

A decorative border featuring stylized floral and leaf motifs in a light beige color, framing the central text area.

# 新春佳看

RESPLENDENT CELEBRATIONS  
1 FEBRUARY TO 2 MARCH 2018

# 饮料 BEVERAGE

## 茶 TEA

### 陈年普洱 Aged Pu Er

The 12-year aged black tea from Yunnan presents a smooth, rich texture coupled with complex, earthy flavours characteristic of this prized tea. Contains high levels of antioxidants, and aids in regulating cholesterol levels.

### 观音王 Anxi Royal Tie Guanyin

One of the top ten teas in China, this refreshing tea from Anxi, Fujian exudes a subtle floral fragrance and a sweet taste that lingers on the palate. Aids in regulating cholesterol levels and detoxification.

### 胎菊 Chrysanthemum

Specially sourced from Tong Xiang, Zhejiang, this special-grade herbal infusion boasts a refreshing natural sweetness with a herbal honeyed note that boosts liver efficiency and enhances complexion.

### 菊花普洱 Chrysanthemum Pu Er

An amalgamation of both teas, this blend presents the earthy flavours of Pu Er with the mild sweetness of the Chrysanthemum. Aids in digestion, boosts liver efficacy, and reduces internal heat.

### 茉莉龙珠 Jasmine Pearl

Delicately infused with freshly harvested jasmine flowers for five days, this tea unfurls upon infusion to exude a sweet and delicate floral scent balanced with a refreshing green tea taste. Promotes digestion, refreshes the mind, and reduces internal heat.

*\$8.80 per guest, inclusive of premium Chinese tea and an amuse-bouche.*

*\$13.80 per guest, inclusive of premium Chinese tea in an individually-served tea set and an amuse-bouche.*

# 饮料

# BEVERAGE

## 中国烈酒

### CHINESE WINES

加饭酒

Pagoda Chia Fan Chiew (1000ml)

女儿红

Nu Er Hong (600ml)

绍兴花雕酒

Shao Hsing Hua Tiao Chiew (750ml)

每瓶  
By the bottle

\$88

\$68

\$58

## 白酒

### WHITE WINE

Penfolds Koonunga Hill Autumn Riesling,  
South Australia

每瓶 每位  
By the bottle By the glass

\$85

\$16

## 红酒

### RED WINE

Penfolds Koonunga Hill 76 Shiraz Cabernet,  
South Australia

\$85

\$16

## 啤酒

### BEER

Tiger Beer (330ml)

Chang Beer (320ml)

Tsing Tao Beer (330ml)

Heineken Beer (330ml)

每瓶  
By the bottle

\$16

\$16

\$16

\$16

## 矿泉水

### MINERAL WATER

San Pellegrino (750ml)

Acqua Panna (1000ml)

