



Translated to mean the garden of abundant blessings, Man Fu Yuan has been a stalwart in Singapore's Chinese fine dining scene since it opened in 1995.

Conceptualised and curated by Executive Chinese Chef Aaron Tan, the menu showcases an artful balance between traditions and modernity, breathing new life into the classic Cantonese favourites uplifted by modern interpretations and premium ingredients.

Look forward to a refined dining experience underpinned by traditional culinary techniques with a touch of modernity, elevated with a handpicked selection of quality wines or premium tea pairings.



套

SET MENU

餐



ALL-DAY SET MENU
5-COURSE

MAPLE
枫叶全日套餐

精美三拼

Man Fu Yuan Appetiser

蜜汁叉烧皇 🐷; 鸡翼虾茸龙穿凤 🍤; 田园酸辣脆萝卜 🥕

Honey-glazed Duroc pork belly char siew;

Stir-fried chicken wing stuffed with prawn paste, sweet sauce;

Marinated pickled radish with sweet spicy soya dressing

Pighin Pinot Grigio, Italy, Friuli

巴西菇炖花胶刺参鸡汤 🍄 🐟

Double-boiled Sakura chicken soup, Brazil mushrooms, fish maw,
spiky sea cucumber

豆酥金银蒜蒸翡翠鲈鱼

Steamed Australian Jade perch with duo garlic, soy crumbles, scallion

Alamos Chardonnay, Argentina, Mendoza

粤菜经典炒饭 🍚 🍤

Classic Cantonese fried rice with prawn, Chinese cured meat, vegetables

Alamos Malbec, Argentina, Mendoza

牛油果香草雪糕冻 🥑 🍓

Chilled cream of avocado, vanilla ice cream, mixed berries

\$108 per person

(minimum of two to dine)

Wine pairing available at \$58 per person

(3 glasses)

👨🍳 Chefs Signature 🍷 Flambé 🥚 Contains Egg 🐷 Contains Pork 🍤 Contains Shellfish
🍖 Contains Beef 🌾 Contains Gluten 🥛 Contains Dairy 🥜 Contains Nuts 🍷 Contains Alcohol 🌱 Vegetarian

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Prices are subject to 10% service charge and prevailing government tax.

ALL-DAY SET MENU
6-COURSE

CYPRESS
柏木全日套餐

精美三拼

Man Fu Yuan Appetiser

古法金砖烧腩肉 🍷; 鸡翼虾茸龙穿凤 🍷; 香芒熏鸭件

Crispy pork belly with honey mustard;

Stir-fried chicken wing stuffed with prawn paste and sweet sauce;

Smoked duck with Thai mango sauce

Pighin Pinot Grigio, Italy, Friuli

蛋白翠绿黄焖蟹肉刺参羹 🍷🍷🍷

Superior crabmeat, pumpkin bisque, spiky sea cucumber,
egg white, baby vegetables

粤式油浸鳕鱼, 柴鱼汁, 金姜丝

Cantonese style deep-fried cod fish fillet, shredded ginger, coriander,
superior soya sauce

Pascal Jolivet Attitude Sauvignon Blanc, France, Loire Valley

黑椒蒜香牛柳粒 🍷🍷

Wok-seared Angus beef cubes, black pepper sauce, garlic crisps

Falesco Vitiano Cabernet Sauvignon, Italy, Umbria

XO 酱爆岩石龙虾, 脆口河粉 🍷🍷

Australia rock lobster, XO sauce, scallion, crispy rice noodles

木瓜泡参雪蛤炖红枣

Double-boiled hashima, papaya, ginseng, red dates

\$158 per person

(minimum of two to dine)

Wine pairing available at \$58 per person

(3 glasses)

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ALL-DAY SET MENU
6-COURSE

FIR
冷杉全日套餐

精美三拼

Man Fu Yuan Appetiser

桥底软壳蟹 🍷; 麻辣口水鸡 🍷; 蛙鱼子虾饺 🍷

Crispy soft-shell crab with dried chilli and crispy garlic;

Chilled mala shredded chicken;

Prawn dumpling with ikura

Pascal Jolivet Attitude Sauvignon Blanc, France, Loire Valley

红烧蟹肉银芽捞官燕 🍷🍷

Braised golden bird's nest with crab meat, silver sprout

古法扣南非三头鲍鱼 🍷🍷

Braised South Africa 3-head Abalone, supreme oyster sauce

Alamos Chardonnay, Argentina, Mendoza

酒香姜米炒芥兰伴极品酱爆北海道带子 🍷🍷

Stir-fried kailan, ginger, XO Hokkaido scallop

Pascal Jolivet Attitude Pinot Noir, France, Loire Valley

安格斯牛柳干炒河粉 🍷🍷

Wok-fried rice noodles, sliced Angus beef tenderloin

Torbreck Woodcutter's Shiraz, Australia, Barossa Valley

木瓜椰汁, 美颜桃胶 🍷

Double-boiled coconut cream with papaya, Korean peach collagen

\$198 per person

(minimum of two to dine)

