



新春

RESPLENDENT
REUNIONS

佳肴



满福苑
MAN FUYUAN





一曲迎春调，
梅在百花先。

幸福满满

PRIX-FIXE MENU · BLISSFULLNESS

福杯满溢

黄金和风芝麻酱, 七彩三文鱼 - 鱼生 🍣🍣🍣

Fortune Yusheng with Salmon Sashimi, Auspicious Condiments, Golden Wafu and Roasted Sesame Dressing, Fragrant Shallot Oil

聚财宝盆

美颜高汤伴姬松茸菌虫草花樱花鸡

Double-boiled Collagen Soup with Sakura Chicken, Cordyceps Flower, Brazilian Mushroom

阖家团圆齐欢畅金汤盆菜

原只六头鲍鱼, 海参, 岩石龙虾, 原粒干贝, 鳗鱼, 鲜活虾, 花胶, 鹅掌, 猪手, 猪蹄根, 鲮鱼球, 蚝豉, 鸡翅, 腊肠, 润肠, 姬松茸菌, 滋味豆根, 百花一口菇, 津白菜, 炸芋头, 发菜 🍲🍲🍲

Man Fu Yuan Abundance Treasure Pot

6-head Abalone, Premium Sea Cucumber, Rock Lobster, Whole Dried Scallop, Grilled Unagi, Live Prawn, Fish Maw, Goose Web, Pig Trotter, Pork Tendon, Dace Fish Ball, Dried Oyster, Chicken Wing, Preserved Kurobuta Pork Sausage, Liver Sausage, Brazilian Mushroom, Wheat Beancurd, Flower Mushroom, White Cabbage, Fried Yam, Fatt Choy

长长久久

帝皇蟹, 花蟹肉炒饭, 鱼子 🍣🍣

Alaskan King Crab Meat and Flower Crab Meat Fried Rice, Tobiko

甜蜜永久

桂花香茶汇桂圆雪莲子百合雪蛤; 金元宝年糕 🍡🍡

Chilled Osmanthus Flower Tea with Red Date, Snow Lotus Seed, Dried Longan, Lily Bulb, Hashima with Golden Ingot Nian Gao

\$938 for 5 guests

Sharing portion

👨🍳 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.

一生顺利

PRIX-FIXE MENU · PROSPERITY

顺风顺水

黄金和风芝麻酱, 七彩三文鱼 - 鱼生 🍣🍣🍣

Fortune Yusheng with Salmon Sashimi, Auspicious Condiments, Golden Wafu and Roasted Sesame Dressing, Fragrant Shallot Oil

聚财宝盆

花胶皇美颜高汤伴姬松茸菌虫草花樱花鸡

Double-boiled Collagen Soup with Sakura Chicken, Premium Fish Maw, Brazilian Mushroom, Cordyceps Flower

时有盈余

香柠黄椒酱蒸深海比目鱼

Steamed Greenland Halibut with Preserved Citrus Golden Chilli Sauce, Scallion

包一定有

鲍汁南非六头鲍鱼伴虎虾球, 一口花菇 🍄🍄

Braised South African 6-head Abalone with Tiger Prawn, Flower Mushroom

金玉满堂

帝皇蟹, 花蟹肉炒饭, 鱼子 🍣🍣

Alaskan King Crab Meat and Flower Crab Meat Fried Rice, Tobiko

甜蜜永久

桂花香茶汇桂圆雪莲子百合雪蛤; 金元宝年糕 🍡🍡

Chilled Osmanthus Flower Tea with Red Date, Snow Lotus Seed, Dried Longan, Lily Bulb, Hashima with Golden Ingot Nian Gao

\$168 per guest

Minimum of two to dine

Individual serving

🍷 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.

两全其美

PRIX-FIXE MENU · HARMONY

日日如意

黄金和风芝麻酱, 七彩三文鱼, 蒲烧蛇鳗 - 鱼生 🍣🍣🍣

Fortune Yusheng with Salmon Sashimi, Grilled Unagi,
Auspicious Condiments, Golden Wafu and Roasted Sesame Dressing,
Fragrant Shallot Oil

聚财宝盆

花胶皇干贝美颜高汤伴姬松茸菌虫草花樱花鸡 🍄

Double-boiled Collagen Soup with Sakura Chicken, Premium Fish Maw,
Dried Scallop, Brazilian Mushroom, Cordyceps Flower

时有盈余

香柠黄椒酱蒸翡翠鲈鱼, 虎虾球 🍤

Steamed Jade Perch with Tiger Prawn, Preserved Citrus Golden
Chilli Sauce, Scallion

包一定发

鲍汁南非六头鲍鱼伴西班牙豚肩肉, 一口花菇 🍄🍄

Braised South African 6-head Abalone with Iberico Pork Collar,
Flower Mushroom

金玉满堂

帝皇蟹, 花蟹肉炒饭, 鱼子 🍣🍣

Alaskan King Crab Meat and Flower Crab Meat Fried Rice, Tobiko

甜蜜永久

桂花香茶汇桂圆雪莲子百合金丝燕窝; 金元宝年糕 🍡🍡

Chilled Osmanthus Flower Tea with Red Date, Snow Lotus Seed,
Dried Longan, Lily Bulb, Golden Bird's Nest with Golden Ingot
Nian Gao

\$198 per guest

Minimum of two to dine

Individual serving

👨‍🍳 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.

