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—
新春

RESPLENDENT
REUNIONS

佳肴



茶

CHINESE TEA

黑茶·陈年普洱

BLACK TEA · AGED PU ER (12 YEARS)

A sophisticated tea, Pu Er from Yunnan in China was so prized it used to be presented as a tribute to the Emperor during the Qing Dynasty. This tea is hand-harvested and processed then naturally aged for 12 years to achieve its complex flavour. A reddish tea liquor with a smooth rich body and earthy flavours characteristic of Pu Er, it is known to lower cholesterol and aid weight loss or maintenance.

黑茶·菊花普洱

BLACK TEA · CHRYSANTHEMUM PU ER

Chrysanthemum Pu Er is a traditional Chinese blend renowned for its cleansing effect. Often enjoyed in southern cities of China and Hong Kong, the earthy flavours of the Pu Er are balanced with mild smooth sweetness of the chrysanthemum bulb. It is particularly effective in supporting wellness and aids in digesting heavy and oily food.

绿茶·茉莉龙珠

GREEN TEA · JASMINE PEARL

From Fuzhou, China, the leaf buds are handpicked and rolled in Spring, and then carefully stored. In Summer, when the night-blooming jasmine flowers are harvested, the leaf buds are retrieved and infused with the freshly-picked flowers for five nights. This tea has a wonderfully fragrant scent balanced with a fresh green tea aroma.

花茶·胎菊

FLORAL TEA · CHRYSANTHEMUM BULB

Produced in Tong Xiang, Zhejiang, a protected county under the China Agricultural Department, the chrysanthemum bulbs are grown in a regulated pollution-and toxin-free environment. Chrysanthemums have detoxifying and balancing properties. Regular consumption helps to improve the eyesight and complexion.

乌龙茶·观音王

OOLONG TEA · ANXI ROYAL TIE GUANYIN

Widely acclaimed as the Saint of Tea, Anxi Royal Tie Guan Yin is the finest oolong harvested in Spring in the Anxi region in Fujian, China. Each tea leaf is handpicked to ensure harvests of young buds. Its profile is smooth, crisp and light with a fragrance reminiscent of Chinese orchids after rain. It is known for its cholesterol-reducing and detoxification properties.

6.50 per guest, inclusive of Chinese tea and an amuse-bouche.

优质茶

PREMIUM CHINESE TEA

茶王 TEA KING

ORIGIN: Fujian | TYPE: Oolong

The highest quality oolong that has been hand harvested in Spring from the Anxi region of Fujian, China. The rich crisp oolong taste is perfectly balanced with a light and refreshing sweet aftertaste. A lovely clear yellow liquor that both nourishes the body and replenishes energy levels.

凤凰单枞 PHEONIX SUPREME

ORIGIN: Chaozhou | TYPE: Oolong

Golden Phoenix hails from the famous Phoenix Mountain. The leaves are artistically shaped then wood charcoal fired in wicker baskets to create a distinctive leaf with a more refined taste and magnolia-like aroma. Frequent consumption aids in digestion and lowering of blood cholesterols.

碧潭飘雪 SNOWY FLAKE

ORIGIN: Sichuan | TYPE: Jasmine Tea

A premium grade Jasmine tea from the high mountains of Sichuan Province, China. As the name implies, the tea is grown in such high attitudes that most of the time the tea bushes are covered in snow. At Spring, the leaves are harvested and layered with night blooming Jasmine petals for the rich yet subtle taste. A must-try for all Jasmine lovers. Known to relax and revive the body and mind for centuries.

银针白毫 SILVER NEEDLE WHITE PEONY

ORIGIN: Fuding | TYPE: White Tea

The most spectacular of the Fujian, China white teas. Each bud is covered in a white down and is soft to the touch. They produce a liquor that is glittering pale gold, with the gentle smoothness of a ripe melon. Truly a culmination of all that is elegant. Evidence has shown it has more effective anti-oxidation agents than green teas.