Wine pairing available at \$78 per person

(4 glasses)

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ALL-DAY SET MENU
6-COURSE

HYDRANGEA
绣球花全日套餐

前菜

Appetiser

金箔, 鱼子酱, 鹅肝, 脆皮北京鸭 🍷

Beijing duck, foie gras parfait, wild berries coulis, Kaluga caviar, gold leaves

Pighin Pinot Grigio, Italy, Friuli

野菌白汤炖刺参樱花鸡 🍷🍷

Double-boiled Sakura chicken, spiky sea cucumber,
baby vegetables, wild mushroom soup

金银蒜鳕鱼, 柴鱼汁, 金姜丝

Steamed cod fish with duo garlic sauce, scallion,
ginger in superior soya sauce

Pascal Jolivet Attitude Sauvignon Blanc, France, Loire Valley

红烧十八头南非吉品鲍鱼, 西兰花苗 🍷🍷

Classic braised South Africa 18-head premium abalone, broccolini

Alamos Chardonnay, Argentina, Mendoza

上汤龙虾焖伊面 🍷🍷

Braised Ee-fu noodles, rock lobster, superior master sauce (half lobster)

Pascal Jolivet Attitude Pinot Noir, France, Loire Valley

椰皇白玉金丝官燕窝 🍷

Chilled coconut pudding, premium silk bird's nest

\$298 per person

(minimum of two to dine)

Wine pairing available at \$78 per person

(4 glasses)

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ALL-DAY SET MENU
6-COURSE

PEONY
牡丹全日套餐

👨‍🍳 精美厨师拼

Chef's Signature Combination

松露熏鸭件; 是拉查海鲜腐皮卷 🍷🍷; 蟹肉海胆蛋白蒸 🍷🍷

Smoked duck, truffle sauce;

Seafood beancurd skin roll with siracha aioli;

Steamed egg white with crab meat, sea urchin

Bisot Belstar Prosecco, Italy, Veneto

椰皇野菌白汤干贝花胶炖樱花鸡 🍷🍷

Double-boiled Sakura chicken soup, wild mushroom, dried scallop,
fish maw, baby vegetables served in coconut husk

清蒸游水东星斑, 柴鱼汁, 京葱丝

Steamed star grouper, leek and bonito flakes soya sauce

Pascal Jolivet Attitude Sauvignon Blanc, France, Loire Valley

红烧十八头南非吉品鲍鱼伴日本关东辽参 🍷🍷

Classic braised South Africa 18-head premium abalone, "Guan Dong" sea cucumber

Alamos Chardonnay, Argentina, Mendoza

粤式经典炒饭伴香烤爱尔兰鸭件 🍷🍷

Classic Cantonese fried rice, roasted Irish duck

Alamos Malbec, Argentina, Mendoza

经典去衣绿豆沙, 新会30年陈皮, 金丝燕窝

Classic double-boiled skinless green bean soup, 30-year aged orange peel,
golden bird's nest

\$398 per person

(minimum of two to dine)

Wine pairing available at \$78 per person

(4 glasses)

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ALL-DAY SET MENU
6-COURSE

OSMANTHUS
桂花全日套餐

👨‍🍳 精美厨师拼

Chef's Signature Combination

黄金寻龙鱼子; 蜜汁黑豚肉叉烧皇 🐷; 龙须汉土白玉, 海胆 🍤

Kaluga caviar with gold leaves;

Honey-glazed Duroc pork belly char siew;

Sautéed egg white, 30-year Chinese wine, sea urchin

Bisol Belstar Prosecco, Italy, Veneto

上汤凤凰酿金丝上官燕窝 🐔🥚

Double-boiled chicken stuffed with golden bird's nest, superior master soup

古法荷香蒸游水东星斑 🐟

Steamed star grouper, Chinese cured meat, ham, lotus leaf

Pascal Jolivet Attitude Sauvignon Blanc, France, Loire Valley

红烧澳洲许榕十头干鲍鱼 🐚🥬🍄

Braised Australia "Xu Rong" 10-head abalone, vegetable

Alamos Chardonnay, Argentina, Mendoza

蒙古酱爆 A5 和牛伴月光泰国丝苗白饭 🍖🍚🍳

Wok-seared A5 Wagyu beef in Mongolia sauce,
steamed Thailand rice, egg yoke

Torbreck Woodcutter's Shiraz, Australia, Barossa Valley

椰皇雪耳木瓜百合炖桃胶雪蛤

Chilled papaya with lily bulb, peach collagen, hashima, served in coconut husk

\$498 per person

(minimum of two to dine)

