





曲迎春调,梅在百花先。

幸福满满

PRIX-FIXE MENU · BLISSEULINESS

福杯满溢

味增黄金蜜桃酱彩色,三文鱼-鱼生

Fortune yusheng with salmon, honey miso peach dressing, condiments

聚财宝盆

美颜高汤伴巴西菇虫草花黄玉参樱花鸡 🛭 🕻

Double-boiled collagen soup with Sakura chicken, premium Yellow Jade sea cucumber, Brazil mushroom, cordyceps flower

龙腾虎跃金汤盆菜

岩石龙虾,虎掌菌,黄玉海参件,原只6头鲍鱼,原粒干贝, 鲜活虾,花胶,鹅掌,猪元蹄,鲮鱼球,蚝豉,鸡翅,腊肠, 润肠,滋味豆根,日本百花菇,津白菜,炸芋头,发菜 ♥♡┗●

Man Fu Yuan Abundance Treasure Pot

Rock lobster, tiger palm mushroom, premium Yellow Jade sea cucumber, six-head whole abalone, whole dried scallop, live prawns, South Africa fish maw, goose web, pig trotters, dace fish balls, dried oysters, chicken wings, Kurobuta pork sausage, liver sausage, braised beancurd skin, Japanese premium flower mushroom, white cabbage, fried yam, black moss

长长久久

发菜腊味三色糯米饭伴叉烧皇,蛙鱼子 ♥

Wok-fried trio glutinous rice, duo cured pork sausage, mushrooms, black moss, honey-glazed barbecued Duroc pork char siew, ikura

甜蜜永久

香滑金瓜露伴桂圆,莲子,桃胶;椰丝金元宝年糕 🕽 🌬 🗷 Chilled pumpkin purée, longan, lotus seeds, peach collagen, sweet golden nian gao

\$888 for 5 guests

一生顺利

PRIX-FIXE MENU · PROSPERITY

顺风顺水

味增黄金蜜桃酱彩色,三文鱼-鱼生 \$

Fortune yusheng with salmon, honey miso peach dressing, condiments

聚财宝盆

美颜高汤伴巴西菇虫草花黄玉参樱花鸡 🛛 🕻

Double-boiled collagen soup with Sakura chicken, premium Yellow Jade sea cucumber, Brazil mushroom, cordyceps flower

时有盈余

香酥好菜头蒸龙虎斑

Steamed tiger grouper, crispy preserved radish, superior soya sauce, scallions

包一定有

古法红烧南非5头鲍鱼, 老虎虾球扣日本花菇 ❷ Braised South Africa five-head abalone, tiger prawns, Japanese flower mushroom

金玉满堂

发菜腊味三色糯米饭伴叉烧皇,蛙鱼子 ♥

Wok-fried trio glutinous rice, duo cured pork sausage, mushrooms, black moss, honey-glazed barbecued Duroc pork char siew, ikura

甜蜜永久

香滑金瓜露伴桂圆,莲子,桃胶;椰丝金元宝年糕 🕽 🌬 🗸 Chilled pumpkin purée, longan, lotus seeds, peach collagen, sweet golden nian gao

\$168 per guest
Minimum of two to dine

两全其美

PRIX-FIXE MENU · HARMONY

日日如意

味增黄金蜜桃酱彩色,岩石龙虾,三文鱼 – 鱼生 ♦ ♥ Success yusheng with rock lobster, salmon, honey miso peach dressing, condiments

聚财宝盆

美颜高汤伴巴西菇虫草花黄玉参樱花鸡 🞜 Double-boiled collagen soup with Sakura chicken, premium Yellow Jade sea cucumber, premium fish maw, Brazil mushroom, cordyceps flower

时有盈余

香酥好菜头蒸龙虎斑 Steamed tiger grouper, crispy preserved radish, superior soya sauce, scallions

包一定发

古法红烧南非3头鲍鱼,关东辽参扣日本花菇 ❷ Braised South Africa three-head abalone with "Guan Dong" spiky sea cucumber, Japanese flower mushroom

一团和气

发菜腊味三色糯米饭伴叉烧皇, 蛙鱼子 **5** Wok-fried trio glutinous rice, duo cured pork sausage, mushrooms, black moss, honey-glazed barbecued Duroc pork char siew, ikura