9.50 per guest, inclusive of premium Chinese tea and an amuse-bouche.

蒸点心

STEAMED DIM SUM

Available for lunch from 11 to 28 January (Weekdays), and 1 to 3 February 2022.

天官赐福

黑松露虾饺
Prawn dumplings, black truffle,
spinach
7.80

生意兴隆

红鱼子鲍鱼烧卖
Minced pork dumplings, mini
abalone, prawn and pork siew mai
7.80

鸿运当头

芋香豆豉蒸排骨
Spare ribs, yam,
black bean sauce
7.80

事业有成

极品酱蒸凤凰爪
Phoenix claws, premium
X.O. sauce
7.80

笑口常开

招牌笑口叉烧包
Classic Cantonese char siew bun
6.80

胜利在握

黑金奶黄流沙皇包
Charcoal custard lava bun
7.80

炸,煎及焗点心

DEEP-FRIED, PAN-FRIED & BAKED DIM SUM

Available for lunch from 11 to 28 January (Weekdays), and 1 to 3 February 2022.

春风得意

芥末鲜虾腐皮卷
Crispy prawn bean curd roll,
wasabi mayonnaise
7.80

吉祥如意

腊味萝卜糕
Pan-fried radish cake
7.80

升官发财

酥皮蛋挞仔
Baked egg tarts
7.80

肠粉及粥

STEAMED RICE ROLLS AND CONGEE

Available for lunch from 11 to 28 January (Weekdays), and 1 to 3 February 2022.

吉星高照

鲜虾韭黄肠粉

Rice roll, prawns, yellow chives

10.80

万事顺利

蜜汁叉烧肠粉

Rice roll, honey-glazed barbecued pork,

coriander

10.80

年年有余

生鱼片粥

Fish congee

15

万事如意

皮蛋瘦肉碎粥

Minced pork congee, century egg

12

一帆风顺

PRIX-FIXE MENU · PROSPERITY

顺风顺水

红石榴彩色三文鱼捞起

Fortune yusheng, salmon, pomegranate dressing

聚财宝盆

虫草花, 喇叭菌螺头花胶皇炖樱花鸡汤

Double-boiled Sakura chicken with conch meat, fish maw, black trumpet mushroom, cordyceps flower

时有盈余

养生黑金银蒜蒸老虎斑

Steamed tiger grouper with trio garlic, superior soya sauce, coriander

包一定有

大红鲍汁六头鲍鱼, 海玉参扣日本花菇

Braised six-head abalone, sea cucumber, flower mushroom, superior abalone sauce

金玉满堂

粤式明虾腊味五谷米脆饭, 鱼子

Wok-fried five grain rice with preserved cured meat, prawns, tobiko

甜蜜永久

养颜雪耳木瓜桃胶雪燕冻

Chilled white fungus with, dry logan, papaya, peach collagen and snow bird's nest

138 per guest

Minimum of two to dine

两全其美

PRIX-FIXE MENU · SUCCESS

日日如意

红石榴彩色鲍鱼，三文鱼，日式带子- 鱼生

Success yusheng, Hokkaido scallops, abalone, salmon, pomegranate dressing

聚宝金盆

椰皇高丽参虎乳菌螺头花胶皇炖鸡汤

Double-boiled Sakura chicken with conch meat, king tuber mushroom and premium fish maw, served in coconut husk

带带平安

姜酒香菜苗炒北海岛带子

Wok-fried Hokkaido scallop with garden greens, shimeji mushroom

包一定发

大红鲍汁六头鲍鱼，龙井茶皇鸭扣虎掌菌

Braised six-head abalone, roasted-smoked duck, koutake mushroom, superior abalone sauce

一团和气

经典瑶柱酱扒大西洋鳕鱼件伴黄金樱花虾炒饭

Pan-fried Atlantic cod fillet with premium XO scallop sauce, golden fried rice, prawns