Wine pairing available at \$78 per person

(4 glasses)

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桂花全日套餐



6-Course All-Day Set Menu:
Osmanthus

单
À LA CARTE
点



一掌定天下 | 火焰红烧鳄鱼掌



Flambé braised crocodile palm,
vegetables, mushroom

3 · 3 3 火焰雪花豚腩排



3.33 honey-glazed Duroc pork ribs,
yuzu soya sauce, grated coconut

CHEF'S SIGNATURES

名厨介绍

金箔, 寻龙鱼子酱, 鹅肝, 脆皮北京鸭 🍷 Beijing duck, foie gras parfait, wild berries coulis, Kaluga caviar, gold leaves	34 per person
3.33 火焰雪花豚腩排 🍷🍷 3.33 honey-glazed Duroc pork ribs, yuzu soya sauce, grated coconut	88 per portion
关东辽参伴鲍汁锅巴饭 🍷🍷 Braised sea cucumber, abalone sauce, crispy "Guo Ba" rice crust	68 per person
稻草绳扎牛肋骨 🍷🍷 Flambé 6-hour slow-braised straw rope beef ribs, preserved vegetables	128 per portion
经典珍菌海鲜脆皮冬瓜盅 🍷🍷🍷 Double-boiled superior seafood soup, mushroom, served in melon husk	118 per portion (3 to 5 persons)
翠绿黄焖瑶柱花胶海皇羹 🍷 Seafood treasure bisque, fish maw, dried scallops	78 per person
一掌定天下 - 火焰红烧鳄鱼掌 🍷🍷🍷 Flambé braised crocodile palm, vegetables, mushroom	98 per portion
岩石龙虾担担面 🍷🍷 Rock lobster "Dandan" savoury spicy noodles (half lobster)	52 per person
麻香酸菜金汤浸顺壳 Poached marble goby, Sichuan green peppercorns, dried chilli, preserved vegetable broth	18 per 100g minimum 600g
苹果木熏日式酱爆龙斑片 🍷 Applewood smoked giant grouper fillet, Japanese sweet sauce, bonito flakes	48 per portion

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CHEF'S SIGNATURES

名厨介绍

洛神花菠萝荔枝咕佬肉  	38 per portion
Stir-fried sweet and sour roselle sauce pork, lychee, pineapple	
酒香加拿大生蚝, 蛙鱼子, 日式柚子生抽  	32 3 pieces
Chilled Fanny Bay oysters in Hua Tiao wine, ikura, yuzu shoyu, bonito	
胡椒龙凤猪肚包汤  	93 per portion (3 to 5 persons)
Double-boiled pig stomach stuffed with duck, chicken, Sarawak white peppercorn	
古法原盅刺参三头鲍佛跳墙   	158 per person
Buddha Jumps Over The Wall	
佛跳墙二度煮法	768 per portion (5 persons)
Choice of cooking method for second serving	
Braised South Africa 3-head abalone, premium sea cucumber, fish maw, Hokkaido conpoy, Chinese cured meat, chicken, Japanese flower mushroom, deer tendon, bamboo pith	1488 per portion (8 to 10 persons)*
需三天前预定 (Discounts not applicable) Please order 3 days in advanced prior to dining	

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话梅小番茄



Chilled cherry vine tomatoes
marinated with plum sauce

APPETISERS

开胃菜

 精美厨师拼 Chef's Signature Combination	38 per person
酒香加拿大生蚝, 蛙鱼子, 日式柚子生抽   Chilled Fanny Bay oysters in Hua Tiao wine, ikura, yuzu and bonito shoyu	
松露熏鸭件 Smoked duck, truffle sauce	
是拉差海鲜腐皮卷   Seafood beancurd skin roll with Sriracha aioli	
蟹肉海胆蛋白蒸    Steamed egg white, crab meat with sea urchin	
番茄蟹肉鱼子酱  Roma tomatoes, crab meat, ikura, yuzu dressing	30 3 pieces
田园酸辣脆萝卜  Marinated pickled radish, sweet spicy soya dressing	18 per portion
粉红椒咸蛋鱼皮 Crispy salted egg fish skin	23 per portion
 鹅颈桥底脆口青龙虾  "Bowrington Bridge" Crispy green lobster, garlic, chilli and scallion	88 per portion
麻辣馋嘴口水鸡  Chilled mala chicken, garlic, scallion, sesame seeds	23 per portion
 话梅小番茄  Chilled cherry vine tomatoes marinated with plum sauce	20 per portion
川味金柑海蜇花 Marinated jellyfish flower with Sichuan spicy sauce, mandarin orange pickles	18 per portion