甜蜜永久

\$198 per guest
Minimum of two to dine

三福齐聚

PRIX-FIXE MENU · REUNION

龙马精神

味增黄金蜜桃酱彩色岩石龙虾,三文鱼,鲍鱼,脆口北海道干贝丝-鱼生 ♣♥

Richness rock lobster yusheng, salmon, abalone, shredded crispy Hokkaido scallop, honey miso peach dressing, condiments

聚宝金盆

椰盅花胶皇美颜高汤伴巴西菇虫草花黄玉参樱花鸡 😼 Double-boiled collagen soup with Sakura chicken, premium fish maw, premium Yellow Jade sea cucumber, Brazil mushroom, cordyceps flower served in coconut husk

年年有余

香酥好菜头蒸鳕鱼 Steamed Atlantic cod fish fillet, crispy preserved radish,

包一定发

superior soya sauce, scallions

古法红烧南非18-19吉品鲍鱼, 日本花菇 ❷ Braised South Africa 18-19 head dried abalone with Japanese flower mushroom

一团和气

酒香翠绿蛋白巨头大河虾伴红酒面, 蛙鱼子 O❷ Le Braised giant river prawn with red wine noodles, egg white, vegetables, ikura

甜蜜永久

金盅香滑金瓜露伴桂圆,莲子,金丝燕窝;椰丝金元宝年糕 O ♣ Chilled pumpkin purée with longan, lotus seeds, golden bird's nest served in pumpkin husk with sweet golden nian gao

\$298 per guest
Minimum of two to dine

四方有福

PRIX-FIXE MENU · BLESSINGS

福杯满溢

味增黄金蜜桃酱彩色岩石龙虾,三文鱼,寻龙鱼子, 脆口北海道干贝丝,海胆-鱼生 ♦ ♥ Peach yusheng with rock lobster, salmon, Kaluga Queen caviar, shredded crispy Hokkaido scallop, sea urchin, honey miso peach dressing, condiments

聚财宝盆

椰盅花胶皇美颜高汤伴巴西菇虫草花干贝樱花鸡 😼 Double-boiled collagen soup with Sakura chicken, premium fish maw, Brazil mushroom, cordyceps flower served in coconut husk

时有盈余

香酥好菜头蒸东星斑件

Steamed star grouper, crispy preserved radish, superior soya sauce, scallions

包罗万有

古法红烧澳洲10头许榕干鲍鱼扣日本花菇 ❷
Braised Australia "Xu Rong" ten-head dried abalone with
Japanese flower mushroom

金玉满堂

酒香翠绿蛋白巨头大河虾,日本关东辽参伴红酒面,蛙鱼子 **❷&** Braised giant river prawn, premium "Guan Dong" spiky sea cucumber, red wine noodles, egg white, vegetables, ikura

甜蜜永久

金盅香滑金瓜露伴桂圆,莲子,金丝燕窝;椰丝金元宝年糕 Ů ● Chilled pumpkin purée with longan, lotus seeds, golden bird's nest served in pumpkin husk with golden sweet nian gao

\$468 per guest
Minimum of two to dine

五福临门

PRIX-FIXE MENU · HAPPINESS

福杯满溢

味增黄金蜜桃酱彩色,岩石龙虾,三文鱼-鱼生 ♦♥

Treasure yusheng with rock lobster, salmon, honey miso peach dressing, condiments

聚财宝盆

花胶皇美颜汤伴巴西菇虫草花黄玉参樱花鸡 ♥₺

Double-boiled collagen soup with Sakura chicken, premium Yellow Jade sea cucumber, premium fish maw, Brazil mushroom, cordyceps flower

时有盈余

香酥好菜头蒸龙虎斑

Steamed tiger grouper, crispy preserved radish, superior soya sauce, scallions

带带平安

X.O 酱爆炒北海岛带子, 芦笋, 松菇 ♥

Wok-fried Hokkaido scallop, asparagus, Shimeiji mushroom, X.O sauce

包包满满

古法红烧南非5头鲍鱼, 关东辽参扣日本花菇 ♥

Braised South Africa five-head abalone, premium "Guan Dong" spiky sea cucumber, Japanese flower mushroom

子孙满堂

发菜腊味三色糯米饭伴叉烧皂,蛙鱼子 ♥

Wok-fried trio glutinous rice, duo Kurobuta cured sausage, mushrooms, black moss, honey-glazed barbecued Duroc pork char siew, caviar