三福齐聚

PRIX-FIXE MENU · REUNION

气势如虹

黄金和风芝麻酱, 三文鱼, 蒲烧蛇鳗, 脆口北海道干贝丝 - 鱼生 🍣🍣🍣

Fortune Yusheng with Salmon Sashimi, Grilled Unagi, Crispy Shredded Dried Scallop, Auspicious Condiments, Golden Wafu and Roasted Sesame Dressing, Fragrant Shallot Oil

聚宝金盆

椰皇虫草花姬松茸菌干贝花胶炖樱花鸡汤 - 白上汤 🍲
Double-boiled Sakura Chicken Soup with Fish Maw, Dried Scallop, Brazilian Mushroom, Cordyceps Flower, served in Coconut Husk

时有盈余

香柠黄椒酱蒸富贵鱼

Steamed Mandarin Perch Fillet with Preserved Citrus Golden Chilli Sauce, Scallion

包一定发

红烧南非四头鲍鱼扣日本关东辽参, 一口花菇 🍲🍄

Braised South African 4-head Abalone with Premium Japanese Spiky Sea Cucumber, Flower Mushroom, Superior Abalone Sauce

一团和气

岩石龙虾浓汤烩脆金米 🍲

Braised Rock Lobster with Golden Crispy Rice, Lobster Bisque, Garlic, Ginger

甜蜜永久

桂花香茶汇桂圆雪莲子百合金丝燕窝; 金元宝年糕 🍡🍡
Chilled Osmanthus Flower Tea with Red Date, Snow Lotus Seed, Dried Longan, Lily Bulb, Golden Bird's Nest with Golden Ingot Nian Gao

\$298 per guest

Minimum of two to dine

Individual serving

四方有福

PRIX-FIXE MENU · BLESSINGS

喜事临门

火焰盘龙鳗伴黄金和风芝麻酱, 三文鱼, 寻龙鱼子,
脆口北海道干贝丝, 海胆 - 鱼生 🍣🍣🍣

Flambé Unagi Yusheng with Salmon Sashimi, Kaluga Queen Caviar,
Crispy Shredded Dried Scallop, Sea Urchin, Auspicious Condiments,
Golden Wafu and Roasted Sesame Dressing, Fragrant Shallot Oil

聚财宝盆

花胶皇明虾带子蟹黄羹 - 石锅 🍲

Superior Seafood Bisque with Prawn, Scallop, Crab Roe,
Premium Fish Maw served in Hot Stone Bowl

时有盈余

香柠黄椒酱蒸鳕鱼

Steamed Cod Fillet with Preserved Citrus Golden Chilli Sauce,
Scallion

包罗万有

古法红烧南非吉品十八头干鲍鱼, 西班牙豚肩肉,
一口花菇 🍄🍄

Classic Braised South African 18-head Dried Abalone,
Iberico Pork Collar, Flower Mushroom

一团和气

岩石龙虾浓汤烩脆金米, 关东辽参 🍲

Braised Rock Lobster with Golden Crispy Rice, Lobster Bisque,
Premium Spiky Sea Cucumber, Garlic, Ginger

甜蜜永久

椰皇桂花香茶汇桂圆雪莲子百合金丝燕窝; 金元宝年糕 🍡🍡

Chilled Osmanthus Flower Tea with Red Date, Snow Lotus Seed,
Dried Longan, Lily Bulb, Golden Bird's Nest served in Coconut Husk
with Golden Ingot Nian Gao

\$398 per guest

Minimum of two to dine

Individual serving

五福临门

PRIX-FIXE MENU · HAPPINESS

日日如意

黄金和风芝麻酱, 七彩三文鱼, 蒲烧蛇鳗 - 鱼生 🍣🍣🍣

Flambé Unagi Yusheng with Salmon Sashimi, Grilled Unagi, Auspicious Condiments, Golden Wafu and Roasted Sesame Dressing, Fragrant Shallot Oil

聚财宝盆

花胶皇美颜高汤伴姬松茸菌虫草花樱花鸡

Double-boiled Collagen Soup with Sakura Chicken, Premium Fish Maw, Brazilian Mushroom, Cordyceps Flower

时有盈余

香柠黄椒酱蒸翡翠鲈鱼

Steamed Jade Perch with Preserved Citrus Golden Chilli Sauce, Scallion

比翼齐飞

蒜香避风塘炸子鸡 🍗

Roasted Chicken with Dried Shrimp, Dried Chilli, Almond Flakes, Fried Garlic

包一定有

鲍汁六头鲍鱼伴虎虾球, 一口花菇 🍤🍤

Braised 6-head Abalone with Tiger Prawn, Flower Mushroom

金玉满堂

帝皇蟹, 花蟹肉炒饭, 鱼子 🍣🍣

Alaskan King Crab Meat and Flower Crab Meat Fried Rice, Tobiko

甜蜜永久

桂花香茶汇桂圆雪莲子百合金丝燕窝; 金元宝年糕 🍡🍡

Chilled Osmanthus Flower Tea with Red Date, Snow Lotus Seed, Dried Longan, Lily Bulb, Golden Bird's Nest with Golden Ingot Nian Gao

\$998 for 5 guests (\$198 per additional guest)

\$1,988 for 10 guests

Sharing portion

👨‍🍳 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.