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苹果木熏烤伦敦皇鸭



Apple wood smoked Irish duck

ROASTS

烧腊

- 全体腊味五谷糯米乳猪(预定)    488
Roasted whole suckling pig, Chinese sausage, five grains, glutinous rice
*需三天前预定 (Discounts not applicable)
Please order 3 days in advanced prior to dining
- 火焰大红脆皮全体乳猪(预定)    458
Flambé-Roasted whole suckling pig
*需三天前预定 (Discounts not applicable)
Please order 3 days in advanced prior to dining
- 古法蜜汁西班牙豚肉叉烧皇   38
Honey-glazed barbecued Iberico pork belly *per portion*
- 十三香脆皮西班牙豚肉方块肉   38
13-spice roasted Iberico pork belly, mustard, brown sugar *per portion*
-  苹果木熏烤伦敦皇鸭 68 Half | 112 Whole
Apple wood smoked Irish duck
Prices are subject to change according to the seasonal prices of Irish duck
- 玫瑰酒香樱花鸡  34 Half | 62 Whole
Braised Sakura chicken, soya sauce, rose dew wine
- 香蒜避风塘脆皮烧鸡 38 Half | 68 Whole
"Typhoon Shelter Style" roasted chicken, crispy garlic, dried shrimp, dried chilli and scallion
- 金箔, 鱼子酱, 鹅肝, 脆皮北京鸭  34
Beijing duck with foie gras parfait, wild berries coulis, Kaluga caviar, gold leaves *per person*

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ROASTS

烧腊

北京式片皮鸭 🍗	98
Peking duck, homemade sauce, leek, crepe and condiments	Whole duck
二度 <i>Second serving. Choice of:</i>	24
姜葱式	
Ginger, scallion	
鸭粒松子式	
Diced duck, pine nuts, lettuce	
鸭粒炒饭	
Wok-fried rice with duck meat	
鸭肉伊面 🍜 🍗	
Ee-fu noodle with duck meat	
烧味双拼	52
Duo platter	per portion
十三香脆皮砖块肉和玫瑰酒香樱花鸡 🍗 🍷 🍷	
13-spice roasted Duroc pork belly with mustard; Braised Sakura chicken, soya sauce, rose dew wine	
烧味三拼	62
Trio platter	per portion
十三香脆皮砖块肉, 玫瑰酒香樱花鸡, 古法蜜汁叉烧皇 🍗 🍷 🍷	
13-spice roasted Duroc pork belly with mustard, brown sugar; Braised Sakura chicken, soya sauce, rose dew wine; Honey-glazed barbecued Duroc pork belly	

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经典珍菌海鲜脆皮冬瓜盅



Double-boiled superior seafood soup, mushroom, served in melon husk

SOUP 汤·羹

酸菜顺壳鱼片汤 Soon Hock fillet soup, Sichuan peppercorn, dried chilli, preserved vegetable	28 per person
虫草花炖深海鱼骨菜胆花胶汤 🍷 Fish collagen soup with fish maw, cordyceps flower, baby cabbage	58 per person
🍷 锦上添花功夫汤 🍷 🍷 Kung Fu Soup - Double-boiled Sakura chicken, abalone, maca, morel mushrooms served in Chinese tea pot	38 per person
椰皇喇叭菌桃胶炖樱花鸡汤 🍷 Double-boiled Sakura chicken with black trumpet mushroom, peach collagen in coconut husk	32 per person
🍷 经典珍菌海鲜脆皮冬瓜盅 🍷 🍷 🍷 Double-boiled superior seafood soup, mushroom, served in melon husk	118 per portion (3 to 5 persons)
翠绿黄焖瑶柱花胶海皇羹 🍷 🍷 Seafood treasure bisque with fish maw, dried scallops	78 per person
🍷 胡椒龙凤猪肚包 🍷 🍷 Double-boiled pig stomach stuffed with duck, chicken and Sarawak white peppercorn	93 per portion (3 to 5 persons)
松茸菌虫草花螺肉炖鸡汤 🍷 🍷 Double-boiled Sakura chicken soup, Matsutake mushroom, bamboo pith, conch meat	22 per person

