



锦上添花宴
PEONY MENU

大富大贵(杏香脆米上汤焗龙虾)
Stir-fried Lobster with Sliced Almonds and Crispy Rice

富贵满盈(鸡炖三宝官燕)
Double-boiled Superior Bird's Nest with Chicken, Dried Scallops and Yellow Fungus

恭和景泰(7头鲍鱼扣海参)
Braised South African 7 Head Whole Abalone with Sea Cucumber

金牛贺岁(芦笋黑椒牛柳粒)
Stir-fried Diced Tenderloin of Beef with Black Pepper and Asparagus

前程似锦(金菇鸡丝炒鱼茸面)
Fried Fish Noodles with Shredded Chicken and Enoki Mushrooms

青春常驻(冻南北杏桃胶青苹果)
Chilled Green Apple with Peach Jelly and Almond

\$238 per person

Prices are in SGD and subject to 10% service charge and applicable government taxes



富丽堂皇宴
RU YI MENU

风生水起(烟熏三文鱼捞起)
Smoked Salmon Prosperity Toss

富贵满盈(鸡炖三宝官燕)
Double-Boiled Superior Bird's Nest with Chicken, Dried Scallops and Yellow Fungus

花开富贵 (XO 酱炒虾球西兰花)
Sautéed Prawns with Broccoli in XO Sauce

称心如意(蚝皇南非鲜鲍)
Braised South African Abalone with Supreme Oyster Sauce

富甲一方 (港式挂炉鸭)
Crispy Roasted Duck in "Hong Kong-style" with Plum Sauce

年年有余(清蒸游水顺壳鱼)
Steamed Soon Hock in Light Soy Sauce

面面俱全 (蟹肉干烧伊面)
Stewed Ee Fu Noodles with Crabmeat and Shredded Mushrooms

合家团圆 (雪蛤清汤罗汉果)
Chilled Sea Coconut with Momordica Fruit and Hasma

步步高升 (椰汁煎年糕)
Pan-fried Traditional Brown Sugar Glutinous Rice Flour Cake

\$948 for 5 persons

\$1,518 for 8 persons



花开富贵宴
PROSPERITY MENU

龙马精神(龙虾捞起)
Lobster Prosperity Toss

海陆融通(黄汤一品官燕)
Braised Superior Bird's Nest and Fish Maw in Superior Chicken Soup

富贵有余 (原只三头鲍鱼)
Braised 3 Head Abalone with Vegetables

万事如意 (XO 酱秋耳炒带子)
Sautéed Scallops with Fungus and XO Sauce

鸿运当头(去骨乳猪全体)
Barbecued Suckling Pig

年年有余 (清蒸东星斑)
Steamed East Star Garoupa in Soy Sauce

前程似锦(金菇鸡丝炒鱼茸面)
Fried Fish Noodles with Shredded Chicken and Enoki Mushrooms

瑞雪丰年 (椰皇杏汁炖雪蛤)
Double Boiled Hasma with Almond Cream served in Young Coconut

步步高升 (椰汁煎年糕)
Pan-fried Traditional Brown Sugar Glutinous Rice Flour Cake

\$1,788 for 5 persons

\$2,688 for 8 persons

Prices are in SGD and subject to 10% service charge and applicable government taxes