甜蜜永久

香滑金瓜露伴桂圆,莲子,雪蛤;椰丝金元宝年糕 🚨 Chilled pumpkin purée with longan, lotus seeds, hashima, sweet golden nian gao

\$998 for 5 guests (\$198 per additional guest) \$1,988 for 10 guests



PRIX-FIXE MENU · HARVEST

日日如意

味增黄金蜜桃酱彩色,岩石龙虾,三文鱼-鱼生 ♦♥ Harmony yusheng with rock lobster, salmon, honey miso peach dressing, condiments

聚宝金盆

椰盅花胶皇美颜高汤伴巴西菇虫草花黄玉参樱花鸡 **6** Double-boiled collagen soup with Sakura chicken, premium fish maw, premium Yellow Jade sea cucumber, Brazil mushroom, cordyceps flower served in coconut husk

时有盈余

香酥好菜头蒸鳕鱼件 Steamed Atlantic cod fish fillet, crispy preserved radish, superior soya sauce, scallions

大展红图

松露酱伴熏烤爱尔兰鸭 Smoked roasted Irish duck with wild mushroom and truffle sauce

包一定发

古法红烧南非3头吉品鲍鱼,日本关东辽参扣日本花菇 ❷ Braised South Africa three-head abalone, premium "Guan Dong" spiky sea cucumber, Japanese flower mushroom

一团和气

酒香翠绿蛋白巨头大河虾伴红酒面, 蛙鱼子 ○❷ b Braised giant river prawn with red wine noodles, egg white, vegetables, ikura

甜蜜永久

香滑金瓜露伴桂圆,莲子,金丝燕窝;椰丝金元宝年糕 🚨 Chilled pumpkin purée with longan, lotus seeds, golden bird's nest, sweet golden nian gao

\$1,498 for 5 guests (\$298 per additional guest) \$2,988 for 10 guests

七彩缤纷

PRIX-FIXE MENU · VEGETARIAN

年年有余

养生蔬果斋鱼生 Vegetarian yusheng

竹岁平安

椰皇松茸菌竹笙虫草花炖菜胆汤 Double-boiled Matsutake mushroom, bamboo pith, cordyceps flower, baby bok choy, wolfberries served in coconut husk

包罗万有

猴头菌, 金笋扒西兰花 Braised monkey head mushroom, broccoli, carrots

百年好合

百合果仁黄耳芦笋小炒皇 Stir-fried asparagus, lily bulb, yellow fungus, ginkgo nuts

一团和气

上素翠绿烩三色糯米饭 Braised trio glutinous rice with plant-based meat, vegetables and mushrooms

甜甜蜜蜜

香滑金瓜露伴桂圆,莲子,桃胶;椰丝金元宝年糕 🚨 Chilled pumpkin purée with longan, lotus seeds, peach collagen, sweet golden nian gao

\$158 per guest



鱼生

YU SHENG

龙飞凤舞喜捞生 | 鲍鱼,岩石龙虾,海胆,蛙鱼子,脆口北海道黄金干贝丝,三文鱼,虎掌菌,脆鱼皮-捞生,味增黄金桃鱼生酱,香葱油

六十寸;须两天前预订,只限堂吃

Dragon's Wealth Yu Sheng (limited edition)

Abalone, rock lobster (5 pieces), sea urchin, ikura, crispy shredded dried Hokkaido scallops, salmon sashimi, tiger palm mushroom, crispy fish skin, honey miso golden peach dressing, shallot oil *Please order two days in advance prior to dining, for dine-in only* \$888 (60-inch, serves up to 10 guests)

瑞龙呈祥齐捞 │ 脆口北海道黄金干贝丝,岩石龙虾,蛙鱼子,三文鱼,脆鱼皮-捞生,味增黄金桃鱼生酱,香葱油

Prosperity Yu Sheng 👺 🌡

Crispy shredded dried Hokkaido scallops, rock lobster, ikura, salmon sashimi, crispy fish skin, honey miso golden peach dressing, shallot oil \$128 (serves up to 5 guests) | \$188 (serves up to 10 guests)

合家齐捞起 | 三文鱼, 蛙鱼子, 脆鱼皮-捞生, 味增黄金桃 鱼生酱, 香葱油

Abundance Yu Sheng 👺 🌡

Salmon sashimi, ikura, crispy fish skin, honey miso golden peach dressing, shallot oil