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SOUP

汤·羹

麻辣海鲜酸辣羹 🍲 Hot and sour seafood soup	18 per person
名厨足料老火汤 🍲 Chef's Soup of the Day	15 per person
古法原盅刺参三头鲍佛跳墙 🍲🍲🍲 Buddha Jumps Over The Wall	158 per person
佛跳墙二度煮法 Choice of cooking method for second serving	768 per portion (5 persons)
Braised South Africa 3-head abalone, premium sea cucumber, fish maw, Hokkaido conpoy, Chinese cured meat, chicken, Japanese flower mushroom, deer tendon, bamboo pith	1488 per portion (8 to 10 persons)*
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十八头干鲍伴关东辽参
红烧原只南非吉品



Braised South Africa 18-head premium abalone,
"Guan Dong" sea cucumber

SUPERIOR SEAFOOD
燕窝·干鲍鱼·汤鲍鱼·花胶

<p>红烧原只澳洲许榕十头干鲍鱼伴西兰花苗  </p> <p>Braised Australia "Xu Rong" 10-head abalone, broccolini</p>	<p>388 per person</p>
<p>红烧原只南非吉品十八头干鲍伴关东辽参  </p> <p>Braised South Africa 18-head premium abalone, "Guan Dong" sea cucumber</p>	<p>288 per person</p>
<p>红烧原只南非十八头吉品干鲍伴花胶 </p> <p>Braised South Africa 18-head premium abalone, fish maw</p>	<p>188 per person</p>
<p>黑松露 鲍汁扒五头鲍鱼伴花胶  </p> <p>Braised 5-head abalone with superior abalone sauce, black truffle, fish maw</p>	<p>128 per person</p>
<p>黄焖银牙蟹皇燕窝羹（燕窝1两）  </p> <p>Braised Indonesia cave bird's nest with crabmeat, crab roe and silver sprout in Beijing style (bird nest, 37.5g)</p>	<p>88 per person</p>
<p>红烧燕窝捞饭, 火腿（燕窝1两）  </p> <p>Braised Indonesia cave bird's nest with steamed rice, Chinese cured ham (bird nest, 37.5g)</p>	<p>78 per person</p>
<p>红烧燕窝伴蟹肉银芽菜（燕窝1两）  </p> <p>Braised bird's nest with crab meat and silver sprout (bird nest, 37.5g)</p>	<p>78 per person</p>

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LIVE SEAFOOD

活海鲜

*老鼠斑 Humpback Grouper	Seasonal Price
*忘不了鱼 Empurau	Seasonal Price
*长寿鱼 Orange Roughy	Seasonal Price
*黑皇帝鱼 Black Emperor	Seasonal Price
红斑 Red Grouper	22 per 100g
东星斑 Star Grouper	29 per 100g
顺壳鱼 Marble Goby	18 per 100g
龙虎斑 Tiger Grouper	18 per 100g
翡翠鲈鱼 Jade Perch	28 per piece
鳕鱼 Cod Fish Fillet	36 per piece

*需三天前预定

Please order 3 days in advance prior to dining

煮法 Cooking methods:

剁椒蒸 Steamed with chopped chilli

粤式蒸 Steamed Cantonese style

桥头酱猪油渣蒸 Steamed with preserved leek and pork lard 🐷

云南黑金蒜蒸 Steamed with Yunnan black gold garlic

新会果皮黑豆豉蒸 Steamed with black bean and orange peel


麻辣豚肉酱蒸 Steamed with Mala minced pork 🐷

潮式蒸 Steamed Teochew style

金银蒜豆酥蒸 Steamed with duo garlic and soy crumble

麻香酸菜煮 Preserved vegetable and Sichuan peppercorn broth

油浸 Deep-fried, soya sauce, coriander

 Chef's Signature  Flambé  Contains Egg  Contains Pork  Contains Shellfish
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LIVE SEAFOOD

活海鲜

*象拔蚌 Geoduck clam (Minimum 1 to 1.2kg)	Seasonal Price
*澳洲龙虾 Australian lobster	Seasonal Price
波士顿龙虾 Boston lobster	26 per 100g
本地龙虾 Green lobster	29 per 100g
活虾 Live prawns	18 per 100g

*需三天前预定

Please order 3 days in advance prior to dining

煮法 Cooking methods:

