



## A LA CARTE MENU

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.

# EASTERN MENU

## YU SHENG 鱼生

Small

(Serves 3-4 persons)

Large

(Serves 8-10 persons)

### HAPPINESS & PROSPERITY YU SHENG

WITH SMOKED SALMON ☺☺☺

大红大紫 (烟熏三文鱼鱼生)

\$68

\$118

### PROSPERITY YU SHENG

WITH ABALONE & SMOKED SALMON ☺☺☺

马到功成 (鲍鱼&烟熏三文鱼鱼生)

\$88

\$168

### VEGETARIAN YU SHENG ☺☺

福禄双星 (素七彩鱼生)

\$51

\$92

## ADD-ONS 附加

### THREE-HEAD ABALONE

(8 SLICES) ☺

吉庆有余 (鲍鱼)

\$38

### SHREDDED JELLY FISH

红红火火 (海蛰丝)

\$12

### SMOKED SALMON (150G)

年年有鱼 (烟熏三文鱼)

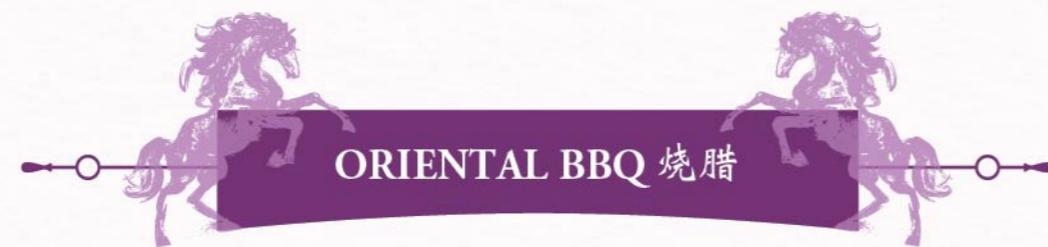
\$18

### CRISPY CRACKERS

遍地黄金 (薄脆)

\$6

□ Dairy ☺ Eggs ☺ Pork ☺ Shellfish ☺ Vegetarian ☺ Nuts ☺ GF Gluten-free



**CRISPY PORK BELLY** ☺  
福星高照 (脆皮烧肉)

\$20 (small)

**BLACK KUROBUTA PORK "CHAR SIEW"** ☺☺☺  
甜蜜蜜 (蜜汁黑豚叉烧)

\$28 (small)

**HONG KONG STYLE ROASTED DUCK** ☺☺  
鸿运当头 (港式明炉烧鸭)

\$40 (half)      \$78 (whole)

Dairy      Eggs      Pork      Shellfish      Vegetarian      Nuts      GF Gluten-free

**BUDDHA JUMPS OVER THE WALL**

生龙活虎 (迷你佛跳牆)

Abalone, bird's nest, sea cucumber, fish maw, dried scallops, deer tendon, flower mushroom, sea whelk, ham, chicken & Chinese herbs

**SOUPS 汤羹**

\$88

**DOUBLE BOILED KAMPONG CHICKEN SOUP**

锦绣金盅 (虫草花响螺鲍鱼鸡汤)

Double boiled kampong chicken soup with sea whelk, dried scallops, abalone & cordyceps flower

**BRAISED FISH MAW SEAFOOD SOUP**

一品金羹 (黄焖海味鱼鳔羹)

\$25

**DOUBLE BOILED SOUP OF THE DAY**

大富大贵 (时日例汤)

\$15

**ABALONE 鲍鱼****BRAISED SIX-HEAD ABALONE**

金钱满袋 (六头鲍鱼伴好市袋)

Braised six-head abalone, dried scallops, mushrooms, dried oysters, inari & black moss

\$45

**BRAISED AUSTRALIAN THREE-HEAD ABALONE**

WITH BLACK MOSS

富贵连年 (发财红烧三头鲍鱼)

\$68

□ Dairy    ◉ Eggs    ○ Pork    ⚡ Shellfish    ⚡ Vegetarian    ⚡ Nuts    ⚡ GF Gluten-free