\$98 (serves up to 5 guests) | \$138 (serves up to 10 guests)

德高望众 │ 斋鱼生捞起 **8**

Happiness Vegetarian Salmon Yu Sheng

\$88 (serves up to 5 guests) | \$118 (serves up to 10 guests)

额外配料

ADDITIONAL INGREDIENTS

十头鲍鱼 Ten-head mini abalone ♥ \$68 (five pieces)

岩石龙虾(半) Rock lobster (half) **罗** \$58 (250-300g)

脆口北海道干贝丝 Crispy dried Hokkaido scallop ❤ \$28 (30g)

玫瑰花形三文鱼 Salmon sashimi rose \$18 (one floret)

黄金脆鱼皮 Crispy fish skin \$18 (100g)



红红火火 | 大红川式辣子烧鸡 Sichuan style roasted chicken with dried chilli, sesame seed, peanut, Sichuan spice, scallion \$78 (whole)

风山水起|茶熏烤爱尔兰鸭伴松露酱 Tea-infused roasted Irish duck with wild mushroom truffle sauce \$72 (half) | \$138 (whole)



厨师推荐

CHEE'S RECOMMENDATIONS

龙腾虎跃金汤盆菜 │ 岩石龙虾,虎掌菌,黄玉海参件,原只5头鲍鱼,原粒干贝,鲜活虾,南非花胶,鹅掌,猪元蹄,鳑鱼球,蚝豉,鸡翅,猪腊肠,润肠,滋味豆根,日本百花菇,津白菜,炸芋头,发菜 ♥♥₺₺

Man Fu Yuan Abundance Treasure Pot

Rock lobster, tiger palm mushroom, premium Yellow Jade sea cucumber, five-head whole abalone, whole dried scallop, live prawns, South Africa fish maw, goose web, pig trotters, dace fish balls, dried oysters, chicken wings, Kurobuta pork sausage, liver sausage, braised beancurd skin, Japanese premium flower mushroom, white cabbage, fried yam, black moss \$498 (serves up to 5 guests)

风山水起 | 茶熏烤爱尔兰鸭伴松露酱

Tea-infused roasted Irish duck with wild mushroom truffle sauce \$72 (half) | \$138 (whole)

红红火火 │ 大红川式辣子烧鸡 ♡

Sichuan style roasted chicken with dried chilli, sesame seed, peanut, Sichuan spice, scallion \$78 (whole)

包一生发 │ 古法南非3头鲍鱼扣日本辽参, 西兰花苗 ❷ ❷ ❷ Braised South Africa three-head abalone with Japanese premium spiky sea cucumber, broccolini \$158 per person

金碧辉煌 │ 金盅蟹皇燕窝海皇羹 ❷ ⊌ ₺

Superior crab meat and crab roe bisque, prawns, Hokkaido scallop cubes, Sarawak bird's nest served in pumpkin husk \$108 per person

月光宝盒 | 椰皇花胶皇美颜汤伴巴西菇虫草

花黄玉参樱花鸡 ❷ 8 6

Double-boiled collagen soup, Sakura chicken, premium Yellow Jade sea cucumber, premium fish maw, Brazil mushroom, cordyceps flower served in coconut husk \$68 per person

厨师推荐

CHEE'S RECOMMENDATIONS

金龙耀门 | 芝士奶皇焗龙虾(每位) 0 ♥ 0

Oven-baked lobster with golden butter sauce and cheese \$55 per person

喜鲍带子 | X.O 酱爆8头鲍鱼,带子,菘菇,芦笋 ❷ ፟ ₺

Sautéed Hokkaido scallops, eight-head abalone, white shimeji mushroom, X.O scallop sauce \$62 per portion

富贵荣华 │ 酒香金银蒜蒸巨头大河虾 ❷ ₺

Steamed giant river prawn with duo garlic, superior soya sauce, coriander and scallion \$48 (2 pieces)

关东辽参伴鲍汁锅巴饭 ❷❸₺

Braised "Guan Dong" sea cucumber, abalone sauce, crispy "Guo Ba" \$68 per person

鹅颈桥底脆口软壳蟹 ○❷

"Bowrington Bridge" crispy soft-shell crab, garlic, chilli, scallion \$36 per portion