六六大顺

PRIX-FIXE MENU · HARVEST

气势如虹

黄金和风芝麻酱, 三文鱼, 蒲烧蛇鳗, 脆口北海道干贝丝 - 鱼生 🍣🍣🍣

Fortune Yusheng with Salmon Sashimi, Grilled Unagi, Crispy Shredded Dried Scallop, Auspicious Condiments, Golden Wafu and Roasted Sesame Dressing, Fragrant Shallot Oil

聚宝金盆

椰皇虫草花姬松茸菌干贝花胶炖樱花鸡汤

Double-boiled Sakura Chicken Soup with Fish Maw, Dried Scallop, Brazilian Mushroom, Cordyceps Flower, served in Coconut Husk

时有盈余

香柠黄椒酱蒸富贵鱼

Steamed Mandarin Perch fillet with Preserved Citrus Golden Chilli Sauce, Scallion

大展宏图

明炉烧烤苹果木熏伦敦鸭

Roasted-smoked Irish Duck with Applewood

包一定发

鲍汁南非四头鲍鱼伴西班牙豚肩肉, 一口花菇 🍄🍄

Braised South African 4-head Abalone with Iberico Pork Collar, Flower Mushroom

一团和气

岩石龙虾浓汤烩脆金米 🍚

Braised Rock Lobster with Golden Crispy Rice, Lobster Bisque, Garlic, Ginger

甜蜜永久

桂花香茶汇桂圆雪莲子百合金丝燕窝; 金元宝年糕 🍡🍡

Chilled Osmanthus Flower Tea with Red Date, Snow Lotus Seed, Dried Longan, Lily Bulb, Golden Bird's Nest with Golden Ingot Nian Gao

\$1,558 for 5 guests (\$298 per additional guest)

\$2,988 for 10 guests

Sharing portion

👨‍🍳 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.

七彩缤纷

PRIX-FIXE MENU · VEGETARIAN

年年有余

七彩蔬果素鱼生 🍣🍣🍣

Yusheng with Plant-based Salmon, Auspicious Condiments, Golden Wafu and Roasted Sesame Dressing, Fragrant Shallot Oil

竹岁平安

椰皇美颜高汤伴姬松茸菌虫草花菜胆汤 🍄

Double-boiled Vegetable Collagen Soup with Brazilian Mushroom, Cordyceps Flower, Baby Bok Choy served in Coconut Husk

百年好合

素肉百合黄耳小炒皇 🍄

Stir-fried Vegetarian Meat, Asparagus, Lily Bulb, Yellow Fungus

包罗万有

猴头菌花菇果仁扒西兰花 🍄

Braised Monkey Head Mushroom with Flower Mushroom, Broccoli, Gingko Nut

一团和气

上素翠绿植物肉脆饭 🍄🍄

Crispy Rice with Plant-based Meat, Vegetable, Mushroom

甜甜蜜蜜

桂花香茶汇桂圆雪莲子百合桃胶; 金元宝年糕 🍡🍡🍡

Chilled Osmanthus Flower Tea with Red Date, Snow Lotus Seed, Dried Longan, Lily Bulb, Peach Collagen with Golden Ingot Nian Gao

\$158 per guest

👨🍳 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.

火焰盘龙鳗 - 蛇来运转鸿运到捞生
Man Fu Yuan's Signature 60-inch
Blazing Snake Fortune Yu Sheng



火焰盘龙鳗 - 蛇来运转鸿运到捞生 | 蒲烧蛇鳗, 鲍鱼, 岩石龙虾, 蛙鱼子, 北海道黄金干贝丝, 三文鱼, 脆鱼皮 🍣🍣
六十寸; 须两天前预订, 只限堂吃

Blazing Snake Fortune Yu Sheng (Limited edition)

Flambé Unagi, Abalone, Rock Lobster, Ikura, Hokkaido Crispy Shredded Dried Scallop, Salmon Sashimi, Crispy Fish Skin, Auspicious Condiments, Golden Wafu and Roasted Sesame Dressing, Fragrant Shallot Oil

Please order two days in advance, for dine-in only

\$988 (60-inch platter, serves up to 10 guests) *No discount applicable*

喜事临门齐捞起 | 蒲烧蛇鳗, 脆口北海道黄金干贝丝, 三文鱼, 蛙鱼子, 脆鱼皮, 黄金和风芝麻鱼生酱, 香葱油 🍣🍣

Auspicious Yu Sheng

Grilled Unagi, Hokkaido Crispy Shredded Dried Scallop, Salmon Sashimi, Ikura, Crispy Fish Skin, Auspicious Condiments, Golden Wafu and Roasted Sesame Dressing, Fragrant Shallot Oil

\$138 (serves up to 5 guests) | \$198 (serves up to 10 guests)