甜蜜永久

雪莲果百合海底椰炖雪蛤

Double-boiled sea coconut with Tian Shan snow lotus, lily bulbs and hashima

198 per guest

Minimum of two to dine

三生有福

PRIX-FIXE MENU · HAPPINESS

福杯满溢

红石榴彩色三文鱼捞起

Fortune yusheng, salmon and condiments, pomegranate dressing

聚财金盆

虫草花, 喇叭菌 螺头花胶皇炖樱花鸡汤

Double-boiled Sakura chicken with conch meat, fish maw, black trumpet mushroom, cordyceps flower

年年有鱼

养生黑金银蒜蒸老虎斑

Steamed tiger grouper with trio garlic, superior soya sauce, coriander

比翼齐飞

避风塘杏片炸子鸡

Roasted chicken with fried garlic, dry shrimp, dry chilli and almond flakes

包一定有

黄焖鲍汁六头鲍鱼, 海玉参扣日本花菇

Braised six-head abalone, premium sea cucumber, flower mushroom, superior golden abalone sauce

金银万冠

粤式明虾腊味五谷米脆饭, 鱼子

Wok-fried five grain rice with preserved cured meat, prawns, tobiko

甜蜜永久

养颜雪耳木瓜桃胶雪燕窝冻

Chilled white fungus with papaya, peach collagen and snow birds nest

688 for five guest

118 per additional guest

四季有成

PRIX-FIXE MENU · HARVEST

日日如意

红石榴彩色鲍鱼，三文鱼，日式带子鱼生
Success yusheng, Hokkaido scallops, abalone, salmon,
pomegranate dressing

聚福宝盆

椰皇高丽参虎乳菌螺头花胶皇炖鸡汤
Double-boiled Sakura chicken with conch meat, king tuber mushroom
and premium fish maw, served in coconut husk

喜乐平安

姜酒香菜苗炒虎虾球，北海道带子
Wok-fried Hokkaido scallop and tiger prawn with garden greens,
yellow morel mushroom

大展宏图

明炉烧烤龙井茶皇鸭
Roasted-smoked duck with Longjing tea leaves

包一定发

黄焖鲍汁六头鲍鱼，黄玉参扣虎掌菌
Braised six-head abalone, premium sea cucumber,
koutake mushroom, superior golden abalone sauce

一团和气

经典瑶柱酱扒大西洋鳕鱼伴黄金樱花虾炒饭
Pan-fried Atlantic cod fillet with premium XO scallop sauce,
golden fried rice, prawns

甜蜜永久

雪莲果百合海底椰炖雪蛤
Double-boiled sea coconut with Tian Shan snow lotus,
lily bulbs and hashima

988 for five guest
198 per additional guest

五谷丰收

PRIX-FIXE MENU · ABUNDANCE

虎虎生威

红石榴彩色三文鱼, 北海岛带子, 海胆, 鲟龙鱼子-鱼生
Full of abundance yusheng, Hokkaido scallops, sea urchin, Kaluga caviar, salmon, pomegranate dressing

聚宝金盆

椰皇火腿虎乳菌花胶皇炖深海鱼骨汤
Double-boiled giant fish broth with bird's nest, king tuber mushroom, Yunnan cured ham, fish maw in coconut husk

一团和气

经典瑶柱酱扒大西洋鳕鱼件
Pan-fried Atlantic cod fillet with premium XO scallop sauce

展翅高飞

班章普尔茶熏烤鸭, 西兰花苗
Roasted-smoked duck with "Ban-Zhang" tea leaves, broccolini

包一定发

大红鲍汁扒南非三头鲍鱼扣日本辽参
Braised South Africa three-head abalone, premium spiky sea cucumber, abalone sauce

一团和气

翡翠蟹粉烩龙虾伴雪山米粉
Braised lobster with superior crab meat egg white sauce, Hong Kong chye sim, crispy vermicelli

甜蜜永久

金盅杏汁雪莲果炖金丝燕窝
Double boiled pumpkin with almond cream, yacón and premium Sarawak bird's nest

