

洋洋得意

EVERLASTING HAPPINESS

Nine-Course set RM 1,988 nett (per table of 10 people)

(风生水起齐捞生) 鸿运三文海蜇雪梨鱼生

Prosperity "Yee Sang" with Fresh salmon and Snow Pear

(金丝金砖逾满堂) 金针蟹肉蟹王雪耳羹

Braised Golden Mushroom with Crab Meat and white fungus Soup

(包你丰收发大财) 蚝皇发财螺片猴头菇生根蚝士丸

Braised sangkan oysters balls, slice shell abalone, hericium mushroom, Sea Moss and Seasoning Vegetables

(年年有余堆满袋)港式蒸龙虎班

Steamed Live Tiger Garoupa with Spicy Ginger Diced and Superior soy sauce

(福寿金鸡齐报喜) 虾餅脆皮风沙鸡

Marinated Roaster Crispy Chicken with Prawn Cracker

(举杯共庆笑哈哈) 香醇红酒鲜草虾

Wok Fried Tiger Prawn with Oriental Red Wine sauce

(五谷丰收太平年) 蚝士咸蛋荷叶饭

Wrapped Steamed Fried Rice with Salted Egg Yolk in Lotus Leaf

(锦绣前程步步升) 红石榴菓冻拼年糕

Crystal jelly Red Pomegranate fruits with crispy "Nian Gao"

(大吉大利笑开颜) 热菊花参须红枣枸杞茶

Hot Ginseng Red Date and chrysanthemum with Wolfberry Tea



喜氣洋洋

LUCK & JOYFULNESS

Nine-Course set RM 2,288 nett (per table of 10 people)

(福星高照齐捞生) 特式双文鱼生

Prosperity "Yee Sang" with Crispy Salmon skin and Salmon Fish

(六六大顺如意年) 虫草花路顺海鲜羹

Braised Cordyceps flower with Scallop Diced, Garoupa Fish Fillet,
Prawn Meat Diced and Asparagus Soup

(百业兴旺发大财)发财姬松菇螺角生根蚝士丸

Braised Shell abalone Diced, Blazil Mushroom, Dried Sangkan Oysters Balls, Sea Moss and Seasoning Vegetables

(如意得水吉星照) 酱蒸长寿鱼

Steamed New Zealand Orange Roughy Fish with Yellow Bean Sauce

(鳳凰登峰展风采) 蒜香风沙鸡

Crispy Roaster Chicken with Garlic, Ginger and Shallot Chop

(嘻哈欢笑聚一堂) 粟餅泰式沙律酱草虾

Wok Fried Tiger Prawn with Thai Style Mayonnaise Sauce
And Corn Flake

(春风得意乐满面)干撈炸酱手工面

Braised Chicken Minced Meat "Sze chuan style" with Homemade Pulling Noodle

(锦绣前程步步升) 椰青果冻拼炸年糕

Fresh Coconut Jelly with Crispy Fried "Nian Gao"

(甜甜蜜蜜过肥年) 冻桃胶雪耳红枣

Chilled Peach Resin with Red Date and White Fungus



海式榮華配套 ABUNDANCE & PROSPERITY

Nine-Course set RM 2,888 nett (per table of 10 people)

(万事如意齐捞生) 软壳蚧贵妃鲍三文鱼生

Prosperity "Yee Sang" with Fresh Salmon, Softshell Crab and Top Shell Abalone (鸿图大展道四海) 杞子干贝炖鸡盅

Double Boiled wolfberry with Chicken minced meat and Dried Scallop Soup

(十二金鸭齐贺年)古法红烧鸭拼花卷

Braised Oriental Style Duck served with Steam Flower Bun

(鱼躍龙门声势高)清蒸斗昌鱼

Steamed Pomfret and Hong Kong beancurd Stick
With Light Soy Sauce

(财源滾滚玉满堂) 冬菇发财螺角鱼鳔十头鲍鱼煲

Clay pot Fish Maw, Black mushroom and 10'head abalone Shell Abalone Diced, Dried Oyster Balls and Sea Moss with Seasoning Vegetables (春色满园花争艳)火焰沙律草虾

Deep Fried Tiger Prawn Fruits with Red Dragon fruits mayonnaise sauce

(丰衣足食年有余)福州芋头海鲜五谷饭

Braised Seafood and Grain Rice with "Hock Chew" style

(锦绣前程步步升) 炸年糕

Crispy Fried "Nian Gao"

(钱程似锦人如意) 雪莲子炖雪蛤膏

Double Boiled Hasma with red dates and snow Lotus Seeds