

# 茶

## TEA

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### 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 premium Chinese tea and an amuse-bouche.*

# 蒸点心

## STEAMED DIM SUM

*Available for lunch on 25 to 27 January, and 1, 2 and 8 February 2020 only.*

### 天官赐福

黑松露菠菜虾饺

Spinach prawn dumplings,  
black truffle paste

8.50

### 生意兴隆

黑鱼籽鲍鱼烧卖

Minced pork dumplings, prawns,  
baby abalone, avruga caviar

8.50

### 笑口常开

招牌蚝皇叉烧包

Honey-glazed barbecued  
pork bun

7.50

### 鸿运当头

港式豉汁蒸排骨

Hong Kong-style spare ribs,  
black bean sauce

7.50

### 事事有成

极品酱蒸凤凰爪

Phoenix claws, X.O. chilli sauce

8.50

### 岁岁平安

金泊甜菜根素饺

Beetroot dumplings,  
mushrooms, carrots, black  
fungus, radish, turnip

7.50

### 胜利在握

香口奶皇流沙包

Salted egg yolk custard bun

7.50

### 信心十足

传统潮式芋头糕

Teochew-style yam cake, shallot  
oil

7.50

# 炸, 煎及焗点心

## DEEP FRIED, PAN FRIED AND BAKED DIM SUM

*Available for lunch on 25 to 27 January, and 1, 2 and 8 February 2020 only.*

### 春风得意

芥末鲜虾付皮卷

Bean curd skin roll, prawns,  
wasabi mayonnaise

7.50

### 珠光宝气

甘蔗鲜虾炸带子

Deep-fried sugarcane wrapped  
with prawns, scallops

7.50

### 财运亨通

香芒贝梨鲜虾筒

Deep-fried prawn roll,  
strawberries, mango

8.50

### 年年高升

金瓜好芋年糕酥

Gula Melaka 'nian gao' pastry

7.50

### 吉祥如意

腊味萝卜糕

Pan-fried radish cake, cured  
meats

8.30

### 升官发财

酥皮蛋挞仔

Baked egg tart

7.50

### 福如东海

紫薯流沙球

Deep-fried purple sweet potato  
custard ball

7.50

# 肠粉及粥

## STEAMED RICE ROLLS AND CONGEE

*Available for lunch on 25 to 27 January, and 1, 2 and 8 February 2020 only.*

### 吉星高照

黑豚肉叉烧肠粉

Rice roll, honey-glazed barbecued Iberico pork

7.50

### 万事顺利

明虾飞鱼子肠粉

Rice roll, prawns, tobiko

10.50

### 年年有余

姜丝鱼片粥

Fish congee, shredded ginger

12.50

### 万事如意

皮蛋度碎粥

Pork congee, century egg

12.50

# 一本万利

PRIX-FIXE MENU • .PROSPERITY

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## 吉星高照

七彩三文鱼生捞起

Fortune yusheng, salmon

## 聚财宝盆

杏汁,花胶炖樱花鸡

Double-boiled Chinese almond broth, baby cabbage, chicken, fish maw

## 包一定有

红烧八头鲍鱼扣花菇

Braised eight-head abalone, flower mushrooms, abalone sauce

## 金银万冠

发财鱼丝生汁虾球拼黄金炒饭

Egg fried rice, deep-fried prawns, mayonnaise, bonito flakes

## 甜蜜永久

雪蛤桃胶海底椰冻伴红豆麻糬

Hashima, peach collagen, sea coconut;

Wagashi red bean mochi

128 per guest

*Minimum of two to dine*

# 两全其美

PRIX-FIXE MENU • SUCCESS

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## 吉星高照

七彩双鱼生齐捞起

Harmony yusheng, fish skin, salmon

## 聚宝金盆

上汤螺片,花胶炖樱花鸡

Double-boiled chicken broth, baby cabbage,  
whelk, fish maw

## 包一定起

黑松露八头鲍鱼刺参扣花菇

Braised eight-head abalone, spiky sea cucumber,  
flower mushrooms, truffle abalone sauce