年年有鱼齐捞起 | 脆口北海道黄金干贝丝, 三文鱼, 蛙鱼子, 脆鱼皮, 黄金和风芝麻鱼生酱, 香葱油 🍣🍣

Abundance Yu Sheng

Hokkaido Crispy Shredded Dried Scallop, Salmon Sashimi, Ikura, Crispy Fish Skin, Auspicious Condiments, Golden Wafu and Roasted Sesame Dressing, Fragrant Shallot Oil

\$108 (serves up to 5 guests) | \$168 (serves up to 10 guests)

七彩蔬果素三文鱼捞起 | 素三文鱼, 黄金和风芝麻鱼生酱, 香葱油 🍣🍣

Happiness Vegetarian Yu Sheng

Plant-based Salmon, Auspicious Condiments, Golden Wafu and Roasted Sesame Dressing, Fragrant Shallot Oil

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

额外配料 | ADDITIONAL INGREDIENTS

十二头鲍鱼 12-head Abalone 🍣

\$68 (five pieces)

岩石龙虾 (半) Rock Lobster (half) 🍣

\$52 (250-300g)

脆口北海道干贝丝 Hokkaido Scallop 🍣

\$28 (30g)

玫瑰花形三文鱼 Rose-shaped Salmon

\$22 (one piece)

黄金脆鱼皮 Crispy Fish Skin

\$18 (100g)



阖家团圆齐欢畅金汤盆

Man Fu Yuan Abundance Treasure Pot

\$538 (serves up to 5 guests)

风山水起 | 火焰鲍汁鲍鱼乾坤八宝鸭

Flambé – Eight Treasure Duck with Abalone

\$198 (whole)



厨师推荐

CHEF'S RECOMMENDATIONS

阖家团圆齐欢畅金汤盆菜 | 原只六头鲍鱼, 海参, 岩石龙虾, 原粒干贝, 鳗鱼, 鲜活虾, 花胶, 鹅掌, 猪手, 猪蹄根, 鲛鱼球, 蚝豉, 鸡翅, 腊肠, 润肠, 姬松茸菌, 滋味豆根, 百花一口菇, 津白菜, 炸芋头, 发菜 🍷🍴🍴🍴

Man Fu Yuan Abundance Treasure Pot

6-head Abalone, Premium Sea Cucumber, Rock Lobster, Whole Dried Scallop, Grilled Unagi, Live Prawn, Fish Maw, Goose Web, Pig Trotter, Pork Tendon, Dace Fish Ball, Dried Oyster, Chicken Wing, Preserved Kurobuta Pork Sausage, Liver Sausage, Brazilian Mushroom, Wheat Beancurd, Flower Mushroom, White Cabbage, Fried Yam, Fatt Choy
\$538 (serves up to 5 guests)

风山水起 | 火焰鲍汁鲍鱼乾坤八宝鸭 🍷🍴

Flambé – Eight Treasure Duck with Abalone
\$198 (whole)
需一天前预定 *Requires 1-day advance reservation*

红红火火 | 荷香东江盐焗鸡 (限量)

Salt-baked Chicken in Dong Jiang Style
\$88 (whole)
Limited Availability

包一生发 | 松露南非六头鲍鱼扣日本辽参, 西兰花苗 🍷🍴🍴

Braised South African 6-head Abalone with Japanese Premium Spiky Sea Cucumber, Broccolini, Black Truffle
\$168 per person

金碧辉煌 | 翠绿蛋白蟹肉带子花胶海皇羹 🍷🍴🍴

Braised Spinach Seafood Bisque with Fish Maw, Egg White, Crab Meat, Scallops
\$78 per person

月光宝盒 | 椰皇虫草花巴西菇南非六头鲍鱼炖鸡 - 白汤 🍷🍴

Double-boiled Sakura Chicken Soup with South African 6-head Abalone, Cordyceps Flower, Brazil Mushroom, served in Coconut Husk
\$78 per person

🍷 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.

厨师推荐

CHEF'S RECOMMENDATIONS

金龙耀门 | 岩石龙虾蟹皇菜香糯米饭 (一只) 🍷

Steamed Rock Lobster with Glutinous Rice, Crab Meat, Crab Roe

\$158 per portion (whole)

大展鸿图 | 青姜蓉山城贵妃鸡

Poached Butter Chicken with Green Ginger Pesto

\$38 (half) | \$68 (whole)

喜鲍带子 | 麻辣XO酱爆虾球带子, 菘菇, 芦笋 🍷🍷🍷

Wok-fried Tiger Prawn, Scallop, Shimeji Mushroom, Asparagus, Mala XO Sauce

\$68 per portion

富贵荣华 | 百花豚肉茸酿关东刺参 (两条) 🍷🍷

Braised Whole Guan Dong Sea Cucumber stuffed with Minced Pork, Prawn, Superior Sauce

\$108 (2 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.