328 per guest

Minimum of two to dine

六六大顺

PRIX-FIXE MENU · VEGETARIAN

年年有余

养生蔬果斋鱼生

Vegetarian yusheng, salmon

竹岁平安

虎奶菌竹笙虫草花炖菜胆汤

Double-boiled king tuber mushroom, bamboo pith, flower mushrooms, baby pak choi, wolfberries

包罗万有

灵芝菇果仁扒西兰花

Braised bailing mushrooms with broccoli, ginkgo nuts

百年好合

素肉黄耳小炒皇

Stir-fried vegetarian meat, asparagus, lily bulbs, yellow fungus

一团和气

上素翠绿烩脆饭

Braised crispy rice with shredded vegetarian meat, vegetables, mushrooms

甜甜蜜蜜

养颜雪耳木瓜桃胶冻

Chilled white fungus with, dried logan, papaya, peach collagen

118 per guest

Minimum of two to dine

鱼生

YU SHENG

满福临苑捞生 | 鲍鱼, 龙虾, 海胆, 鱼子, 北海道带子, 三文鱼, 脆鱼皮-捞生, 大红石榴鱼生酱, 香葱油
六十寸; 须两天前预订, 只限堂吃

Garden of abundance yu sheng

Baby abalone, Canadian lobster, sea urchin, ikura, Hokkaido scallops, salmon, crispy fish skin, pomegranate sauce, shallot oil

60 inches, serves up to 8-10 guests;

Please order two days in advance prior to dining, for dine-in only

588

吉星高照齐捞生 | 北海道带子, 三文鱼, 脆鱼皮, 大红石榴鱼生酱, 香葱油

Prosperity yu sheng

Hokkaido scallops, ikura, salmon, crispy fish skin, pomegranate sauce, shallot oil

98 (serves up to 5 guests) | 158 (serves up to 8 guests)

猛虎报喜齐捞生 | 老虎菜, 香口豚肉松, 三文鱼, 脆鱼皮, 大红石榴鱼生酱, 香葱油

Abundance yu sheng

Tiger vegetables, pork floss, salmon, crispy fish skin, pomegranate sauce, shallot oil

88 (serves up to 5 guests) | 138 (serves up to 8 guests)

年年有鱼捞生 | 三文鱼, 脆鱼皮

Fortune yu sheng

Salmon, crispy fish skin, pomegranate sauce, shallot oil

68 (serves up to 5 guests) | 108 (serves up to 8 guests)

德高望众 | 斋鱼生捞生

Happiness yu sheng (vegetarian)

Mock salmon, pomegranate sauce, olive oil

48 (serves up to 5 guests) | 68 (serves up to 8 guests)

ADDITIONAL INGREDIENTS

加十头鲍鱼 Ten-head abalone
58 (five pieces)

加三文鱼 Salmon
18

加拿大龙虾肉 Canadian lobster
48 (100g)

加黄金脆鱼皮 Fish skin
18 (100g)

加北海道带子 Hokkaido scallops
28

厨师推荐

CHEF'S RECOMMENDATIONS

合家团圆齐欢畅

黄玉参, 原只八头鲍鱼, 加拿大龙虾, 北海道鲜带子, 鲜活虾, 花胶, 鹅掌, 猪蹄, 珍珠鲍, 蚝豉, 鸡翅, 腊肠, 润肠, 麦滋味, 云南虎乳菌, 津白菜, 炸芋头, 发菜
Braised yellow jade sea cucumber, eight-head whole abalone, Canadian lobster, Hokkaido scallops, prawns, fish maw, goose web, pig trotters, sea whelk, oysters, chicken wings, preserved meat sausage, liver sausage, Yunnan king tuber mushroom, cabbage, wheat gluten, fried yam, fatt choy
498 (serves up to 5 guests)

包一生发 | 大红鲍汁扒三头鲍鱼扣日本辽参

Braised three-head abalone with Japanese premium sea cucumber, superior abalone sauce, broccoli
158 per guest