上汤灼 Poached in superior stock 🍲🍷

上汤焗 Superior stock 🍲🍷🥛

绍酒姜葱煮 Stir-fried, ginger, scallion, Chinese wine 🍲🍷

蒜茸粉丝蒸 Steamed with minced garlic, vermicelli 🍲

药材醉煲 Herbal soup, Chinese wine 🍲🍷

蛋白花雕蒸 Steamed with egg white, Chinese wine, scallion 🍲🍷🥛

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蟹肉蟹黄
虾粒扒菜苗



Braised crab meat with crab roe with prawn,
baby vegetables

SEAFOOD

海鲜

谭公海参煲 🍲🍲🍲 Braised sea cucumber with minced pork, leeks served in hot stone	58 per portion
XO 芦笋松菇鲜带子 🍲🍲 Wok-fried scallops with asparagus, Shimeji mushroom, XO sauce	52 per portion
樱花虾鱼腐娃娃菜 🍲🍲 Braised baby cabbage with garlic confit, fish sheet, Sakura prawn	38 per portion
金丝奶皇龙虾 🍲🍲🍲 Deep-fried lobster with golden egg floss, asparagus, Asian cream sauce (half lobster)	52 per person
火腩蒜子冬菇焖龙斑锅 🍲🍲🍲 Wok-fried giant grouper fillet with pork belly, garlic confit, mushroom in hot stone	48 per portion
京葱干烧虾碌 🍲🍲 Classic wok-fried prawns with leek, honey in premium soya sauce	48 per portion
芥末虾球, 鱼子 🍲🍲 Crispy tiger prawns with wasabi aioli, tobiko	45 per portion
蟹肉蟹黄虾粒扒菜苗 🍲🍲 Braised crab meat with crab roe, prawn, baby vegetables	42 per portion

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洛
神
花
菠
萝
荔
枝
咕
佬
肉



Stir-fried sweet and sour roselle
sauce pork, lychee, pineapple

MEATS

肉

- 酒香姜葱安格斯牛柳粒   54
Wok-seared Angus beef cubes, ginger, scallion, Chinese wine *per portion*
- 黑椒蒜香安格斯牛柳粒   54
Wok-seared Angus beef cubes, red onion, black pepper sauce, garlic crisps *per portion*
- 麻辣豆豉酱爆鸡柳  36
Wok-fried Sakura chicken, leeks, chilli, onion, black beans, Sichuan sauce *per portion*
-  洛神花菠萝荔枝咕佬肉   36
Stir-fried sweet and sour roselle sauce pork, lychee, pineapple *per portion*
- 经典啫啫滋味骨伴馒头    42
Slow-braised pork ribs, red glutinous rice sauce, steamed buns *per portion*
- 九层塔爆凤翼鲍鱼龙穿凤   48
Stir-fried chicken wing stuffed with prawn paste and abalone *per portion*
-  龚氏贵州辣子鸡  36
Crispy chicken, dried chilli, Sichuan spices *per portion*
- 荷香松露八宝鸭    118
Braised whole boneless duck, ginkgo nuts, dried oysters, roasted pork, water chestnuts, lotus seeds, mushrooms, chestnuts, dried shrimps *per serving (8 to 10 persons)*
- 需三天前预定 (Discounts not applicable)
Please order 3 days in advanced prior to dining

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扒
自制
黑炭
豆腐
金针
菇
鲍
汁
菠
菜



Braised charcoal tofu, spinach,
mushrooms, abalone sauce

VEGETABLES · BEANCURD

时蔬 · 豆腐

<p>黄酒烩蟹黄蟹粉豆腐 🍷🍲</p> <p>Braised soft tofu, flower crab meat, crab roe, Hua Tiao wine</p>	42 per portion
<p>川味豚肉虾仁麻婆豆腐 🍷🍲</p> <p>Mapo tofu, minced Duroc pork, diced prawns, mushrooms, scallions</p>	34 per portion
<p>大石腐乳炒芥兰云耳, 姜丝 🍲</p> <p>Stir-fried kailan, fermented tofu, black fungus, ginger</p>	28 per portion
<p>🍷 金针菇鲍汁菠菜扒自制黑炭豆腐 🍲🍷</p> <p>Braised charcoal tofu, spinach, mushrooms, abalone sauce</p>	33 per portion
<p>虾干肉松四季豆 🍷🍲</p> <p>Wok-fried haricot beans, dried shrimps, chicken floss, chilli</p>	36 per portion
<p>川酱豚肉渔香茄子烩 🍷🍲</p> <p>Braised eggplant, salted fish, minced pork, mushrooms, Sichuan chilli sauce served in hot stone</p>	36 per portion
<p>🍷 瑶柱蛋白蟹肉扒西兰花, 鱼子 🍲🍷</p> <p>Braised broccoli, crab meat, dried scallops, tobiko, egg white sauce</p>	38 per portion
<p>每日时蔬</p> <p>Seasonal Vegetables</p> <p>清炒, 蚝油, 蒜茸炒, 姜汁炒, 腐乳炒</p> <p>Wok-fried with a choice of oyster sauce, garlic, ginger sauce or fermented beancurd</p>	25 per portion
<p>奶白菜, 菠菜, 芦笋, 香港芥兰, 香港菜心, 罗马生菜, 西兰花</p> <p>Choice of bok choy, spinach, asparagus, Hong Kong kailan, Hong Kong choy sum, Romaine lettuce, broccoli</p>	