	Small	Regular	Large
<b>BRAISED COD FISH BELLY, BEAN CURD, EGG PLANTS &amp; PORK BELLY</b>  	\$48	\$72	\$96
<i>Served in a claypot</i> 四海增辉 (火腩豆根茄子焖鳕鱼煲)			
<b>SAUTÉED LILY BULBS, ASPARAGUS, PRAWNS &amp; SCALLOPS IN X.O. SAUCE</b>  	\$42	\$63	\$83
珠光宝气 (秘製X.O.醬鮮百合芦筍炒虾球帶子)			
<b>WASABI PRAWNS WITH TOBIKO</b>   	\$38	\$57	\$76
彩蝶翻翻 (鱼子芥茉虾球)			
<b>STEAMED COD FILLET WITH CHOPPED CHILI &amp; GARLIC</b> 		\$28	-
金玉满堂 (金银蒜剁椒蒸鳕鱼)			
<b>SOON HOCK FISH (100G)</b> 		\$16	-
顺顺利利 (笋壳鱼)			

 Dairy  Eggs  Pork  Shellfish  Vegetarian  Nuts  GF Gluten-free



	Small	Regular	Large
PAN-FRIED AUSTRALIAN WAGYU BEEF CUBES IN TERIYAKI SAUCE ❷❸ 日进斗金 (日式蒜片和牛粒)	\$98	\$146	\$196
Vietnamese Style Wok-Fried ANGUS TENDERLOIN BEEF CUBES ❷❸ 牛市冲天 (越南式黑椒安格斯牛柳粒)	\$38	\$57	\$76
SWEET & SOUR KUROBUTA PORK WITH FRUITS ❷❸ 红红火火 (糖醋咕噜黑豚肉)	\$26	\$39	\$52
GONG BAO DICED CHICKEN WITH CASHEW NUTS ❷❸ 腰缠万贯 (宫保鸡丁)	\$24	\$36	\$48
BRAISED PORK KNUCKLE WITH BLACK MOSS ❷❸ 横财就手 (红烧发财元蹄)	\$48		

❷ Dairy ❸ Eggs ❹ Pork ❺ Shellfish ❻ Vegetarian ❻ Nuts ❻ GF Gluten-free



	Small	Regular	Large
<b>SAUTÉED ASPARAGUS, LILY BULBS, PUMPKINS, BELL PEPPERS, ASSORTED FRESH MUSHROOMS &amp; MACADAMIA NUTS IN TRUFFLE SAUCE</b>   花香四季 (黑松露酱夏果炒田园)	\$28	\$38	\$56
<b>BROCCOLI WITH BAMBOO PITH &amp; CRAB MEAT SAUCE</b>   百花献瑞 (蟹肉竹笙扒西兰花)	\$32	\$48	\$63
<b>SICHUAN STYLE SEA CUCUMBER WITH BEAN CURD</b>   <i>Served in a claypot</i> 福如东海 (麻辣海参豆腐煲)	\$52	\$76	\$96
<b>BRAISED VEGETARIAN INARI BAG</b>  代代平安 (八宝素福袋)	\$26	\$39	\$52
<b>SAUTÉED SEASONAL GREENS WITH GARLIC</b>  四季进财 (蒜蓉炒时蔬)	\$21	\$31	\$42
<b>HOMEMADE BEAN CURD WITH CRISPY MINCED PORK</b>    金镶白玉 (肉碎豆腐)	\$26	\$39	\$52

 Dairy  Eggs  Pork  Shellfish  Vegetarian  Nuts  Gluten-free



	Small	Regular	Large
<b>FRIED GLUTINOUS RICE WITH PRESERVED MEAT</b> ②③④ 满地黄金 (瑶柱腊味生炒糯米饭)	\$28	\$42	\$56
<b>STIR-FRIED OSMANTHUS RICE VERMICELLI WITH CRAB MEAT</b> ②④ 花开富贵 (桂花蟹肉干炒米粉)	\$38	\$57	\$76
<b>EGG FRIED RICE WITH MINCED WAGYU BEEF &amp; CRISPY GARLIC</b> ②③④ 双喜临门 (金银蒜和牛蛋炒饭)	\$42	\$63	\$83
<b>FRIED RICE WITH EGG, CRAB MEAT &amp; TOBIKO IN X.O. SAUCE</b> ②③④ 喜气洋洋 (秘製X.O.蟹肉鱼子炒饭)	\$33	\$49	\$66
<b>VEGETARIAN EGG FRIED RICE</b> ②④ 福满人间 (素丁蛋炒饭)	\$23	\$33	\$46
<b>BRAISED EE-FU NOODLES WITH MIXED MUSHROOM IN TRUFFLE SAUCE</b> ②④ 大地回春 (黑松露酱野菌干烧伊面)	\$26	\$39	\$52
<b>POACHED RICE WITH BOSTON LOBSTER &amp; SEAFOOD</b> ②③④ 卧虎藏龙 (波士顿龙虾海鲜泡饭)	\$68		