每瓶  
By the bottle

\$12

\$12

## 鲜果汁

### CHILLED JUICES

Orange Juice

Mango Juice

Pink Guava Juice

每位  
By the glass

\$8

\$8

\$8

## 汽水

### SOFT DRINKS

Sprite

Coca-Cola

Coca-Cola Light

每位  
By the glass

\$8

\$8

\$8

# 点心 DIM SUM

Available for lunch on 1 to 14, 16 to 18, 24 and 25 February 2018 only

## 蒸点心

### Steamed Dim Sum

Three pieces  
per order unless  
otherwise stated

天官赐福

\$7.80

笋尖鲜虾饺

Prawn Dumplings

生意兴隆

\$7.80

鱼子带子烧卖

Minced Pork Dumpling, Scallop

竹岁平安

\$6.80

黄耳竹笙素菜饺

Vegetarian Dumplings, Bamboo Pith, Yellow Fungus

鸿运当头

\$7.80

豉汁蒸排骨

Per serving

Steamed Spare Ribs, Black Bean Sauce

事事有成

X.O. 酱蒸凤爪

\$7.80

Phoenix Claws, X.O. Sauce

Per serving

笑口常开

\$6.60

蚝皇叉烧包

Honey-glazed Barbecued Pork Bun

胜利在握

\$6.60

金沙奶皇包

Steamed Custard Bun

## 炸、煎及焗点心

### Deep-fried, Pan-fried & Baked Dim Sum

春风得意

\$7.80

鲜虾腐皮卷

Bean Curd Skin Roll, Shrimps

珠光宝气

\$7.80

甘蔗鲜虾炸带子

Pan-fried Sugarcane wrapped with Prawns, Scallops

财运亨通

\$7.80

芥茉香蕉虾筒

Prawn and Banana Roll, Wasabi Sauce

年年高升

\$6.60

椰糖年糕酥

Gula Melaka 'Nian Gao' Pastry

吉祥如意

\$6.60

腊味萝卜糕

Pan-Fried Radish Cake

# 点心 DIM SUM

升官发财 酥皮蛋挞仔 Mini Egg Tarts	\$6.60
福如东海 紫薯流沙球 Deep-fried Purple Sweet Potato Custard Ball	\$6.60

## 肠粉 Steamed Rice Rolls

吉星高照 韭黄鲜虾肠 Steamed Rice Roll, Prawns, Yellow Chives	\$9.80 Per order
万事顺利 香茜叉烧肠 Steamed Rice Roll, Barbecued Pork, Coriander	\$9.80 Per order

## 粥 Congee

年年有余 鱼片粥 Fish Congee	\$12 Per guest
万事如意 皮蛋瘦肉粥 Minced Pork Congee, Century Egg	\$12 Per guest

*\*All prices are in Singapore Dollars, and are subject to a 10% service charge and prevailing government taxes.*

# 一帆风顺 PROSPERITY MENU

龙凤呈祥包捞起

三文鱼生捞起

Abundance Yu Sheng, Salmon

聚宝金盆

黑松露花胶响螺炖鸡汤

Double-boiled Chicken Soup, Black Truffle,  
Sea Whelk, Fish Maw

包罗万有

蚝豉八头鲍鱼刺参扣花菇

Braised 8-Head Abalone, Spiky Sea Cucumber, Dried Oysters,  
Black Mushrooms, Brown Sauce

金银满地

干煎虾球拼蛋炒饭

Egg Fried Rice, Sweet and Sour Prawn Ball

甜甜蜜蜜

雪燕桃胶炖莲子百合

Double-boiled Snow Bird's Nest, Peach Collagen, Lily Bulbs

\$128 per guest

*(Minimum of two to dine)*

# 二龙腾飞 SUCCESS MENU

## 双星报喜

北海道带子三文鱼配清酒芝麻酱捞生  
Prosperity Yusheng, Hokkaido Scallops, Salmon,  
Sake Goma Sesame Sauce

## 聚宝金盆

黑松露樱花鸡刺参炖花胶  
Double-boiled Sakura Chicken Soup, Black Truffle,  
Spiky Sea Cucumber, Fish Maw, Bamboo Pith

## 包罗万有

蚝豉六头鲍鱼扒时蔬  
Braised 6-Head Abalone, Dried Oysters, Superior Sauce

## 一团和气

滑蛋龙虾球金丝面  
Crispy Noodles, Lobster, Egg Sauce

## 甜甜蜜蜜

椰丝冻雪燕桃胶拼奶皇酥  
Chilled Bird's Nest, Peach Collagen, Shredded Coconut;  
Egg Custard Pastry Dessert Platter

\$188 per guest  
(Minimum of two to dine)

# 三羊开泰

## ABUNDANCE MENU

龙凤呈祥包捞起  
三文鱼捞生  
Abundance Yu Sheng, Salmon

聚宝金盆  
骨胶原花胶炖鸡汤  
Double-boiled Chicken Soup, Fish Maw

富甲一方  
发财蚝豉荷包龙纹参  
Braised Sea Cucumber with Minced Prawns and Pork,  
Dried Oysters, Sea Moss, Seasonal Vegetables

春风得意  
百香果虾球  
Deep-fried Prawns, Passion Fruit Sauce

岁岁盈余  
金银蒜蒸鳕鱼  
Steamed Cod Fish, Minced Garlic

金银满屋  
避风塘烧鸡  
Roasted Chicken, Minced Garlic, Dried Shrimps, Dried Chilli

一团和气  
三菇干贝伊面  
Braised Ee-Fu Noodles, Assorted Mushrooms, Dried Scallops

甜甜蜜蜜  
八宝茶雪燕蜜桃胶  
Eight Treasures Tea, Snow Bird's Nest

\$1188 for a minimum of 10 guests  
(\$118 per additional guest)