岩石龙虾担担面 ❷♥●

Rock lobster "Dandan" spicy noodles (half lobster) \$55 per person



APPETISERS

咸蛋咖喱脆鱼皮o

Deep-fried fish skin with curry salted egg \$25 per portion

海蜇凉拌冻鲍鱼 ❷

Spicy chilled jelly fish with mini abalone \$26 per portion

田园酸辣脆萝卜♂

Marinated pickled radish, sweet spicy soya dressing \$18 per portion

麻辣馋嘴口水鸡。

Chilled mala chicken, garlic, scallion, sesame seeds \$26 per portion

话梅小番茄 ♂

Chilled cherry vine tomatoes marinated with plum sauce \$18 per portion





ROASTS

全体腊味五谷糯米猪 ♡

Roasted suckling pig, five grain glutinous rice \$528

需三天前预定 Please order three days in advance prior to dining (Not applicable for any discount or promotion)

古法蜜汁西班牙豚肉叉烧臭❷♡₺₺

Honey-glazed Duroc pork char siew \$38 per portion

十三香脆口西班牙金砖方块肉 ♥

Roasted Duroc pork belly, honey mustard \$38 per portion

满福苑粤式烧味

Man Fu Yuan Roast Platter

十三香脆皮砖块烧肉和玫瑰酒香樱花鸡 **66** Thirteen-spice roasted Duroc pork belly with mustard; Braised Sakura chicken, soya sauce, rose dew wine \$52 per portion

三拼盘(叉烧,烧肉和油鸡)

Trio Roast Platter

十三香脆皮砖块烧肉, 玫瑰酒香樱花鸡, 古法蜜汁叉烧皇 😼 Thirteen-spice roasted Duroc pork belly with mustard; Braised sakura chicken, soya sauce, rose dew wine; Honey-glazed barbecued Duroc pork belly \$68 per portion

玫瑰酒香樱花鸡 🖟

Braised sakura chicken, soya sauce, rose dew wine \$38 (half) | \$68 (whole)

茶熏烤爱尔兰鸭伴松露酱

Tea-infused roasted Irish duck with wild mushroom truffle sauce \$72 (half) | \$138 (whole)



SOUP

单人份 Individual serving

金盅蟹皇燕窝海皇羹 ♥♥₺

Superior crab meat and crab roe bisque, prawns, Hokkaido scallop cubes, Sarawak bird's nest served in pumpkin husk \$108 per person

椰皇花胶皇美颜汤伴巴西菇虫草花黄玉参樱花鸡 ❷ ⊌ ₺

Double-boiled collagen soup with Sakura chicken, premium Yellow Jade sea cucumber, premium fish maw, Brazil mushroom, cordyceps flower served in coconut husk \$68 per person

翠绿黄焖瑶柱花胶海皇羹 ♥ ♥ ₺

Seafood treasure bisque with fish maw, dried scallops \$78 per person

麻辣海鲜酸辣羹 ❷◎₺

Hot and sour seafood soup \$22 per person

名厨足料老火汤 ♥

Chef's soup of the day \$16 per person

活海的

LIVE SEAFOOD

时价 Seasonal Pricing

岩石龙虾

Rock lobster \$29 per 100g

波士顿龙虾

Boston lobster \$27 per 100g

红斑

Red grouper \$22 per 100g

东星班

Star grouper \$32 per 100g

笋壳

Marble grouper \$20 per 100g

老虎班

Tiger grouper \$20 per 100g

雪鱼件

Cod fish fillet \$38 per piece 上汤焗 🛛

Baked, superior stock

绍酒姜葱煮 ❷₺

Stir-fried, ginger, scallion, Chinese wine

港式蒸

Steamed, Hong Kong-style, soya sauce, scallion, ginger

黑金蒜蒸 ♥

Steamed, Yunnan black garlic

蒜茸蒸 ❷₺

Steamed, minced garlic

豉汁蒸❷⊌

Steamed, black bean paste

Deep-fried, superior soya sauce

潮州蒸

Steamed, Teochew-style,tofu, tomato, preserved vegetables

亚洲娘惹酱 ❷₺

Steamed, Asian spicy nyonya sauce

生虾

Live prawns \$18 per 100g (Minimum 300g) 蒜茸蒸 ❷₺

Steamed, minced garlic sauce

药材醉煲 🛭

Herbal soup, Chinese wine



SEAFOOD

X.O 酱爆8头鲍鱼, 带子, 松菇, 芦笋 ♥ ₺ ₺

Sautéed eight-head abalone, Hokkaido scallops, white shimeji mushroom, asparagus, X.O scallop sauce \$62 per portion