金碧辉煌 | 黄焖蟹皇燕窝带子羹

Superior crab meat and crab roe bisque with Hokkaido scallop cube, Sarawak bird's nest
118 per guest

月光宝盒 | 椰皇高丽参虎乳菌螺头炖花胶皇炖鸡汤

Double-boiled Sakura chicken with conch meat, king tuber mushroom, premium fish maw, in coconut husk
78 per guest

金龙耀门 | 金丝奶皇龙虾件

Deep-fried lobster, pumpkin and butter sauce, golden egg floss, asparagus
46 per guest

大展鸿图 | 避风塘茶皇鸭

Signature smoked duck, dried shrimps, dried chilli, almond flakes, fried garlic
48 (half) | 86 (whole)

喜鲍带子 | XO酱爆北海道带子, 鲍鱼, 菘菇, 芦笋

Sautéed Hokkaido scallops, abalone, shimeji mushroom, XO scallop sauce
68

富贵荣华 | 红烧豚肉鲍鱼海参煲

Braised sea cucumber with duroc pork minced and abalone
88

前菜

APPETISERS

辣椒软壳蟹

Deep-fried soft shell crabs, chilli crab sauce
32

海蜇凉拌冻鲍鱼

Spicy chilled jelly fish with baby abalone
26

肉松皮蛋冻豆腐

Century egg, cold tofu, chicken floss, superior soya sauce
22

酒香陈醋云耳手拍脆青瓜

Marinated black fungus, vinegar, garlic, chilli sauce
22

避风塘脆口白饭鱼

Crispy whitebait with fried garlic, dried chilli and dried shrimps
22

烧腊

ROASTS

大红富贵糯米猪

Roasted suckling pig, glutinous rice

488

需三天前预定 *Please order three days prior to dining*

蜜汁豚肉黑叉烧

Honey-glazed duroc pork belly char siew

38

古法金砖烧腩肉

Roasted duroc pork belly, honey mustard

33

粤式烧味

Man Fu Yuan roast platter

双拼盘 | 叉烧和烧肉

Duo platter | Honey-glazed duroc pork belly char siew;

Roasted duroc pork belly

48

三拼盘 | 叉烧, 烧肉和油鸡

Trio platter | Honey-glazed duroc pork belly char siew; Roasted

duroc pork belly; Braised cord-fed Yuen chicken, soya sauce,

rose dew wine

58

龙井茶皇鸭

Signature smoked duck with West Lake Long Jing tea leaves

46 (half) | 83 (whole)

避风塘茶皇鸭

Signature smoked duck, dried shrimps, dried chilli, almond flakes,

fried garlic

48 (half) | 86 (whole)

豉油玫瑰露养殖鸡

Braised corn-fed Yuen chicken, soya sauce, rose dew wine

30 (half) | 52 (whole)

汤·羹

SOUP

Individual serving

黄焖海鲜鲍鱼羹

Braised superior seafood soup, abalone, pumpkin

68

黄焖蟹皇燕窝带子羹

Superior crab meat & crab roe bisque with Hokkaido scallop cube, Sarawak bird's nest

118

椰皇炖金腿虎菌樱花鸡花胶汤

Double-boiled Sakura chicken broth, tiger palm mushroom, Chinese cabbage, premium fish maw, whelk, Chinese cured meat

78

麻辣海鲜酸辣羹

Hot and sour seafood soup

18

名厨足料老火汤

Daily soup

15

活海鲜

LIVE SEAFOOD

龙虾

Lobster
28 per 100g
*(minimum order of 100g /
half lobster)*

波士顿龙虾

Boston Lobster
25 per 100g
*(minimum order of 100g /
half lobster)*

红斑

Red garoupa
22 per 100g

东星斑

Star garoupa
28 per 100g

笋壳

Marble goby
16 per 100g

老虎斑

Tiger garoupa
16 per 100g

雪鱼件

Ocean cod fish fillet
28 per 100g

生虾

Live prawns
16 per 100g

上汤焗

Baked, superior stock

绍酒姜葱煮

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

Steamed, minced garlic

豉汁蒸

Steamed, black bean paste

油浸

Deep-fried

潮州蒸

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

亚洲娘惹酱

Steamed, Asian spicy nyonya sauce

蒜茸蒸

Steamed, minced garlic

药材醉煲

Herbal soup, Chinese wine

海鲜

SEAFOOD

大红鲍汁扒三头鲍鱼扣日本辽参

Braised three-head abalone with Japanese premium sea cucumber, superior abalone sauce, broccoli