前菜

APPETISERS

粉红椒咸蛋脆鱼皮

Deep-fried Fish Skin with Salted Egg, Pink Peppercorn

\$25 per portion

西施海蜇丝拌云耳

Spicy Chilled Jellyfish with Black Fungus

\$22 per portion

腌青椒皮蛋冻

Century Egg, Pickled Ginger, Superior Soy Sauce

\$18 per portion

香橙莲藕苗

Marinated Mini Lotus Root with Citrus Orange

\$18 per portion

蒜香凉拌黄瓜条

Hand-smashed Fresh Cucumber with Garlic Soy Sauce

\$18 per portion

香口烤麸

Braised 'Kao Fu' Beancurd with Superior Soy Sauce

\$18 per portion

 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.



全体腊味五谷糯米烧乳猪

Roasted Suckling Pig with Five-grain Glutinous Rice

烧腊

ROASTS

全体腊味五谷糯米烧乳猪 🐷

Roasted Suckling Pig with Five-grain Glutinous Rice

\$538 (whole)

需一天前预定 *Require 1-day advance reservation*

蜜汁豚肉西班牙叉烧皇 🐷

Honey-glazed Duroc Pork Belly Char Siew

\$40 per portion

古法金砖西班牙方块肉 🐷

Roasted Duroc Pork Belly with Honey Mustard

\$40 per portion

满福苑粤式烧味

Man Fu Yuan Roast Platter

双拼盘 (西班牙叉烧皇和西班牙方块肉) 🐷

Duo Platter

Honey-glazed Duroc Pork Belly Char Siew; Roasted Duroc Pork Belly

\$60 per portion

三拼盘 (西班牙叉烧皇, 西班牙烧肉和油鸡) 🐷 🍗

Trio Platter

Honey-glazed Duroc Pork Belly Char Siew; Roasted Duroc Pork Belly;

Braised Sakura Chicken with Soya Sauce and Rose Dew Wine

\$69 per portion

苹果木熏烤伦敦鸭

Roasted-smoked Irish Duck with Apple Wood

\$78 (half) | \$138 (whole)

豉油玫瑰露养殖樱花鸡 🍗

Braised Sakura Chicken with Soya Sauce and Rose Dew Wine

\$38 (half) | \$68 (whole)

👨🍳 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.

汤·羹

SOUP

单人份

Individual serving

金碧辉煌 | 金盅翠绿蟹皇燕窝海皇羹 🍲🍷

Superior Crab Meat and Crab Roe Bisque with Prawn, Hokkaido Scallop Cubes, Vegetables, Sarawak Bird's Nest, served in Pumpkin Husk

\$108 per person

月光宝盒 | 椰皇虫草花巴西菇南非六头鲍鱼炖鸡 - 白汤 🍲🍷

Double-boiled Sakura Chicken Soup with South African 6-head Abalone, Cordyceps Flower, Brazil Mushroom, served in Coconut Husk

\$78 per person

菠菜蛋白蟹肉带子花胶海皇羹 🍲🍷🍷

Braised Spinach Seafood Bisque with Crab Meat, Scallop, Fish Maw, Egg White

\$78 per person

椰皇巴西菇虫草花炖樱花鸡汤 🍲🍷

Double-boiled Sakura Chicken Soup with Cordyceps Flower, Brazil Mushroom, Baby Vegetables, served in Coconut Husk

\$36 per person

虫草花巴西菇桃胶炖鸡 - 白汤

Double-boiled Sakura Chicken with Cordyceps Flower, Brazil Mushroom, Peach Collagen

\$25 per person

麻辣海鲜酸辣羹 🍲

Hot and Sour Mala Seafood Soup

\$20 per person

名厨足料老火汤

Daily Soup

\$16 per person

🍷 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.

活海鲜

LIVE SEAFOOD

时价
Market price

岩石龙虾
Rock Lobster
\$29 per 100g

波士顿龙虾
Boston Lobster
\$27 per 100g

红斑
Red Grouper
\$23 per 100g

东星斑
Star Grouper
\$32 per 100g

笋壳
Marble Goby
\$18 per 100g

老虎班
Tiger Grouper
\$20 per 100g

鳕鱼件
Cod Fish Fillet
\$38 per piece

生虾
Live Prawn
\$18 per 100g

上汤焗 🍲🍷
Baked with Superior Stock

绍酒姜葱煮 🍷🍷
Stir-fried with Ginger, Scallion,
Chinese Wine

港式蒸
Steamed, Hong Kong Style with
Soy Sauce, Scallion, Ginger

黑金蒜蒸 🍷
Steamed with Yunnan Black Garlic

蒜茸蒸 🍷🍷
Steamed with Minced Garlic

豉汁蒸 🍷🍷
Steamed with Black Bean Paste

油浸
Deep-fried

潮州蒸
Steamed, Teochew Style with Tofu,
Tomato, Preserved Vegetables

亚洲娘惹酱 🍷🍷
Steamed with Asian Spicy Nyonya Sauce

蒜茸蒸 🍷🍷
Steamed with Minced Garlic

药材醉煲 🍷
Herbal Soup with Chinese Wine

海鲜

SEAFOOD

喜鲍带子 | 麻辣XO酱爆虾球带子, 松菇, 芦笋 🍴🍴

Wok-fried Tiger Prawn, Scallop, Shimeji Mushroom, Asparagus,
Mala XO Sauce

\$68 per portion

XO 芦笋松菇鲜带子 🍴🍴

Wok-fried Scallop, Asparagus, Shimeji Mushroom, XO Sauce

\$55 per portion

谭公豚肉海参煲 🍴🍴🍴

Braised Sea Cucumber with Minced Duroc Pork

\$58 per portion

鲍汁扒广东吊蚝花菇发菜西兰花 🍴🍴

Braised Cantonese Dried Oyster with Flower Mushroom, Fatt Choy,
Broccoli, Abalone Sauce