X.O 芦笋松菇鲜带子 ♥ ₺ ₺

Wok-fried scallops, asparagus, shimeji mushrooms, X.O sauce \$52 per portion

谭公豚肉海参煲❷♂₺

Braised sea cucumber, minced Duroc pork and abalone \$62 per portion

芥末虾球,鱼子 ❷❸○

Crispy tiger prawns, wasabi aioli, tobiko \$48 per portion

金丝奶皇龙虾件(每位) ♥♥○

Deep-fried lobster, pumpkin and butter sauce, golden egg floss, asparagus \$55 per person

芝士奶皇焗龙虾(每位) ♥♥0

Oven-baked lobster with golden butter sauce with cheese \$55 per person

燕窝·干鲍鱼·花胶

BIRD'S NEST · ABALONE · FISH MAW

红烧原只澳洲许榕10头干鲍鱼伴西兰花苗 ❷♡₺

Braised Australia "Xu Rong" ten-head abalone, broccolini \$388 per person

红烧原只南非吉品18头干鲍伴关东辽参 ❷⊌ 6

Braised South Africa eighteen-head premium abalone, "Guan Dong" sea cucumber \$238 per person

包一生发 │ 古法南非3头鲍鱼扣日本辽参, 西兰花苗 ❷ ☎ 優 Braised South Africa three-head abalone with Japanese premium spiky sea cucumber, broccolini \$158 per person

红烧燕窝捞饭,火腿(燕窝1两) 🕫 🖢

Braised Indonesia cave bird's nest with steamed rice, Chinese cured ham (bird's nest, 37.5g) \$78 per person

红烧燕窝伴蟹肉银芽菜 (燕窝1两) ❷ ⊌ ₺

Braised Indonesia cave bird's nest with crab meat and silver sprout (bird's nest, 37.5g) \$78 per person

家禽·猪肉·牛肉

POULTRY · PORK · BEEF

酒香姜葱安格斯牛柳粒 76

Wok-seared Angus beef cubes with ginger, scallion and Chinese wine \$55 per portion

黑椒蒜香安格斯牛柳粒 76

Wok-seared Angus beef cubes, red onion, shimeji mushroom, black pepper sauce, garlic chips \$55 per portion

洛神花菠萝荔枝咕佬肉 ♥0

Stir-fried sweet and sour Roselle sauce pork, lychee, pineapple \$38 per portion

经典啫啫滋味骨 ७₺

Slow-braised pork ribs, red glutinous rice, mantou buns \$48 per portion

九层塔滑樱花鸡柳煲 6

Stir-fried chicken cubes, ginger, garlic, chilli and basil leaf served in claypot \$38 per portion

龚氏贵州辣子鸡◊

Crispy chicken, dried chilli, Sichuan spices \$38 per portion

时蔬·豆腐

VEGETABLES · BEANCURD

黄酒烩蟹黄蟹粉豆腐 ❷₺

Braised soft tofu with flower crab meat, crab roe \$46 per portion

Mapo tofu, minced Duroc pork, rock lobster, diced mushrooms, scallions \$52 per portion

金针菇鲍汁菠菜扒自制黑炭豆腐 ❷每0

Braised charcoal tofu, spinach, mushrooms, abalone sauce \$36 per portion

虾干鸡肉松四季豆 ♥₺

Wok-fried haricot beans, dried shrimps, chicken floss, chilli \$36 per portion

川酱豚肉渔香茄子烩 🛛 🖟

Braised eggplant, salted fish, minced pork, mushrooms, Sichuan chilli sauce served in hot stone \$36 per portion

每日时蔬

Seasonal vegetables

清炒,蚝油♥,蒜茸炒७,姜汁炒७,腐乳炒७

Choice of cooking method:

Wok-fried, oyster sauce, garlic, ginger sauce, fermented beancurd

奶白菜, 菠菜, 芦笋, 香港芥兰, 香港菜心, 西兰花

Choice of vegetable:

Baby bok choy, spinach, asparagus, Hong Kong kailan, Hong Kong choy sum, broccoli

\$26 per portion

饭·粉面

RICE · NOODLES

瑶柱蟹肉蛋白炒饭 ♥0

Wok-fried egg white fried rice, crab meat, scallops \$38 per portion

脆瑶柱翠绿蛋白蟹肉扒红酒面 ❷60

Braised red wine noodles, crab meat, fried scallops, egg white sauce \$38 per portion