158

XO酱爆北海道带子, 鲍鱼, 白菘菇, 芦笋

Sautéed Hokkaido scallops, abalone, shimeji mushroom, XO scallop sauce

68

红烧豚肉鲍鱼海参煲

Braised sea cucumber with duroc pork minced and abalone

88

金丝奶皇龙虾件

Deep-fried lobster, pumpkin and butter sauce, golden egg floss and asparagus

46 per guest

是拉差虾球, 鱼子

Deep-fried prawns, siracha aioli, tobiko

38

家禽 · 猪肉 · 牛肉

POULTRY · PORK · BEEF

黑椒特级牛柳块

Stir-fried New Zealand grass-fed beef tenderloin, black pepper, garlic chips

48

菠萝蜜荔枝咕嚕肉

Sautéed pork, sweet and sour sauce, jackfruit, lychee

30

俏江南宫保樱花鸡丁

Sautéed kung pao chicken, dried chilli, cashew nuts

30

川味麻香牛柳

Wok-fried beef tenderloin, dried chili, peanut, ginger, scallions, spicy mala sauce

48

杏片西班牙豚肉咖啡骨

Honey-glazed coffee pork ribs, almond flakes

36

时蔬·豆腐

VEGETABLES · BEANCURD

金针菇扒黑炭豆腐

Braised charcoal bean curd, enoki mushrooms, wolfberries

30

金银蛋浸菠菜

Poached spinach, shimeji mushrooms, century egg, salted egg, egg white broth

30

鸡肉松, 虾干碎松四季豆

Stir-fried haricot beans, shrimps, chicken floss

30

渔香豚肉茄子煲

Braised eggplant with minced pork, salted fish, mushrooms, scallions

30

每日时蔬

蒜茸炒, 生炒, 姜汁炒, 蚝油

Seasonal vegetables

Wok-fried with a choice of garlic, ginger sauce, oyster sauce

23

饭·粉面

RICE · NOODLES

蟹肉带子蛋白炒饭

Wok-fried rice, crab meat, egg white, scallops

32

鱼子干贝丝鸿图窝面

Braised ee-fu noodles, crispy conpoy, crab meat and tobiko,
in superior broth

38

粤式干炒牛柳河粉

Classic wok-fried beef hor fun

30

腊味五谷米炒饭

Wok-fried five grain rice, Cantonese cured meats, vegetables

30

满福苑经典腊味饭

Classic assorted preserved cured meat claypot rice

58

素菜肴

VEGETARIAN

Individual serving

金盅野菌翠绿羹

Pumpkin soup with seasonal greens, morel mushrooms

30

杞子竹笙菘菇扒芦笋

Braised asparagus, shimeji mushrooms, bamboo pith, wolfberries

18

宫保腰果豆腐

Kung pao bean curd, cashew nuts

18

双菇焖伊面

Stewed ee-fu noodles, mixed mushrooms

18

芥兰橄榄菜素肉五谷炒饭

Wok-fried five grain rice, Chinese kale, Chinese olive vegetables

18

甜品

DESSERT

冰花炖燕窝(热/冷)

Double-boiled superior bird's nest, rock sugar

Served warm or chilled

78

椰盅炖雪蛤(热/冷)