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月光石锅黑豚肉腊味饭，鱼子




Stone bowl rice, Kurobuta pork
cured meat, egg yolk, tobiko

RICE · NOODLES

饭 · 面

蟹肉瑶柱蛋白炒饭 	34
Wok-fried egg white fried rice, crab meat, scallops	per portion
月光石锅黑豚肉腊味饭, 鱼子  	46
Stone bowl rice, Kurobuta pork cured meat, egg yolk, tobiko	per portion
豚肉叉烧桂花炒面线   	32
Wok-fried vermicelli, Duroc pork char siew, bell peppers, onions	per portion
银牙韭黄干炒牛肉河  	36
Wok-fried Cantonese beef hor fun, yellow chives, beansprout	per portion
滑蛋海鲜脆口河粉, 香港菜心  	48
Braised seafood, crispy flat noodles, Hong Kong choy sum, superior master egg sauce	per portion
韭黄银牙蟹肉瑶柱干烧伊面  	34
Braised Ee-fu noodles, crab meat, dried scallop, yellow chives, silver sprout	per portion
翠绿蛋白蟹肉扒紫麦面, 鱼子  	32
Braised purple wheat noodles, crab meat, eggs white, tobiko	per portion
虾酱渔乡鸡粒猪油渣炒饭  	36
Wok-fried rice, chicken, shrimp paste, salted fish, silver sprout, crispy lard, scallion	per portion
甘香海鲜墨鱼面  	36
Stir-fried squid ink noodles, seafood, lemon grass sauce	per portion
金酱岩龙虾伴中华拉面, 鱼子  	68
Rock lobster with oriental la mian, superior pumpkin sauce, caviar	per portion

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甜品



Dessert

DESSERT

甜品

椰皇白玉冻金丝燕窝 🍷 Chilled coconut jelly, golden bird's nest	78 per person
热杏汁蛋白金丝燕窝(热) 🍷🍳 Double-boiled almond cream, egg white, golden bird's nest (Served warm)	78 per person
杏汁蛋白炖雪蛤冻 🍷🍳 Chilled almond cream, egg white, hashima	38 per person
木瓜椰汁桃胶炖雪蛤 Double-boiled papaya, coconut cream, peach collagen, hashima (Served warm)	38 per person
芦荟野蜜龟灵糕 🍷 Chilled herbal jelly, honey aloe vera	15 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 cold)	15 per person
夏日扬枝冻甘露, 桃胶 🍷🍷 Chilled cream of mango, pomelo, peach collagen	15 per person
桃胶椰皇白玉冻 🍷 Chilled coconut jelly, Korean peach collagen	18 per person
紫薯流沙球 🍷🍳 Deep-fried purple sweet potato custard balls	18 per person 6 pieces
黑白椰子黑芝麻卷 🍷 Black sesame rolls with coconut	18 per person 6 pieces

👨🍳 Chef's Signature 🍷 Flambé 🍳 Contains Egg 🐷 Contains Pork 🐠 Contains Shellfish
🍷 Contains Beef 🍷 Contains Gluten 🥛 Contains Dairy 🌰 Contains Nuts 🍷 Contains Alcohol 🌱 Vegetarian

Prices are subject to 10% service charge and prevailing government tax.

素

VEGETARIAN

食



素食






Vegetarian



VEGETARIAN

素菜肴






APPETISERS


- 椒盐脆口金针菇  16
Crispy Enoki mushroom, salt, pepper, five spices *per person*
- 冰花蜜汁豆根, 白芝麻  16
Deep-fried wheat beancurd, yuzu honey, soya sauce, sesame seed *per person*
- 蒜香手拍黄瓜  16
Hand-smashed chilled cucumber, garlic, superior sauce *per person*

SOUP

- 上素酸辣汤  16
Hot and sour soup *per person*
- 松茸野菌金瓜羹  28
Pumpkin soup with morel mushroom *per person*

