

厨师推荐

CHEF'S RECOMMENDATIONS

🍷 合家团圆齐欢畅

澳洲黄玉海参，原只十头卤水鲍鱼，加拿大龙虾，北海道带子，鲜活虾，花胶，鹅掌，猪元蹄，响螺，蚝豉，鸡翅，腊肉，润肠，香口豆根，波斯尼亚黑喇叭菇，津白菜，好芋头，发菜

Man Fu Yuan abundance treasure pot

Australia sea cucumber, 10-head abalone, Canadian lobster, Hokkaido scallops, prawns, fish maw, goose web, pig trotters, sea whelk, oysters, chicken wings, preserved meat, liver sausage, black trumpet mushrooms, cabbage, soy bean gluten, fried yam, fatt choy

468 per pot (serves up to 5 guests)

🍷 包一定有 | 松露三头鲍鱼伴刺参

Braised three-head abalone, spiky sea cucumber, black truffle, broccoli

138 per guest

🍷 金壁辉煌 | 金盅燕窝花胶羹

Superior pumpkin bisque, Sarawak bird's nest, fish maw, Yunnan cured ham, Chinese cabbage

88 per guest

🍷 花好月圆 | 干贝花胶椰子炖樱花鸡汤

Double-boiled Sakura chicken broth, South African fish maw, conpoy, baby cabbage, wolfberries in coconut husk

68 per guest

🍷 鱼跃龙门 | 极品酱扒龙班件(每份)

Deep-fried grouper fillet with XO sauce, Hong Kong chai sim

26 per guest

🍷 大鹏展翅 | 松露茶皇鸭

Signature smoked duck with truffle sauce

48 (half) • 88 (whole)

🍷 皇龙驾到 | 芝士焗龙虾

Oven-baked cheesy lobster

42 (half)

🍷 金牛呈祥 气势如虹 | 黄金黑蒜酱爆牛柳粒

Stir-fried Angus beef tenderloin cubes, Yunnan black gold garlic sauce, crispy garlic

43 per portion

前菜

APPETISERS

厨师拼盘

古法脆口方块肉, 番茄蟹肉鱼子酱, 洛神花酱脆虾球

Chef's Specialty Combination

Roasted crispy duroc pork belly, mustard sauce; Roma tomatoes, crab meat, ikura, yuzu dressing; Deep-fried prawn, roselle sweet and sour sauce

22 per person

海蜆头凉拌冻鲍鱼

Chilled baby abalone, jellyfish head

18 per portion

肉松皮蛋冻豆腐

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

18 per portion

酒香陈醋云耳脆青瓜

Marinated black fungus, vinegar, garlic, chilli sauce

18 per portion

蒜香桥底软壳蟹

Crispy soft shell crab, Sichuan green pepper, chilli, fried garlic

30 per portion

田园酸辣脆萝卜

Marinated pickled radish with spicy sweet vinegar

16 per portion

烧腊

ROASTS

🍷 大红富贵糯米猪

Roasted suckling pig, five grain glutinous rice

428 (Whole)

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

28

🍷 古法金砖烧腩肉

Roasted duroc pork belly, honey mustard

22

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

32

三拼盘 (叉烧, 烧肉和油鸡)

Trio platter

Honey-glazed duroc pork belly char siew; Roasted duroc pork belly; Braised corn-fed "Yuen" chicken, soya sauce, rose dew wine

48

西湖龙井茶熏烤鸭

Signature smoked duck, West Lake Longjing tea leaves

43 (half) • 82 (whole)

豉油玫瑰露养殖鸡

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

28 (half) • 50 (whole)

汤 · 羹

SOUP

Individual serving

🍵 锦上添花功夫汤

Kung Fu Soup - double boiled sakura chicken, abalone, maca, morel mushrooms served in a tea pot
38 per guest

椰皇茶树菇桃胶螺头鸡汤

Double-boiled Sakura chicken, whelk, poplar mushrooms, peach collagen in coconut husk
28 per guest

麻辣海鲜酸辣羹

Hot and sour soup, seafood
16 per guest

名厨足料老火汤

Daily soup
13 per guest

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

 *Chef recommendation*

活海鲜

LIVE SEAFOOD

波士顿龙虾

Boston lobster

26 per 100g

(minimum order of 300g)

龙虾

Lobster

22 per 100g

(minimum order of 300g)

生虾

Live Prawns

12 per 100g

(minimum order of 300g)

东星斑

Star grouper

30 per 100g

笋壳

Marble goby

16 per 100g

老虎斑

Tiger grouper

16 per 100g

雪鱼件

Ocean cod fillet

28 per portion

上汤焗

Baked, superior stock

绍酒姜葱煮

Stir-fried, ginger, scallion, Chinese wine

蒜茸蒸

Steamed, minced garlic

药材醉煲

Herbal soup, 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

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

海鲜

SEAFOOD

🦞 谭公海参煲

Braised sea cucumber, minced pork, leek in stone bowl
50

🦞 XO 芦笋双菇鲜带子

Wok-fried scallops, asparagus, shimeji mushrooms,
enoki mushrooms, XO sauce
38

🦞 香麻酸菜金液浸顺壳 时价

Poached marble goby, green peppercorn, chilli,
salted vegetables supreme broth
Seasonal pricing