鱼子干贝丝鸿图窝面 ❷₺₺

Braised ee-fu noodles, crispy conpoy, crab meat, tobiko in superior broth \$38 per portion

粤式干炒牛柳河粉 ♥

Classic Cantonese wok-fried beef hor fun \$38 per portion

满福苑经典腊味饭 ❷₺

Man Fu Yuan classic claypot rice with assorted cured meat \$58 per portion

豚肉叉烧桂花炒面线 ♥0♦

Wok-fried vermicelli, Duroc pork char siew, bell peppers, onions \$36 per portion

韭黄银牙蟹肉瑶柱干烧伊面 ❷●

Braised ee-fu noodles, crab meat, dried scallop, yellow chives, silver sprout \$36 per portion



VEGETARIAN

单人份 Individual serving

APPETISERS

椒盐脆口金针菇❷▮

Crispy enoki mushroom, salt, pepper, five-spice \$18 per person

冰花蜜汁豆根,白芝麻 ❷●

Deep-fried wheat beancurd, yuzu honey, soya sauce, sesame seed \$18 per person

蒜香手拍黄瓜 ♂

Hand-smashed chilled cucumber, garlic, superior sauce \$18 per person

SOUP

金瓜野菌翠绿羹 🗷

Pumpkin soup with seasonal green, morel mushrooms \$32 per person

上素酸辣汤♂

Hot and sour vegetable soup \$18 per person



VEGETARIAN

单人份 Individual serving

MAIN COURSES

双菇竹笙扒白菜苗 🗸

Braised baby bok choy, bamboo pith, duo shimeji mushrooms \$18 per person

松茸菇竹笙环扒西兰花苗

Braised broccolini with mushroom, bamboo pith \$18 per person

酒香西芹炒云耳,百合 🚜

Stir-fried celery, lily bulb, black fungus, Chinese wine \$18 per person

麻香辣子白花菇 ♂∿

Stir-fried spicy flower mushroom \$18 per person

上素野菌炒饭 🛭

Fried rice with vegetable, mushroom, plant-based meat \$18 per person

双菇焖伊面 ❷●

Braised ee-fu noodles, duo mushrooms \$18 per person



DESSERT

芦荟野蜜龟灵糕♂數

Chilled herbal jelly, honey aloe vera \$16 per person

香菊果仁莲子,桃胶,八宝花茶(热/冷)。

Eight treasures tea, ginkgo nuts, lotus seed, peach collagen (served warm or chilled) \$16 per person

夏日扬枝冻甘露, 桃胶 🛮

Chilled cream of mango, pomelo, peach collagen \$16 per person

桃胶椰皇白玉冻❷▮

Chilled coconut jelly, Korean peach collagen \$18 per person

紫薯流沙球 ○●

Deep-fried purple sweet potato custard balls \$20 per portion (6 pieces)

椰皇白玉冻金丝燕窝 ♦

Chilled coconut jelly, golden bird's nest \$78 per person

香滑金瓜露伴桂圆,莲子,雪蛤 0

Chilled pumpkin purée with longan, lotus seed and hashima \$38 per person

椰丝金元宝年糕 ▮

Sweet golden nian gao \$18 per portion (3 pieces)



DIM SUM

Available for lunch only 15 to 19, 22 to 26, 29 to 31 January, and 1 to 2, 5 to 8, 13 February 2024

蒸点心

STEAMED DIM SUM

瑞龙呈祥

满福苑松露鲜虾饺 ❤ Spinach prawn dumplings, black truffle \$11.80 (3 pieces)

福满临苑

豚肉香菇鲍鱼仔, 鱼子烧卖 ❷窗 Pork and mushroom siew mai, abalone, caviar \$11.80 (3 pieces)

大器有成

秘制馋嘴酱蒸凤凰爪 ❷ Steamed chicken claw with superior master sauce \$10.80 per portion

鸿运临门

香焖花生豆豉芋头蒸排骨 **愛じ** Steamed spare ribs, braised peanuts, yam, black bean sauce \$10.80 per portion

平安喜乐

蜜汁开口叉烧包 ❷窗\ Honey-glazed barbecued pork bun \$10.80 (3 pieces)

