



CHINESE NEW YEAR
SET MENU 2026

February 10 – March 3, 2026

If you have food allergies, please advise your server and our chefs will be happy to prepare a dish for you that meets your needs.



五福临门发财鱼生 (烟熏三文鱼鱼生)

Prosperity Smoked Salmon Yu Sheng ㊦㊧㊨

锦绣金盅 (虫草花响螺鸡汤炖花胶)

Double Boiled Kampong Chicken Soup with Cordyceps Flower,
Sea Whelk, Dried Scallops & Fish Maw ㊩㊪

牛市冲天 (越南式黑椒安格斯牛柳粒)

Vietnamese Style Wok-fried Angus Tenderloin Beef Cubes ㊫㊬

金钱满袋 (六头鲍鱼发财蚝豉袋)

Braised Six-head Abalone, Dried Scallops, Mushroom,
Dried Oyster, Black Moss & Inari Bag ㊭

遍地黄金 (樱花虾腊味生炒糯米饭)

Fried Glutinous Rice with Preserved Meat, Dried Mushrooms,
Dried Scallops & Sakura Shrimps ㊮㊯㊰

黑金香韻 (黑芝麻巧克力蛋糕)

Prosperous Black Sesame Chocolate Cake ㊱㊲㊳

步步高升 (香煎年糕)

Pan-fried Chinese Nian Gao ㊴

\$138 per person (Min. 4 pax)



富贵安泰发财鱼生 (鲍鱼烟熏三文鱼鱼生)

Prosperity Abalone & Smoked Salmon Yu Sheng ㊦㊧㊨

一品金羹 (黄焖海味鱼鳔羹)

Braised Dried Fish Maw Seafood Soup ㊦

春意盎然 (秘製X.O.醬芦笋炒帶子)

Sautéed Asparagus & Scallops in X.O. Sauce ㊦㊧

富贵双全 (红烧发财海参扒鸭)

Braised Sea Cucumber with Duck & Black Moss ㊦

遍地黃金 (櫻花虾腊味生炒糯米饭)

Fried Glutinous Rice with Preserved Meat, Dried Mushrooms,
Dried Scallops & Sakura Shrimps ㊦㊧㊨

黑金香韻 (黑芝麻巧克力蛋糕)

Prosperous Black Sesame Chocolate Cake ㊦㊧㊨

步步高升 (香煎年糕)

Pan-fried Chinese Nian Gao ㊦

\$148 per person (Min. 6 pax)



福寿绵延发财鱼生 (日本带子熏三文鱼鱼生)

Prosperity Hokkaido Scallops & Smoked Salmon Yu Sheng ㊦㊧㊨

锦绣金盅 (虫草花响螺鸡汤炖花胶)

Double Boiled Kampong Chicken Soup with Cordyceps Flower,
Sea Whelk, Dried Scallops & Fish Maw ㊩㊪

珠光宝气 (鲜百合夏果彩椒炒虾球)

Sautéed Fresh Lily Bulbs with Asparagus, Macadamia Nuts & Prawns ㊫㊬

金银财宝 (金银蒜蒸鳕鱼)

Steamed Cod Fish Fillet with Garlic & Soya Sauce ㊭

福禄双归 (当归鸭)

Roasted Herbal Duck ㊮

八方来财 (8头鲍鱼扒金砖)

Braised Eight-head Abalone with Golden Egg Tofu & Seasonal Greens ㊯㊰

龙腾长春 (姜葱龙虾焖生面)

Braised Boston Lobster with Egg Noodles in Ginger Onion Sauce ㊱㊲

脆香满堂 (花生糖)

“Fire Cracker” Peanut Praline Crunch ㊳㊴㊵

步步高升 (香煎年糕)

Pan-fried Chinese Nian Gao ㊶

\$168 per person (Min. 8 pax)



祥龙献瑞发财鱼生 (龙虾烟熏三文鱼鱼生)
Prosperity Lobster & Smoked Salmon Yu Sheng 金金金

云海珍馐 (浓鸡汤炖三宝 - 海参干贝花胶)
Double Boiled Thick Chicken Soup with Three Treasures
(Sea Cucumber, Dried Scallops & Fish Maw) 金

鸿运当头 (鸿运片皮乳猪)
Sliced Roasted Suckling Pig 金金金

年年有余 (港式蒸笋壳鱼)
Hong Kong Style Steamed Soon Hock Fish 金

金钱满袋 (六头鲍鱼发财蚝豉袋)
Braised Australian Six-head Abalone with Inari Oyster Bag 金

金猪生财 (生菜片配炒猪松)
Sautéed Suckling Pig served with Lettuce 金金

荷香金丝 (荷香芝士海鲜焗饭)
Baked Lotus Leaf Seafood Rice with Cheese 金金金金

百年好合 (百合莲子红豆沙汤圆)
Red Bean Soup with Lotus Seeds, Lily Bulbs & Glutinous Rice Balls 金金

步步高升 (焦糖年糕慕斯)
“The Nian Gao” Salted Caramel Mousse 金金金

\$208 per person (Min. 8 pax)



VEGETARIAN SET 至尊上素宴

招财进宝发财鱼生 (黑松露杏鲍菇雪梨素鱼生)

Black Truffle, Oyster Mushroom & Snow Pear Yu Sheng 🍴🍴

金池映月 (迷你金瓜汤)

Mini Yellow Pumpkin Soup 🍴

乌金翠玉 (榄菜云耳豆干炒荷兰豆)

Sautéed Olive Vegetables, Black Fungus, Dried Tofu & Honey Peas 🍴

代代平安 (八宝福袋)

Braised Vegetarian Inari Bag 🍴

紫气东来 (茄子炸酱面)

Sichuan Eggplant Zha Jiang Mian 🍴

雪映琥珀 (雪莲子雪耳炖桃胶) (冷)

Chilled Sweetened Peach Gum, Snow Lotus Seeds,
White Fungus & Ginkgo Nuts 🍴🍴

金玉满堂 (脆皮炸香芋年糕)

Crispy Fried Nian Gao with Yam ©

\$88 per person