MAIN COURSES

- 双菇竹笙扒白菜苗  17
Braised baby bok choy, duo shimeji mushrooms *per person*
- 松茸菇竹笙环扒西兰花苗  17
Braised broccolini with shimeji mushroom, bamboo pith *per person*
- 酒香西芹炒云耳, 百合  17
Stir-fried celery, lily bulb, black fungus, Chinese wine *per person*
- 麻香辣子白花菇  17
Stir-fried spicy flower mushroom *per person*
- 上素野菌炒饭  17
Fried rice with mushroom, plant-based meat *per person*








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VEGETARIAN

素菜肴

DESSERTS

芦荟野蜜龟灵糕  	15 per person
Chilled herbal jelly, honey aloe vera	
香菊果仁莲子, 桃胶, 八宝花茶 (热/冷) 	15 per person
Eight treasures tea, ginkgo nuts, lotus seed, peach collagen (Served warm or cold)	
夏日扬枝冻甘露, 桃胶 	15 per person
Chilled cream of mango, pomelo, peach collagen	
桃胶椰皇白玉冻  	18 per person
Chilled coconut jelly, Korean peach collagen	
紫薯流沙球  	18 per person 6 pieces
Deep-fried purple sweet potato custard balls	

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STEAMED DIM SUM

蒸點心

Available for weekday lunch excluding public holidays

 满福苑松露鲜虾饺 	Spinach prawn dumplings with black truffle	10.8 3 pieces
 豚肉香菇鲍鱼仔, 鱼子烧卖  	Pork and mushroom dumplings with abalone and caviar	10.8 3 pieces
香焖花生豆豉蒸排骨  	Steamed spare ribs with black bean sauce and braised peanuts	9.8 per portion
秘制酱蒸凤凰爪	Steamed chicken claw with superior sauce	9.8 per portion
荷香XO酱珍珠糯米鸡 	Steamed XO glutinous rice with lotus leaf, chicken and mushrooms	9.8 3 pieces
蜜汁豚肉叉烧包   	Honey-glazed barbequed Duroc pork bun (Cha siu bao)	9.8 3 pieces
金泊甜菜根上素饺 	Beetroot dumplings with mushrooms, carrots, black fungus, radish and turnip	9.8 3 pieces
粤式马来糕 	Cantonese style steamed sponge cake	9.8 3 pieces

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CONGEE

粥




Available for weekday lunch excluding public holidays

香滑鱼片粥 Fish congee with scallion	16.8 per portion
滑口皮蛋瘦肉粥  Minced pork congee with century egg	15.8 per portion

STEAMED RICE ROLLS

肠粉

Available for weekday lunch excluding public holidays

香菜豚肉叉烧嫩肠粉  Rice roll with honey-glazed barbecued Duroc pork and corriander	12.8 per portion
 明虾仁脆口肠粉  Crispy rice rolls with prawn	15.8 per portion

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DEEP-FRIED, PAN-FRIED, BAKED DIM SUM

炸, 煎及焗

Available for weekday lunch excluding public holidays

 黑金熏鸭天鹅酥 	10.8 3 pieces
Black swan taro with smoked duck deep-fried pastry	
 迷你咖喱叉烧菠萝包  	9.8 3 pieces
Mini curry barbecued pork lava 'pineapple' bun	
 芥末鲜虾付皮卷, 鱼子  	10.8 3 pieces
Crispy prawn beancurd roll with wasabi mayonnaise	
蜜汁脆口叉烧酥  	9.8 3 pieces
Cantonese honey-glazed barbecued pork baked pastry	
 XO酱炒腊味萝卜糕 	18 per portion
Wok-fried radish cake, XO chilli sauce	
香酥芝士蛋挞仔  	9.8 3 pieces
Mini cheese egg tart	
香煎豚肉金瓜芋丝饼 	9.8 3 pieces
Pan-seared shredded pork dried meat slices with pumpkin and yam cake	

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经典点心拼盒



Premium dim sum combination set
Available for weekday lunch excluding public holidays

PREMIUM DIM SUM COMBINATION SET 经典点心拼盒

Available for weekday lunch excluding public holidays

豚肉香菇带子, 鱼子烧卖 🐷

Pork, mushroom and Hokkaido scallop dumplings
with abalone and caviar

32
per portion

甜叶根上素饺 🥬

Beetroot vegetable dumpling

迷你咖喱叉烧菠萝包 🐷🍍

Mini curry barbecued pork lava 'pineapple' bun

黑金熏鸭天鹅酥 🦢

Black swan taro smoked duck baked pastry

香酥芝士蛋挞仔 🥧

Mini cheese egg tart

D24 榴莲糯米糍 🥭

D24 durian mochi

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