\$48 per portion

京都虎虾球, 柴鱼丝 🍴

Crispy Tiger Prawn with Citrus Soy Sauce, Bonito Flakes

\$46 per portion

香葱蒜香粉丝蒸龙虾件 (每位) 🍴🍴

Steamed Rock Lobster with Minced Garlic, Vermicelli, Scallion

\$58 per person

🍴 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.

燕窝·干鲍鱼·花胶

BIRD'S NEST · ABALONE · FISH MAW

红烧原只澳洲许榕十头干鲍鱼伴西兰花苗 🍷🍷🍷

Braised Australian "Xu Rong" 10-head Dried Abalone with Broccolini

\$388 per person

红烧原只南非吉品十八头干鲍鱼 🍷🍷🍷

Braised South African 18-head Premium Dried Abalone

\$188 per person

包一生发 | 古法南非六头鲍鱼扣花胶, 西兰花苗 🍷🍷🍷

Braised South African 6-head Abalone with Premium Fish Maw, Broccolini

\$138 per person

红烧燕窝捞饭, 火腿 (燕窝一两) 🍷🍷

Braised Indonesian Cave Bird's Nest (37.5g) with Steamed Rice, Chinese Cured Ham

\$78 per person

红烧燕窝伴蟹肉银芽菜 (燕窝一两) 🍷🍷🍷

Braised Bird's Nest (37.5g) with Crab Meat, Silver Sprouts

\$78 per person

🍷 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.

家禽 · 猪肉 · 牛肉

POULTRY · PORK · BEEF

黑椒蒜香安格斯牛柳粒

Wok-seared Angus Beef Cube with Red Onion, Black Pepper Sauce, Garlic
\$56 per portion

洛神花菠萝荔枝咕佬肉

Stir-fried Sweet and Sour Pork with Roselle Sauce, Capsicum, Lychee, Pineapple
\$38 per portion

京都排骨皇, 柴鱼丝

Wok-fried Pork Ribs with Yuzu Sweet Sauce, Bonito Flakes
\$46 per portion

经典啫啫滋味骨

Slow-braised Pork Ribs with Red Glutinous Rice, Mantou Bun
\$48 per portion

九层塔滑樱花鸡柳煲

Stir-fried Chicken Cubes with Ginger, Garlic, Chilli, Basil Leaves, served in a Claypot
\$38 per portion

龚氏贵州辣子鸡

Crispy Chicken with Dried Chilli, Sichuan Spices
\$38 per portion

 Chef's Signature  Flambé  Contains Egg  Contains Pork  Contains Shellfish

 Contains Beef  Contains Gluten  Contains Dairy  Contains Nuts  Contains Alcohol  Vegetarian

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时蔬·豆腐

VEGETABLES · BEANCURD

黄酒烩蟹黄蟹粉豆腐 🍷🍲

Braised Soft Tofu with Flower Crab Meat, Crab Roe, Chinese Yellow Wine
\$42 per portion

川味豚肉虾仁麻婆豆腐 🍷🍲

Mapo Tofu with Minced Duroc Pork, Prawn, Diced Mushroom, Scallion
\$36 per portion

金针菇鲍汁菠菜扒自制黑炭豆腐 🍷🍲🍳

Braised Charcoal Tofu with Spinach, Enoki Mushroom, Abalone Sauce
\$36 per portion

金银蛋浸飞龙菜 🍳🍲🌿

Poached Spinach with Shimeji Mushroom, Century Egg, Salted Egg,
Egg White Broth
\$36 per portion

虾干肉松四季豆 🍷

Wok-fried Haricot Beans with Dried Shrimp, Chicken Floss
\$36 per portion

川酱豚肉渔香茄子烩 🍲

Braised Eggplant with Salted Fish, Minced Pork, Mushroom,
Sichuan Chilli Sauce
\$38 per portion

每日时蔬

Seasonal Vegetables

清炒, 蚝油 🍷, 蒜茸炒 🍲, 姜汁炒 🍲, 腐乳炒 🍲

Wok-fried with a Choice of Oyster Sauce, Garlic, Ginger Sauce,
or Fermented Beancurd

奶白菜, 菠菜, 芦笋, 香港芥兰, 香港菜心, 西兰花

Choice of Vegetables: Baby Bok Choy, Spinach, Asparagus,
Hong Kong Kailan, Hong Kong Choy Sum, or Broccoli

\$28 per portion

🍷 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.