# 四季平安 HARMONY MENU

龙凤呈祥包捞起  
三文鱼捞生  
Abundance Yu Sheng, Salmon

聚宝金盆  
骨胶原花胶炖鸡汤  
Double-boiled Chicken Soup, Fish Maw

包罗万有  
发财蚝豉荷包龙纹参鲍鱼  
Braised Abalone, Sea Cucumber with Minced Prawns and Pork,  
Dried Oysters, Sea Moss, Seasonal Vegetables

吉庆满堂  
XO酱螺片带子西兰花  
Sautéed Sea Whelk, Scallops, Broccoli, X.O. Chilli Sauce

岁岁盈余  
豉汁蒸原条星斑  
Steamed Star Garoupa, Black Bean Sauce

大鹏展翅  
当归茶皇鸭  
Signature Smoked Duck, Chinese Tea Leaves, Brown Sugar,  
Dang Gui

一团和气  
上汤凤尾虾伊面  
Braised Ee-Fu Noodles, Prawns, Superior Stock

甜甜蜜蜜  
八宝茶雪蛤  
Eight Treasures Tea, Hashima

\$1388 for a minimum of 10 guests  
(\$138 per additional guest)

# 五福临门 FORTUNE MENU

## 三星报喜 满福苑捞起

Treasures Yusheng, Abalone, Hokkaido Scallops, Salmon

## 鸿运当头 南乳去骨全体猪

Barbecued Whole Suckling Pig, Preserved Bean Paste

## 珠光宝气 鹿茸红烧蟹皇燕窝

Braised Bird's Nest Soup, Deer Antlers, Crab Roe

## 阖家欢畅 满福苑盆菜

Man Fu Yuan Abundance Treasure Pot  
家乡原条荷包龙文参，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，花菇，津白菜，炸枝竹，炸芋头，发菜  
House-made Braised Sea Cucumber with Minced Prawn and Pork, 10-Head Whole Abalone, Canadian Lobster, Hokkaido Scallops, Live Prawns, Fish Maw, Goose Web, Pig Trotters, Sea Whelk, Oysters, Chicken Wings, Preserved Meat Sausage, Liver Sausage, Flower Mushrooms, Cabbage, Fried Bean Curd Skin, Fried Yam, Fatt Choy

## 一团和气 开边龙虾捞全蛋面 Stewed Egg Noodles, Lobster

## 甜甜蜜蜜 椰丝冻燕窝拼椰糖年糕酥 Chilled Bird's Nest, Shredded Coconut; Gula Melaka 'Nian Gao' Pastry Dessert Platter

\$2888 for a minimum of 10 guests  
(\$288 per additional guest)  
Advance order of two days is required.

# 花好月圆 VEGETARIAN MENU

年年有余

斋鱼生

Vegetarian Yu Sheng

竹岁平安

黑松露竹笙杞子菜胆汤

Double-boiled Bamboo Pith, Wolfberries Chinese

Cabbage Soup, Black Truffle

包罗万有

羊肚菌斋鲍鱼扒花菇

Braised Vegetarian Abalone, Black Mushrooms

百年好合

素肉干炒鲜百合露黄耳

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

一团和气

素肉丝煎生面

Crispy Noodles, Shredded Vegetarian Meat

甜甜蜜蜜

红豆沙蜜桃胶

Red Bean Soup, Peach Collagen

\$108 per guest

# 单点经典

## À LA CARTE SIGNATURES

### 鱼生

#### YU SHENG

小  
Small  
(Serves up to 6)

大  
Large  
(Serves up to 10)

#### 双星报喜

北海道带子三文鱼配清酒芝麻酱捞生

#### Prosperity Yu Sheng

Hokkaido Scallops, Salmon,  
Sake Goma Sesame Sauce

\$138

#### 龙凤呈祥包捞起

三文鱼生捞起

#### Abundance Yu Sheng

Salmon

\$88

\$128

#### 年年有余

斋鱼生捞起

#### Happiness Vegetarian Yu Sheng

\$68

\$108

#### Additional Ingredients

每份  
Per Serving

#### 加鲍鱼

Abalone

\$68

#### 加龙虾

Lobster

\$58 (300g)