## 一团和气

滑蛋龙虾脆口面伴香港菜心

Crispy noodles, lobster, egg gravy

## 甜蜜永久

八宝花茶,桃胶,雪燕伴黄糖红豆麻糬

Chilled eight treasures flower tea, snow bird's nest, peach  
collagen; Brown sugar red bean mochi

168 per guest

*Minimum of two to dine*

# 三福齐聚

PRIX-FIXE MENU • .ABUNDANCE

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## 吉星高照

日式带子,三文鱼捞生

Success yusheng, Hokkaido scallops, salmon

## 聚宝金盆

火腿螺头,花胶炖樱花鸡

Double-boiled superior broth, Chinese cabbage,  
sakura chicken, whelk, fish maw, Chinese cured meats

## 包一定发

黑松露六头鲍鱼刺参扣花菇

Braised six-head abalone, spiky sea cucumber,  
flower mushrooms, truffle abalone sauce

## 一团和气

滑蛋龙虾脆口面伴香港菜心

Crispy noodles, lobster, egg gravy

## 甜蜜永久

椰子白玉冻芦荟金丝燕伴芝麻蓝花麻糬

Chilled coconut jelly, aloe vera, Sarawak bird's nest;  
Butterfly pea flower sesame mochi

188 per guest

*Minimum of two to dine*

# 四季旺财

PRIX-FIXE MENU • HARMONY

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## 吉星高照

七彩双鱼生齐捞起

Harmony yusheng, fish skin, salmon

## 聚宝金盆

金腿螺片花胶羹

Superior pumpkin bisque, baby cabbage, fish maw,  
Chinese cured meats

## 福杯满溢

古法豚肉荷包参

Braised sea cucumber with minced prawns and pork,  
dried oysters, fatt choy, seasonal vegetables

## 包一定升

黑松露六头鲍鱼扣花菇

Braised six-head abalone, flower mushrooms,  
truffle abalone sauce

## 一团和气

滑蛋龙虾脆口面伴香港菜心

Crispy noodles, lobster, egg gravy

## 甜蜜永久

八宝花茶,桃胶,雪燕伴黄糖红豆麻糬

Chilled eight treasures flower tea, snow bird's nest,  
peach collagen; Brown sugar red bean mochi

688 for five guests

138 per additional guest



# 五谷登丰

PRIX-FIXE MENU • FORTUNE

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## 福星呈祥

七彩三文鱼捞生

Fortune yusheng, salmon

## 聚宝金盆

金腿螺片,花胶炖樱花鸡

Double-boiled almond broth, chicken, cabbage,  
whelk, fish maw, Chinese cured meats

## 福杯满溢

古法豚肉荷包参

Braised sea cucumber with minced prawns and pork,  
dried oysters, fatt choy, seasonal vegetables

## 春风得意

XO酱凤蚌, 虾球

Stir-fried phoenix clams, prawns, X.O. chilli sauce, broccoli

## 岁岁盈余

港蒸游水大虎斑

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

## 金银满屋

杏片南乳酱烧鸡

Roasted chicken, preserved bean curd sauce, almond flakes

## 一团和气

三菇干贝烩伊面

Braised ee-fu noodles, conpoy, assorted mushrooms

## 甜甜蜜蜜

八宝茶蜜桃胶雪燕冻伴红豆麻糬

Eight treasures tea, snow bird's nest; Wagashi red bean mochi

1188 for 10 guests

118 per additional guest

# 六六大顺

PRIX-FIXE MENU • .BLISS

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## 双龙呈祥

七彩双鱼生齐捞起

Harmony yusheng, fish skin, salmon

## 聚宝金盆

上汤花胶炖鸡汤

Double-boiled chicken soup, fish maw

## 包罗万有

古法豚肉荷包参伴鲍鱼

Braised abalone, sea cucumber with minced prawns and pork,  
dried oysters, fatt choy, seasonal vegetables

## 吉庆满堂

XO酱螺片带子西兰花

Sautéed whelk, scallops, broccoli, X.O. chilli sauce

## 岁岁盈余

黑金蒜蒸老虎斑

Steamed tiger garoupa, Yunnan black garlic sauce

## 大鹏展翅

香熏龙井茶皇鸭

Signature smoked duck, Longjing tea leaves

## 一团和气

芦笋蟹肉虾仁蛋白烩饭

Braised rice, asparagus, crab meat, prawns

## 甜甜蜜蜜

八宝茶桃胶,雪燕伴蓝花芝麻糯米糍

Eight treasures tea, peach collagen, bird's nest;  
Butterfly pea flower sesame mochi