Double-boiled hashima in coconut

Served warm or chilled

58

桃胶杨枝冻甘露

Chilled cream of mango, pomelo, peach collagen

18

蛋白杏仁茶汤丸

Glutinous sweet dumpling, almond cream with egg white

18

新会果皮红豆沙芝麻汤丸

Red bean soup with Xinhui tangerine peel, sweet glutinous dumpling

18

金丝燕窝蛋挞

Sarawak bird's nest egg tart

48 (3 pieces)

黑金奶黄流沙包

Steamed charcoal egg custard bun

18 (6 pieces)

贺年佳肴和礼品

NEW YEAR DELICACIES & GOODIES

吉星高照齐捞生 | 北海道带子, 三文鱼, 脆鱼皮,
大红石榴鱼生酱, 香葱油

Prosperity yu sheng

Hokkaido scallops, ikura, salmon, crispy fish skin,
pomegranate sauce, shallot oil

98 (serves up to 5 guests) | 158 (serves up to 8 guests)

猛虎报喜齐捞生 | 老虎菜, 香口豚肉松, 三文鱼,
脆鱼皮, 大红石榴鱼生酱, 香葱油

Abundance yu sheng

Tiger vegetables, pork floss, salmon, crispy fish skin,
pomegranate sauce, shallot oil

88 (serves up to 5 guests) | 138 (serves up to 8 guests)

德高望众 | 斋鱼生捞生

Happiness yu sheng (*vegetarian*)

Mock salmon, pomegranate sauce, olive oil

48 (serves up to 5 guests) | 68 (serves up to 8 guests)

合家团圆齐欢畅

黄玉参, 原只八头鲍鱼, 加拿大龙虾, 北海道鲜带子, 鲜活虾,
花胶, 鹅掌, 猪蹄, 珍珠鲍, 蚝豉, 鸡翅, 腊肠, 润肠, 麦滋味,
云南虎乳菌, 津白菜, 炸芋头, 发菜

Braised yellow jade sea cucumber, eight-head whole abalone,
Canadian lobster, Hokkaido scallops, prawns, fish maw, goose web,
pig trotters, sea whelk, oysters, chicken wings, preserved meat
sausage, liver sausage, Yunnan pleurotus tuber fungus, cabbage,
wheat gluten, fried yam, fatt choy

498 (serves up to 5 guests)

皇帝盐焗樱花鸡

Man Fu Yuan classic salted baked Sakura chicken

68 (whole)

需三天前预定 *Please order three days in advance*

大红富贵糯米猪

Roasted suckling pig, glutinous rice, preserved cured meats

488 (4 - 5kg)

需三天前预定 *Please order three days in advance*

满福松露茶熏鸭

Signature smoked duck, truffle sauce

58 (half) | 108 (whole)

避风塘杏片脆皮烧鸡

Crispy roasted chicken, crispy garlic, dried shrimps, dried chilli,
almond flakes

32 (half) | 58 (whole)

贺年佳肴和礼品

NEW YEAR DELICACIES & GOODIES

滋补火锅套餐

Nourishing Steamboat Box

Man Fu Yuan's signature nourishing soup broth, traditional dace fish balls (6 pieces), kurobuta pork ball with dried sole fish (6 pieces), homemade premium Australian Angus beef balls with tendon (6 pieces), Sri Lankan crab meat with fresh crab roe dumplings (6 pieces), USDA Prime beef rib eye (500g)
250 (serves up to 5 guests)

满福旺梨酥球

Prosperity pineapple balls

38.80 (20 pieces)

香口腰豆酥

Cashew nut cookies

35.80 (250g)

花式木薯酥

Kueh bangkit

35.80 (170g)

回春青豆酥

Gren peas cookies

35.80 (260g)

香爽杏仁酥

Almond cookies

38.80 (260g)

富贵花生酥

Peanut cookies

35.80 (320g)

粤式腊味萝卜糕

Cantonese steamed radish cake with Chinese cured meat

48 (1kg)

好运连年芋头糕

Steamed yam cake with duck meat

48 (1kg)

传统椰香年糕

Traditional gula Melaka nian gao

38 (1kg)