#### 加北海道带子

Hokkaido Scallop

\$38

#### 加三文鱼

Salmon

\$28

#### 加鱼皮

Fish Skin

\$15

#### 加白饭鱼

Silver Fish

\$12

# 单点经典

## À LA CARTE SIGNATURES

### 厨师推荐

#### CHEF'S RECOMMENDATIONS

##### 阖家欢畅

##### 满福苑盆菜

家乡原条荷包龙文参，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，花菇，津白菜，炸枝竹，炸芋头，发菜

##### Man Fu Yuan Abundance Treasure Pot

Braised Sea Cucumber with Minced Prawns and Pork, 10-Head Whole Abalone, Canadian Lobster, Hokkaido Scallop, Live Prawns, Fish Maw, Goose Web, Pig's Trotter, Sea Whelk, Dried Oyster, Chicken Wing, Preserved Meat Sausage, Liver Sausage, Flower Mushroom, Cabbage, Fried Bean Curd Skin, Fried Yam, Fatt Choy

##### 包罗万有

##### 原只澳洲青边鲍花胶

Braised Whole Australian Green Lip Abalone, Fish Maw, Superior Brown Sauce

##### 珠光宝气

##### 红烧蟹皇鹿茸燕窝

Braised Bird's Nest Soup, Deer Antlers, Crab Roe

##### 大鹏展翅

##### 当归茶皇鸭

Signature Smoked Duck, Chinese Tea Leaves, Brown Sugar, Dang Gui

##### 金银满屋

##### 避风塘烧鸡

Roasted Chicken, Garlic, Dried Shrimps, Dried Chili

##### 富甲一方

##### 家乡原条荷包龙纹参蚝豉

Braised Sea Cucumber with Minced Prawn and Pork, Dried Oysters

##### 吉庆满堂

##### XO酱炒带子响螺片

Sautéed Scallops, Sea Whelk, House-made X.O. Sauce

##### 四季平安

##### 富贵鸡荷叶糯米饭

Glutinous Rice, Boneless Chicken in Lotus Leaf

##### 一团和气

##### 滑蛋龙虾球金丝面

Crispy Noodles, Lobster, Egg Sauce

每份

Per Serving

\$398

(Serves 5)

\$168

每位

Per Guest

\$88

(全)

(Whole)

(半)

(Half)

\$88

\$45

\$48

\$25

每份

Per Serving

\$68

\$45

\$68

\$68

# 单点经典

## À LA CARTE SIGNATURES

前菜	每份
APPETISERS	Per Serving
娘惹酱龙虾球	\$42
Chilled Rock Lobster, Nyonya Sauce	
金沙鱼皮	\$18
Deep-Fried Fish Skin, Salted Egg Yolk	
清酒烟鸭肉片	\$18
Marinated Smoked Duck, Chilled Sake	
避风塘白饭鱼	\$18
Deep-fried Silver Fish, Fried Onions, Shrimps, Dried Chilli	
西施海蜇花	\$16
Chilled Marinated Jelly Fish, Lime Chilli Sauce	
金银蒜白玉卷	\$16
Pork, Cucumber, Minced Garlic Sauce	
陈醋小木耳	\$12
Marinated Black Fungus, Vinegar	

烧腊	每份
ROASTS	Per Serving
当红乳猪全体	\$368
Roasted Suckling Pig	
<i>Subject to availability</i>	
乳猪烧味三拼	\$88
Man Fu Yuan Roasted Meat Platter	
脆皮烧肉	\$25
Roasted Pork Belly, Honey Mustard Sauce	
蜜汁叉烧	\$20
Honey-glazed Barbecued Pork Char Siew	

汤及羹	
SOUP	
骨胶原姬松茸花胶竹笙煲鸡汤	\$298
Double-boiled Chicken Soup, Fish Maw, Bamboo Pith, Matsutake Mushrooms	(Serves 5)
	每份
	Per Serving
黑松露花胶螺头竹笙炖鸡汤	\$68
Double-boiled Chicken Soup, Fish Maw, Bamboo Pith, Conch, Black Truffle	
春节时日例汤	\$12
Daily Soup	