1388 for 10 guests

138 per additional guest

# 七星报喜

PRIX-FIXE MENU • .WEALTH

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## 三星报喜

富贵满福苑捞起

Treasures yusheng, abalone, Hokkaido scallops, salmon, fish skin

## 鸿运当头

大红大紫全体猪

Barbecued whole suckling pig

## 珠光宝气

红烧蟹皇燕窝羹

Braised seafood bisque, bird's nest, crab roe

## 阖家欢喜

经典满福苑盆菜

家乡龙文参，原只10头鲍鱼，加拿大龙虾，北海道带子，鲜虾，花胶，鹅掌，猪蹄，美国响螺，蚝豉，鸡翅，腊肠，润肠，云南黑虎掌菌，津白菜，麦滋味，炸芋头，发菜

### Man Fu Yuan Abundance Treasure Pot

Homemade braised sea cucumber, 10-head abalone, Canadian lobster, Hokkaido scallops, prawns, fish maw, goose web, pig trotters, whelk, oysters, chicken wings, preserved meat sausage, liver sausage, Yunnan black tiger palm mushrooms, cabbage, wheat gluten, fried yam, fatt choy

## 一团和气

姜葱龙虾手工面

Braised lobster noodles, scallion, ginger

## 甜甜蜜蜜

冰花红莲炖雪蛤

Double-boiled sweetened hashima, pear, red dates, lotus seeds

2888 for 10 guests

288 per additional guest

Advance order of two days is required.

# 富贵连年

PRIX-FIXE MENU • .VEGETARIAN

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## 年年有余

七彩蔬果斋鱼生

Happiness vegetarian yusheng

## 竹岁平安

松露竹笙菜胆汤

Double-boiled bamboo pith, Chinese cabbage soup, black truffle

## 包罗万有

野菌素鲍扒兰花

Braised broccoli, vegetarian abalone, assorted mushrooms, wolfberries

## 百年好合

素肉黄耳小炒皇

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

## 一团和气

上素翠绿烩饭

Braised rice, shredded vegetarian meat, vegetables, mushrooms

## 甜甜蜜蜜

红豆沙甜蜜桃胶

Red bean soup, peach collagen

108 per guest

# 鱼生

YU SHENG

满福报喜齐捞起 报喜捞起 (苑字) | 鲍鱼北海道带子三文鱼脆鱼皮捞生, 洛神花酱, 香葱油

六十寸; 须两天前预订, 只限堂吃

**Prosperity yu sheng (Limited edition "Yuan" design)**

Baby abalone, Hokkaido scallops, salmon, fish skin, passionfruit roselle sauce, shallot oil

60 inches, serves up to 10 guests; Please order two days in advance prior to dining, for dine-in only

388

福星报喜捞起 | 北海道带子三文鱼, 脆鱼皮捞生, 洛神花酱, 香葱油

**Prosperity yu sheng**

Hokkaido scallops, salmon, fish skin, passionfruit roselle sauce, shallot oil

138 (serves up to 10 guests)

皇龙驾到齐捞起 | 本地龙虾, 鲍鱼, 三文鱼, 脆鱼皮捞起, 洛神花酱, 香葱油

**Abundance yu sheng**

Lobster, baby abalone, salmon

128 (serves up to 5 guests) | 168 (serves up to 10 guests)

包您发财齐捞起 | 鲍鱼仔, 三文鱼, 脆鱼皮捞起, 洛神花酱, 香葱油

**Blissful yu sheng**

Baby abalone, salmon

98 (serves up to 5 guests) | 128 (serves up to 10 guests)

年年有余捞起 | 三文鱼捞起

**Fortune yu sheng**

Salmon

68 (serves up to 5 guests) | 108 (serves up to 10 guests)

年年有余 | 斋鱼生捞起

**Happiness vegetarian yu sheng**

48 (serves up to 5 guests) | 68 (serves up to 10 guests)