① Dairy ② Eggs ③ Pork ④ Shellfish ⑤ Vegetarian ⑥ Nuts ⑦ GF Gluten-free



CHILLED MANGO SAGO & POMELO 木瓜西米露  
金银满盘 (杨枝甘露) \$11

HOT RED BEAN SOUP  
WITH LOTUS SEEDS, LILY BULBS &  
GLUTINOUS RICE DUMPLING 红豆莲子汤  
百年好合 (百合莲子红豆沙汤圆) \$10

CHILLED LEMONGRASS JELLY WITH  
POPPING BOBA, ALOE VERA & FRUITS 卢荟香茅冻  
如意吉祥 (卢荟香茅冻) \$10

PAN-FRIED CHINESE NIAN GAO - 3 PCS 步步高升  
步步高升 (香煎年糕) \$12

DOUBLE-BOILED HASHIMA  
WITH RED DATES & LOTUS SEEDS 红莲炖雪蛤  
鸿运连连 (红莲炖雪蛤) \$20

GOLDEN ABUNDANCE PINEAPPLE MOUSSE TART 金菠萝慕斯  
好运旺来 (黄梨慕斯挞) \$16

“FIRECRACKER” PEANUT PRALINE CRUNCH 脆香满堂  
脆香满堂 (花生糖) \$16

Dairy Eggs Pork Shellfish Vegetarian Nuts GF Gluten-free

# WESTERN MENU



**BURRATA, HEIRLOOM TOMATOES & HICKORY SMOKED BALSAMIC**                                                                                                                                                                                                                                                                                <img alt



All dishes are served with Potato Croquettes & Confit Garlic.

## AMERICAN BEEF

150-Day Corn-Fed

**GREATER OMAHA** \$79  
**PRIME RIB EYE STEAK (250G)**

**HARRIS RANCH, BLACK PEPPER CRUSTED PRIME TENDERLOIN (200G)** \$79

## AUSTRALIAN BEEF

100-Day Corn-Fed

**TAY'S BRAHAM** \$51  
**PRIME RIB EYE STEAK (250G)**

**TAY'S BRAHAM** \$58  
**STRIPLOIN (250G)**

## FROM THE GRILL

### FOR SHARING

All dishes are served with  
Potato Croquettes & Confit Garlic.  
Serves 2 – 4 pax.

**BACONAISE GRILLED LIVE MAINE LOBSTER (600G)** \$78

**200-DAY GRAIN FED ANGUS T-BONE STEAK (600G)** \$98

### SIDES

**BUTTERED PEAS & CARROTS** \$8

**CONFIT GARLIC MASHED POTATOES** \$8

**ONION RINGS** \$10

**SAUTÉED BROCCOLINI, TOASTED ALMONDS** \$12



## MAINS

**BAKED CRAB GNOCCHI**

Shellfish cream

\$26

**BRAISED BONE IN BEEF SHORT RIB (300G)**

Baby carrots & mashed potatoes

\$45

**ROASTED CHICKEN BREAST**

Mashed potatoes, green asparagus  
& creamed wild mushrooms

\$32

**ROASTED SNAPPER**

Bell pepper & saffron potatoes

\$32



## VEGETARIAN

**BUFFALO STYLE CAULIFLOWER STEAK**

Chickpea purée & chimichurri sauce

\$21

**WILD MUSHROOMS RISOTTO**

Creamy Arborio rice risotto & wild mushrooms

\$32

 Dairy  Eggs  Pork  Shellfish  Vegetarian  Nuts  Gluten-free