常常欢喜

荷香 X.O 酱珍珠糯米鸡 ♥♥ Steamed pearl X.O glutinous rice, chicken, mushroom \$10.80 per portion

家财万贯

椰丝香口金元宝 **○6** Golden ingots with coconut \$13.80 (3 pieces)



DIM SUM

Available for lunch only 15 to 19, 22 to 26, 29 to 31 January, and 1 to 2, 5 to 8, 13 February 2024

炸,煎及焗点心

DFFP-FRIFD. PAN-FRIED & BAKED DIM SUM

黄金在手

黄金椰子年糕塔 O∰ Golden coconut nian gao tart \$11.80 (3 pieces)

金碧辉煌

香芒鲜虾腐皮卷,鱼子 ❷♣ Crispy prawn beancurd roll, mango aioli, tobiko \$11.80 (3 pieces)

如意吉祥

X.O 酱腊味炒年糕 ❷ ☎ 數 Wok-fried nian gao, Chinese sausage, silver sprout, yellow chives, eggs, X.O chilli sauce \$22.80 per portion

肠粉及粥

STEAMED RICE ROLLS & CONGEE

吉星高照

蜜汁豚肉叉烧芫茜肠粉 Steamed honey-glazed pork rice roll, prawns, chives \$13.80 per portion

明虾仁脆口肠粉 ♥

Crispy rice roll with prawn \$16.80 per portion

凤凰飞舞

鸡丝花生粥 Shredded chicken congee, braised peanut \$13.80 per portion

岁岁平安

皮蛋廋碎粥 🛛 O Minced pork congee, century egg \$13.80 per portion

贺年佳肴和礼品

NEW YEAR DELICACIES & GOODIES

黄金椰丝紫薯年糕塔

Baked purple sweet potato nian gao tart with shredded coconut and edible gold leaf, with Man Fu Yuan tea bag \$48.80 nett (8pcs)

吉祥年糕金元宝

Golden ingots nian gao with Man Fu Yuan tea bag \$48.80 nett (8pcs)

满福旺梨酥球

Prosperity pineapple balls \$53.80 nett (380g)

香口腰豆酥

Danish cashew nut cookies \$46.80 nett (300g)

回春青豆酥

Green pea cookies \$43.80 nett (320g)

香爽杏仁酥

Almond cookies \$43.80 nett (320g)

富贵花生酥

Peanut cookies \$43.80 nett (320g)

极品白花菇

Premium flower mushroom \$26.80 nett (150g)

虎掌菌

Tiger palm fungus \$28.80 nett (80g)

猴头菇

Monkey head mushroom \$28.80 nett (150g)

松茸菌

Matsutake mushroom \$26.80 nett (150g)

贺年佳肴和礼品

NEW YEAR DELICACIES & GOODIES

香港粤式腊肠/香港粤式润肠

Hong Kong flavoured pork sausage & Hong Kong flavoured pork liver sausage \$46.80 nett (3 pairs per flavour)

满福苑风味西班牙豚肉干

Iberico pork bakkwa \$46.80 nett (5pcs)

日本北海道原粒干贝皇

Premium Hokkaido dried scallop \$49.80 nett (12pcs)

印尼沿海山洞燕窝盏

Premium Indonesia cave bird's nest \$198.80 nett (50g)

满福苑双喜茶叶礼盒

Man Fu Yuan tea gift box with five-element tea and Chrysanthemum tea \$138.80 nett

满福苑茶套礼盒

Man Fu Yuan tea set with five-element tea and an elegant tea cup \$128.80 nett

万事如意满福苑礼盒 | Man Fu Yuan Premium Prosperity Hamper

Two bottles of cookies (Prosperity pineapple balls and Danish cashew nuts cookies), Man Fu Yuan five-element tea can (50g), tiger palm fungus (80g), Iberico pork bakkwa (5pcs), Hong Kong duo pork sausages (3 pairs per flavour), six-head abalone (2 cans) \$488.80 nett

福星高照满福苑礼盒 | Man Fu Yuan Executive Prosperity Hamper

Two bottles of cookies (Prosperity pineapple balls and Danish cashew nuts cookies), Man Fu Yuan five-element tea can (50g), tiger palm fungus (80g), Iberico pork bakkwa (5pcs), Premium Hokkaido dried scallops (12pcs), six-head abalone (2 cans), Taittinger Brut Réserve Champagne (1 bottle, 375ml)

\$598.80 nett