## ADDITIONAL INGREDIENTS

加鲍鱼 Baby abalone

68

加三文鱼 Salmon

28

本地龙虾 Lobster

58 (300g)

加鱼皮 Fish skin

18

加北海道带子 Hokkaido scallops

38

加白饭鱼 Silver fish

18

# 厨师推荐

## CHEF'S RECOMMENDATIONS

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### 幸福阖家齐欢畅

家乡龙文参, 原只十头鲍鱼, 加拿大龙虾, 北海道带子, 鲜虾, 花胶, 鹅掌, 猪蹄, 美国响螺, 蚝豉, 鸡翅, 腊肠, 润肠, 云南黑虎掌菌, 津白菜, 麦滋味, 炸芋头, 发菜

Homemade braised sea cucumber, 10-head whole abalone, Canadian lobster, Hokkaido scallops, prawns, fish maw, goose web, pig trotters, whelk, oysters, chicken wings, preserved meat sausage, liver sausage, Yunnan black tiger palm mushroom, cabbage, wheat gluten, fried yam, fatt choy

388 (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

### 珠光宝气 | 金腿杏汁燕窝花胶羹

Braised Chinese almond broth, Chinese cabbage, chicken, fish maw, Chinese cured meats, Sarawak bird's nest

88 per guest

### 月圆花好 | 上汤火腿螺头, 花胶炖樱花鸡

Double-boiled superior broth, Chinese cabbage, sakura chicken, whelk, fish maw, Chinese cured meats

68 per guest

### 鱼跃龙门 | 发财鱼丝奶皇龙虾件(每份)

Deep-fried lobster, Asian beurre blanc, bonito flakes, asparagus

38 per guest

### 大鹏展翅 | 西湖龙井茶皇鸭

Signature smoked duck, West Lake Longjing tea leaves

45 (half) | 82 (whole)

### 龙皇带子 | XO酱带子明虾球菘菇, 芦笋

Sautéed scallops, prawns, shimeji mushrooms, X.O. chilli sauce

38

### 富贵龙穿凤 | 酱爆鲍鱼龙穿凤, 炸姜丝

Stir-fried chicken wings with abalone, prawn paste, Thai basil

45

### 四季平安 | 鸡肉松虾干碎松四季豆

Stir-fried haricot beans, shrimp, chicken floss

28

# 前菜

## APPETISERS

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### 辣椒蟹汁软壳蟹

Deep-fried soft shell crabs, chilli crab sauce  
30

### 海藻凉拌冻鲍鱼

Chilled baby abalone, Japanese seaweed  
24

### 肉松皮蛋冻豆腐

Century egg, cold tofu, chicken floss, superior soya sauce  
17

### 蒜泥白豚肉

Poached pork belly, superior garlic sauce  
20

### 番茄蟹肉鱼子酱

Roma tomatoes, crab meat, ikura, yuzu dressing  
20 (3 pieces)

### 酒香陈醋云耳脆青瓜

Marinated black fungus, vinegar, garlic, chilli sauce  
17

# 烧腊

## ROASTS

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### 大红富贵糯米猪

Roasted suckling pig, five grain glutinous rice

438

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

30

### 古法金砖烧腩肉

Roasted duroc pork belly, honey mustard

24

### 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*

34

#### 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

45 (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)

### 合桃麻香樱花烧鸡

Roasted chicken, Sichuan chilli sauce, walnut, sesame seeds

32 (half) | 58 (whole)



# 汤 · 羹

## SOUP

*Individual serving*

### 黄焖蟹肉官燕盏

Braised superior bird's nest, crab meat, pumpkin bisque  
128 per guest

### 金腿杏汁燕窝花胶羹

Braised Chinese almond broth, Chinese cabbage, chicken, fish maw, Chinese cured meats, Sarawak bird's nest  
88 per guest

### 黄焖海鲜鲍鱼汤

Braised superior seafood soup, abalone, pumpkin  
58 per guest

### 上汤火腿螺头, 花胶炖樱花鸡

Double-boiled superior broth, Chinese cabbage, sakura chicken, whelk, fish maw, Chinese cured meats  
68 per guest