饭·粉面

RICE · NOODLES

瑶柱蟹肉蛋白炒饭 🍳🍤

Wok-fried Egg White Fried Rice with Crab Meat, Dried Scallop
\$38 per portion

金龙耀门 | 岩石龙虾蟹皇菜香糯米饭 (一只) 🍳🍤

Steamed Rock Lobster with Glutinous Rice, Crab Meat, Crab Roe
\$158 per portion (whole)

脆瑶柱翠绿蛋白蟹肉扒紫麦面 🍲🍳🌿

Braised Purple Wheat Noodles with Crab Meat, Vegetables,
Crispy Dried Scallop, Egg White Sauce
\$38 per portion

鱼子干贝丝鸿图窝面 🍲🍤

Braised Ee-fu Noodles with Crispy Dried Scallop, Crab Meat,
Tobiko Superior Broth
\$38 per portion

粤式干炒牛柳河粉 🍲

Cantonese Classic Wok-fried Beef Hor Fun
\$38 per portion

腊味五谷米炒饭 🍳

Wok-fried Five-grain Rice with Cantonese Preserved Cured Meat,
Vegetables
\$42 per portion

满福苑经典腊味饭 🍳

Man Fu Yuan Signature Assorted Preserved Cured Meat Claypot Rice
\$68 per portion

👨🍳 Chef's Signature 🍷 Flambé 🍳 Contains Egg 🐷 Contains Pork 🦞 Contains Shellfish

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

素菜肴

VEGETARIAN

单人份
Individual serving

APPETISERS

蒜香凉拌黄瓜条

Hand-smashed Fresh Cucumber with Garlic Soy Sauce
\$18 per portion

香口烤麸

Braised 'Kao Fu' Beancurd with Superior Soy Sauce
\$18 per portion

柚子蜜汁酱爆脆口豆根, 柚子肉, 香芝麻粒

Deep-fried Wheat Beancurd with Honey Citrus Soy Sauce,
Sesame Seeds
\$18 per person

SOUP

野菌翠绿金瓜羹

Pumpkin Bisque with Seasonal Greens, Wild Mushroom
\$32 per person

上素酸辣汤

Hot and Sour Vegetable Soup
\$18 per person

素菜肴

VEGETARIAN

单人份
Individual serving

MAINS

百花菇竹笙菘菇扒芦笋

Braised Asparagus, Shimeji Mushroom, Flower Mushroom,
Bamboo Pith

\$18 per person

麻香辣子白花菇

Stir-fried Spicy Flower Mushroom

\$18 per person

双菇银牙韭黄焖伊面

Braised Ee-fu Noodles with Duo Mushrooms, Silver Sprouts,
Yellow Chive

\$18 per person

芥兰橄榄菜素肉五谷炒饭

Wok-fried Five-grain Rice with Chinese Kailan, Chinese Olive
Vegetable, Plant-based Meat

\$18 per person

 Chef's Signature  Flambé  Contains Egg  Contains Pork  Contains Shellfish

 Contains Beef  Contains Gluten  Contains Dairy  Contains Nuts  Contains Alcohol  Vegetarian

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甜品

DESSERT

杏汁蛋白露伴金丝燕

Chilled Premium Bird's Nest with Almond Cream, Egg White
\$88 per person

椰皇雪梨红莲炖雪蛤 (热)

Double-boiled Pear with Red Dates, Hashima, served in Coconut Husk
(Served warm)
\$48 per person

芦荟野蜜龟灵糕

Chilled Herbal Jelly with Aloe Vera, Mixed Berries, Organic Honey
\$16 per person

菊香花茶果仁, 圆肉, 莲子, 桃胶露 (热)

Eight Treasures Chrysanthemum Flower Tea with Ginkgo Nut,
Snow Lotus Seed, Dried Longan, Peach Collagen (Served warm)
\$16 per person

椰皇白玉芦荟冻

Chilled Coconut Jelly with Aloe Vera
\$18 per person

夏日香芒杨枝冻甘露

Chilled Cream of Mango with Pomelo, Strawberry, Peach Collagen
\$16 per person

脆口紫薯流沙球

Deep-fried Purple Sweet Potato Custard Ball
\$22 (6 pieces)

椰丝香口金元宝

Golden Ingot with Fragrant Coconut Flakes
\$18 (3 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.

点心

DIM SUM

Available for lunch only
6 to 10, 13 to 17, 20 to 24 January, and 17 to 21 February 2025

蒸点心

STEAMED DIM SUM

磐龙呈祥

满福苑松露鲜虾饺 🍤

Prawn Dumpling with Black Truffle and Spinach

\$12.80 (3 pieces)

福满临苑

豚肉香菇鲍鱼仔, 鱼子烧卖 🍤🐠

Pork and Mushroom Siew Mai with Abalone and Caviar

\$12.80 (3 pieces)

平安喜乐

蜜汁开口叉烧包 🍤

Honey-glazed Pork Char Siew Bao

\$11.80 (3 pieces)

常常欢喜

荷香 XO 酱珍珠糯米鸡 🍤

Steamed Pearl Glutinous Rice with Chicken and Mushroom

\$11.80 (4 pieces)

家财万贯

椰丝香口金元宝 🍌🍌🍌

Golden Ingot with Fragrant Coconut Flakes

\$18 (3 pieces)

