



A NOSTALGIC CHINESE NEW YEAR

4 JANUARY - 19 FEBRUARY

鸿运鱼生 PROSPERITY YEE SANG

	half portion	whole portion
鮮果團圓時蔬撈生(素) Fresh fruits and garden greens yee sang (vegetarian)	RM70	RM138

鮮果團圓時蔬撈生 Fresh fruits and garden greens yee sang with your choice of sauce and toppings	RM80	RM158
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Choose 1 homemade sauce:

Strawberry
Sesame plum
Pineapple plum

Choose any 2 toppings:

Fresh salmon
Fresh tuna
Scallop lips
Jellyfish
Sea urchin
Tempura prawn
Crispy whitebait

SUPPLEMENTAL ORDERS:

Black truffle (sliced)	RM38
Abalone (sliced)	RM50
Crispy soft shell crab	RM50
Crispy fish skin	RM50

All prices are inclusive of 6% government service tax.

厨师推介 CHEF'S RECOMMENDATIONS

	per portion
豐衣足食 (原隻鮑魚福建海鮮燴飯) "Fujian style" seafood fried rice with whole abalone	RM88

好運旺來 (松茸螺頭白玉甫燉瑤柱) Double boiled sea whelk soup with matsutake mushroom, winter melon and conpoy	RM68
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竹笙花西紅柿炒蛋白 Scrambled egg white with tomatoes and bamboo fungus	RM18
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龍騰虎躍 (黃金魚籽炒富貴蝦) Stir-fried mantis shrimp with fish roe and asparagus	RM68
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新春輝煌 (香煎紫薯年糕) Pan-fried Chinese pudding and sweet purple potato	RM22
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All prices are inclusive of 6% government service tax.

吉慶華堂宴 SPRING & HAPPINESS SET

風山水起 (七彩金絲三文魚撈生)

Fresh salmon yee sang
served with crispy shredded treasures and plum dressing

金玉滿堂 (蟹肉雞絲燴金湯)

Braised crab meat and shredded chicken soup
with pumpkin puree

金雞報喜 (炸雞柳伴杏梅醬)

Deep-fried boneless chicken with apricot plum sauce

年年有餘 (潮洲蒸金目鱸魚)

"Teow Chew style" steamed barramundi fish
with preserved vegetables

三陽慶開泰 (鮑汁北菇魚鰾扒時蔬)

Braised fish maw, mushrooms and seasonal vegetables
with abalone sauce

豐衣足食 (醬皇櫻花蝦炒香苗)

Fragrant fried rice
with XO sauce, mushrooms and sakura dry shrimps

如意吉祥 (凍紅棗參須龍眼海底椰)

Chilled sea coconut soup
with red dates, ginseng herb and longan

RM1388 per table of 10 persons

All prices are inclusive of 6% government service tax.

大展鴻圖宴 PROSPERITY SET

風山水起 (七彩金絲帶子唇撈生)

Scallop lips yee sang
served with crispy shredded treasures and plum dressing

滿堂吉慶 (螺頭竹笙燉走地雞)

Double boiled sea whelk soup
with bamboo pith and farm village chicken

金雞報喜 (脆皮蒜香雞)

Roasted five-spice chicken with garlic crisps

年年有餘 (薑蔥清蒸紅鯛魚)

Steamed red snapper fish
with spring onions and coriander in soy sauce

翡翠金銀 (黑椒醬爆明蝦球)

Wok-fried white prawns with black pepper sauce

發財好市 (北菇蠔豉扒時蔬)

Braised dried oysters and chinese mushrooms
with seasonal vegetables

滿掌黃金 (芋香薰鴨扣飯)

Fragrant fried rice
with smoked duck and yam wrapped in lotus leaf

玉液瓊漿 (火龍果西米露)

Chilled dragon fruit and sago with cream

RM1588 per table of 10 persons

All prices are inclusive of 6% government service tax.

恭喜發財宴 WEALTH & FORTUNE SET

風山水起 (七彩金絲鮑片撈生)

Abalone slices yee sang
served with crispy shredded treasures and plum dressing

好運旺來 (松茸螺頭燉竹絲雞湯)

Double boiled silkie fowl soup
with matsutake mushrooms and sea whelk

福祿隻收 (明爐當歸燒鴨)

Crispy roasted duck with Chinese herbs

年年有餘 (薑蔥清蒸海石斑魚)

Steamed sea grouper fish
with spring onions and coriander in soy sauce

龍騰虎躍 (黃金魚籽炒富貴蝦)

Stir-fried mantis shrimp with fish roe and asparagus

花開富貴 (瑤柱蠔豉金蒜扒時蔬)

Braised conpoy, dried oysters and garlic
with seasonal vegetables

家肥屋潤 (鮮蟹魚籽蛋白炒飯)

Fragrant fried rice with fresh crab meat and egg white

鴻運團圓 (香芒楊枝甘露)

Chilled mango puree with sago and pomelo

幸福年年 (香脆炸年糕)

Deep-fried crispy Chinese puddings

RM1888 per table of 10 persons

RM2188 (with a bottle of Johnnie Walker Black Label)

RM2888 (with a bottle of Hennessy X.O. Cognac)

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