苓膏 Chilled Herbal Jelly (Gui Ling Gao)	\$8
陈皮红豆沙 Hot Red Bean Puree with Dried Mandarin Peels	\$8
杨枝冻甘露 Chilled Cream of Mango with Pomelo & Sago	\$8
香芒布丁 Chilled Mango Pudding	\$8
香滑杏仁茶 Hot Sweetened Almond Cream	\$8
杏仁茶燕窝 Double-boiled Bird's Nest in Almond Cream	\$38

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