大器有成

秘制馋嘴酱蒸凤凰爪 🍤🍌

Steamed Chicken Claw with Superior Master Sauce

\$11.80 per portion

鸿运临门

香焖花生豆豉芋头蒸排骨 🍤🐠🍌

Steamed Spare Rib with Braised Peanut and Yam

\$11.80 per portion

🍌 Chef's Signature 🍌 Flambé 🍳 Contains Egg 🍖 Contains Pork 🍤 Contains Shellfish

🍖 Contains Beef 🍌 Contains Gluten 🍌 Contains Dairy 🍌 Contains Nuts 🍌 Contains Alcohol 🍌 Vegetarian

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点心

DIM SUM

Available for lunch only
6 to 10, 13 to 17, 20 to 24 January, and 17 to 21 February 2025

炸, 煎及焗点心

DEEP-FRIED, PAN-FRIED & BAKED DIM SUM

黄金在手

黄金紫薯年糕塔 🍷🍴

Baked Sweet Potato Nian Gao Tart

\$15.80 (3 pieces)

金碧辉煌

香芒鲜虾腐皮卷, 鱼子 🍷🍴

Crispy Prawn Beancurd Roll with
Mango Aioli and Tobiko

\$12.80 (3 pieces)

如意吉祥

XO 酱腊味炒好彩头糕 🍷🍴

Wok-fried Radish Cake with
Chinese Sausage, Silver Sprouts,
Yellow Chives, Egg,
XO 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 Rice Roll with Char Siew,
Yellow Chives, Coriander

\$13.80 per portion

岁岁平安

皮蛋瘦肉碎粥 🍷🍴

Minced Pork Congee with
Century Egg

\$13.80 per person

嘻哈满屋

明虾仁脆口肠粉 🍷🍴

Crispy Rice Roll with Prawn

\$16.80 per portion

凤凰飞舞

香滑姜丝鱼片花生粥

Fish Congee with Shredded
Ginger and Scallion

\$16.80 per person

🍷 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.

贺年佳肴和礼品

NEW YEAR DELICACIES & GOODIES

黄金紫薯年糕塔 **SIGNATURE**

Baked Purple Sweet Potatoes Nian Gao Tart with Edible Gold Leaf
with Man Fu Yuan Five-element Tea

\$49.80 *nett* (8pcs)

吉祥年糕金元宝 **SIGNATURE**

Golden Ingots Nian Gao with Man Fu Yuan Five-element Tea

\$49.80 *nett* (8pcs)

满福旺梨酥球 **BEST SELLING**

Prosperity Pineapple Ball

\$39.80 *nett* (300g)

富贵花生酥

Peanut Cookies

\$36.80 *nett* (200g)

脆口虾米辣小春卷 **NEW**

Mini Spicy Shrimp Spring Rolls

\$36.80 *nett* (200g)

香爽咸蛋杏仁曲奇饼(一盒十件单独包装) **NEW**

Cantonese Salted Egg Almond Cookies

\$45.80 *nett* (1 box containing 10 individually packed pieces)

极品白花菇

Premium Flower Mushroom

\$28.80 *nett* (150g)

松茸菌

Matsutake Mushroom

\$28.80 *nett* (150g)

虎掌菌

Tiger Palm Fungus

\$29.80 *nett* (50g)

猴头菇

Monkey Head Mushroom

\$29.80 *nett* (150g)

 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.

贺年佳肴和礼品

NEW YEAR DELICACIES & GOODIES

香港粤式腊肠/香港粤式润肠(各三对)

Cantonese Preserved Pork Sausage and Cantonese Preserved Pork Liver Sausage
\$42.80 *nett* (3 pairs each)

满福苑风味西班牙豚肉干

Man Fu Yuan Iberico Pork Bakkwa
\$42.80 *nett* (5 slices)

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 Indonesian Cave Bird's Nest
\$228.80 *nett* (50g)

满福苑双喜茶叶礼盒

Man Fu Yuan Duo Tea Bundle

Man Fu Yuan Five-element and Chrysanthemum Tea
\$108.80 *nett*

心想事成满福苑礼盒

Man Fu Yuan Classic Prosperity Hamper

Assorted individually packed cookies; Salted Egg Almond, Spring Onion Shallot, Black Sesame Almond, Macadamia Nut (5 pieces each), one tea set with golden cutleries, two packets of Man Fu Yuan Five-element Tea
\$178 *nett*

万事如意满福苑礼盒

Man Fu Yuan Premium Prosperity Hamper

One box of Tiger Palm Fungus, one box of Iberico Pork Bakkwa, one tin of Prosperity Pineapple Ball, one tin of Mini Spicy Shrimp Spring Roll, one tin of Peanut Cookies, one tin of Man Fu Yuan Five-element Tea
\$288.80 *nett*

福星高照满福苑礼盒

Man Fu Yuan Executive Prosperity Hamper

One can of Six-head Abalone, one box of Hokkaido Dried Scallop, one box of Tiger Palm Fungus, one box of Iberico Pork Bakkwa, one set of Cantonese Preserved Duo Pork Sausage, one tin of Prosperity Pineapple Ball, one tin of Mini Spicy Shrimp Spring Roll, one tin of Man Fu Yuan Five-element Tea
\$388.80 *nett*

 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.