酱爆甘香鲜斑柳

Stir-fried grouper fillet with lemon grass, gam xiang sauce
38

柱侯酱蒜子焖雪鱼柳

Braised cod fish, mushrooms, garlic, ginger in stone bowl
38

🦞 鱼子芥菜虾球

Deep-fried prawns, wasabi aioli, tobiko
32

家禽 · 猪肉 · 牛肉

POULTRY • PORK • BEEF

 **黑椒特级牛柳粒**

Stir-fried beef tenderloin, black pepper, garlic chips

38

麻味川酱牛柳

Stir-fried beef tenderloin, ginger, leek, Sichuan chilli sauce

36

菠萝荔枝咕嚕肉

Sautéed pork, sweet and sour sauce, pineapple, lychee

30

俏江南宫保腰果鸡柳

Sautéed kung pao sakura chicken, dried chilli, cashew nuts

28

时蔬 · 豆腐

VEGETABLES • BEAN CURD

金针菇扒竹炭豆腐

Braised charcoal bean curd, enoki mushrooms, wolfberries

26

金银蛋浸菠菜

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

26

鸡肉松, 虾干碎松四季豆

Stir-fried haricot beans, shrimps, chicken floss

26

川式豚肉麻婆豆腐

Sichuan-style ma po bean curd, minced pork

26

石锅鱼香茄子煲

Eggplant with spice sauce in stone bowl

28

瑶柱蟹肉扒胜瓜

Braised angled loofah, crab meat, dried scallops

28

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

24

饭 · 粉面

RICE • NOODLES

 **蟹肉带子蛋白炒饭**

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

32

瑶柱金菇焖伊面

Stewed ee-fu noodles, enoki mushrooms, conpoy

28

腊味五谷米炒饭

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

32

海鲜甘香墨汁鱼茸面

Stir-fried squid ink fish noodles, prawns, scallops, fish fillet, lemongrass sauce

36

金汤龙虾焖脆饭

Braised lobster with crispy rice and superior pumpkin bisque

42

素菜肴

VEGETARIAN

Individual serving

金盅羊肚菌羹

Pumpkin soup, morel mushrooms

26

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, enoki mushrooms

18

芥兰橄榄菜素肉五谷炒饭

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

18

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

甜品

DESSERT

金柑杏汁金丝燕

Double-boiled superior bird's nest, almond cream,
preserved mandarin orange

88 per guest

冰花炖燕窝 (热/冷)

Double-boiled superior bird's nest, rock sugar

Served warm or chilled

58 per guest

夏日杨枝冻甘露

Chilled cream of mango, sago pearls, pomelo

16 per guest

菊香八宝花茶, 桃胶, 汤圆

Eight treasures tea, glutinous sweet dumpling,
peach collagen, ginkgo nuts

16 per guest

桃胶野蜜龟灵糕

Chilled herbal jelly, honey peach collagen

18 per guest

黑金奶黄流沙包

Black gold custard lava buns

18 (8pcs)

芦荟椰果冻

Chilled coconut jelly, aloe vera

18 per guest

精美水果拼

Chilled tropical fruits platter

18 per guest

TAKEAWAYS

	SMALL <i>(serves up 3 to 5 person)</i>	LARGE <i>(serves up to 8 person)</i>
YU SHENG		
龙皇鲍子齐捞起 加拿大龙虾, 鲍鱼仔, 三文鱼, 脆鱼皮捞起, 黄金柚子酱, 香葱油 Abundance yu sheng Canadian lobster, baby abalone, salmon, fish skin, golden yuzu and plum sauce, shallot oil	108	158
金牛报喜齐捞起 香口牛肉干, 三文鱼脆鱼皮捞生, 黄金柚子酱, 香葱油 Treasures beef yu sheng Beef bak kwa, salmon, crispy fish skin, golden yuzu and plum sauce, shallot oil	88	138
吉星报喜齐捞起 北海道带子三文鱼脆鱼皮捞生, 黄金柚子酱, 香葱油 Prosperity yu sheng Hokkaido scallops, salmon, crispy fish skin, golden yuzu and plum sauce, shallot oil	88	138
SIGNATURES		
合家团圆齐欢畅 澳洲黄玉海参, 原只十头卤水鲍鱼, 加拿大龙虾, 北海道带子, 鲜活虾, 花胶, 鹅掌, 猪元蹄, 响螺, 蚝豉, 鸡翅, 腊肉, 润肠, 香口豆根, 波斯尼亚黑喇叭菇, 津白菜, 好芋头, 发菜 Man Fu Yuan abundance treasure pot Australia sea cucumber, 10-head abalone, Canadian lobster, Hokkaido scallops, prawns, fish maw, goose web, pig trotters, sea whelk, oysters, chicken wings, preserved meat, liver sausage, black trumpet mushrooms, cabbage, soy bean gluten, fried yam, fatt choy	468 <i>(serves 5)</i>	
如意吉祥金牛煲 Man Fu Yuan classic braised beef pot		248
全体腊味五谷糯米猪 (4kg) Roasted suckling pig, Chinese cured meat, five grain and glutinous rice		428
满福松露茶熏鸭 Signature smoked duck, truffle sauce		108 (Whole)
风味金蒜杏片脆皮烧鸡 Roasted chicken, garlic crumble, almonds, dry chilli		58 (Whole)
NEW YEAR GOODIES		
满福旺梨酥球 Prosperity pineapple balls (20pcs)		39.80
富贵花生酥 Peanut cookies (320g)		38
回春青豆酥 Green peas cookies (260g)		38
香爽杏仁酥 Almond cookies (260g)		38
香口腰豆酥 Cashew nut cookies (250g)		38
花式木薯酥 Kueh bangkit (170g)		38
好运连年芋头糕 Steamed yam cake with duck meat (1kg)		48
粤式腊味萝卜糕 Steamed radish cake with Chinese cured meats (1kg)		48
传统椰香年糕 Traditional gula melaka nian gao (1kg)		38