### 麻辣海鲜酸辣羹

Hot and sour soup, seafood  
18 per guest

### 椰盅桃胶螺头汤

Whelk soup, chicken, peach collagen in coconut husk  
30 per guest

### 名厨足料老火汤

Daily soup  
14 per guest

# 活海鲜

## LIVE SEAFOOD

龙虾

Lobster

22 per 100g

(minimum order of 300g)

上汤焗

Baked, superior stock

绍酒姜葱煮

Stir-fried, ginger, scallion, Chinese wine

东星斑

Star garoupa

27 per 100g

港式蒸

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

笋壳

Marble goby

14 per 100g

黑金蒜蒸

Steamed, Yunnan black garlic

老虎斑

Tiger garoupa

16 per 100g

蒜茸蒸

Steamed, minced garlic

雪鱼件

Cod fillet

28 per portion

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

生虾

Live Prawns

12 per 100g

(Minimum order of 300g)

蒜茸蒸

Steamed, minced garlic

药材醉煲

Herbal soup, Chinese wine

# 海鲜

## SEAFOOD

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### 松露三头鲍鱼伴花胶

Braised three-head abalone, fish maw, black truffle, broccoli  
180 per guest

### 谭公海参煲

Clay pot braised sea cucumber, minced pork, leek  
50

### 鱼子芥茉虾球

Deep-fried prawns, wasabi aioli, tobiko  
32

### XO 芦笋双菇炒带子

Wok-fried scallops, asparagus, shimeji mushrooms, enoki mushrooms, X.O. sauce  
40

# 家禽 · 猪肉 · 牛肉

POULTRY · PORK · BEEF

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## 黑椒特级牛柳块

Stir-fried beef tenderloin, black pepper, garlic chips

38

## 菠萝荔枝咕嚕肉

Sautéed pork, sweet and sour sauce, pineapple, lychee

30

## 俏江南宫保樱花鸡丁

Sautéed kung pao sakura chicken, dried chilli, cashew nuts

28

# 时蔬 · 豆腐

VEGETABLES • BEAN CURD

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## 金针菇扒黑炭豆腐

Braised charcoal bean curd, enoki mushrooms, wolfberries

28

## 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

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

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## 蟹肉带子蛋白炒饭

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

32

## 渔香银芽鸡丁炒饭

Chicken fried rice, eggs, silver sprouts, lettuce, salted fish

30

## 瑶柱金菇焖伊面

Stewed ee-fu noodles, enoki mushrooms, conpoy

30

## 滑蛋海鲜河粉

Braised flat rice noodles, seafood, egg sauce

30

## 腊味菜丁五谷米炒饭

Wok-fried five grain rice, Cantonese cured meats, asparagus, mushrooms

30

# 素菜肴

VEGETARIAN

*Individual serving*

## 金盅羊肚菌羹

Pumpkin soup, morel mushrooms

24 per guest

## 杞子竹笙菘菇扒芦笋

Braised asparagus, shimeji mushrooms, bamboo pith, wolfberries

15 per guest

## 宫保腰果豆腐

Kung pao bean curd, cashew nuts

15 per guest

## 双菇焖伊面

Stewed ee-fu noodles, enoki mushrooms

15 per guest

## 芥兰橄榄菜素肉五谷炒饭

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

15 per guest

# 甜品

## DESSERT

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### 冰花炖燕窝 (冷或热)

Double-boiled superior bird's nest, rock sugar

*Served warm or chilled*

70 per guest

### 椰盅炖雪蛤 (热/冷)

Double-boiled hashima in coconut

*Served warm or chilled*

28 per guest

### 夏日杨枝冻甘露

Chilled cream of mango, sago pearls, pomelo

14 per guest

### 雪糕牛油果冻

Chilled cream of avocado, coconut ice cream, mixed berries

17 per guest

### 杏仁茶汤丸

Glutinous sweet dumpling, almond cream

17 per guest

### 八宝花茶汤圆

Eight treasures tea, crystal glutinous sweet dumpling

17 per guest

### 爱心茶香贵花糕

Osmanthus jelly, goji berries

18 (6 pieces)