# 单点经典

## À LA CARTE SIGNATURES

### 活海鲜

### LIVE SEAFOOD

每份

Per Serving

### 龙虾

\$18 per 100g

### Lobster

上汤焗

Baked, Superior Stock

姜米酒蛋白蒸

Steamed, Chinese Wine, Egg White

### 东星斑

\$26 per 100g

Star Garoupa Fish

### 笋壳

\$12 per 100g

Soon Hock Fish

### 虎班

\$10 per 100g

Tiger Garoupa Fish

港式蒸

Steamed, Hong Kong-style, Soya Sauce, Scallion, Ginger

潮式蒸

Steamed, Teochew-style, Tofu, Tomato, Preserved Vegetables

蒜茸蒸

Steamed, Minced Garlic

豉汁蒸

Steamed, Black Bean Paste

油浸

Deep-fried

### 生虾

\$10 per 100g

### Live Prawns

(Minimum order  
of 300g)

麦片虾

Sautéed, Butter, Cereal

蒜茸蒸

Steamed, Minced Garlic

药材醉虾煲

Herbal Soup, Chinese Wine



# 单点经典

## À LA CARTE SIGNATURES

### 海鲜

#### SEAFOOD

每位  
Per Guest

#### 澳洲青边鲍脯海参花菇伴时蔬

Braised Green Lip Abalone, Sea Cucumber,  
Chinese Mushrooms, Seasonal Vegetables

每份

Per Serving

#### 木鱼花红烧笋壳件煲

Braised Soon Hock Fish Fillet, Bonito Flakes

\$108

#### 榄角带子虾球

Stir-Fried Prawns, Scallops, Black Olive

\$48

#### 麒麟龙虎斑片

Steamed Tiger Garoupa Fish Fillet,  
Mushrooms, Chinese Ham

\$42

#### 黄耳芦笋松菇炒鲜斑片

Stir-Fried Garoupa Fish Fillet, Asparagus,  
Yellow Fungus, Shimeji Mushrooms

\$38

#### 玉带影红霞

Pan-fried Scallops, Prawn Paste, Crab Roe

\$35

### 家禽, 猪肉及牛肉类

#### POULTRY, PORK & BEEF

每份  
Per Serving

#### 黑椒牛柳粒

Sautéed Diced Beef, Black Pepper Sauce

\$28

#### 渔香香菇滑鸡煲

Diced Chicken, Salted Fish,  
Shiitake Mushroom

\$28

#### 咕噜肉

Sweet and Sour Pork, Capsicum

\$25

### 时蔬豆腐类

#### VEGETABLES AND BEANCURD

每份  
Per Serving

#### 宫庭豆腐煲

Braised Bean Curd, Scallops, Prawns,  
Mushrooms, Lotus Seeds

\$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

\$22



# 单点经典

## À LA CARTE SIGNATURES

### 粉面类

#### NOODLES & RICE

每份  
Per Serving

#### 虾头酱三鲜炒饭

\$28

Shrimp Paste Seafood Fried Rice

#### 瑶柱金菇焖伊面

\$25

Stewed Ee-Fu Noodles, Enoki Mushrooms,  
Dried Scallops

### 素菜肴

#### VEGETARIAN

每份  
Per Serving

#### 素汤野菌浸时

\$26

Poached Wild Mushrooms,  
Seasonal Vegetables, Wolfberries

#### 宫保腰果白豆腐

\$22

Sautéed Bean Curd, Cashew Nuts, Dried  
Chilli

#### 素肉丝煎生面

\$22

Crispy Noodles, Shredded Vegetarian Meat

#### 素炒饭

\$22

Vegetarian Fried Rice

每位  
Per Guest

#### 黑松露竹笙杞子菜胆汤

\$18

Double-boiled Black Truffle Soup, Bamboo  
Pith, Chinese Cabbage

### 甜品

#### DESSERT

每位  
Per Guest

#### 冰花炖燕窝

\$80

Double-boiled Superior Bird's Nest,  
Rock Sugar

#### 椰盅炖雪蛤 (热/冷)

\$28

Double-boiled Hashima, Whole Coconut  
(Hot/ Cold)

#### 椰子雪糕杨枝甘露

\$12

Chilled Cream of Mango, Sago Pearls,  
Pomelo, Coconut Ice Cream

#### 杏仁茶汤丸

\$12

Glutinous Rice Dumpling, Home-made  
Almond Cream

#### 红豆沙汤丸

\$9

Glutinous Rice Dumpling,  
Home-made Red Bean Paste

每份  
Per Serving

#### 椰糖年糕酥

\$6.60

Gula Melaka 'Nian Gao' Pastry

(3 pieces)

