



## 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



	Small (Serves 3-4 persons)	Large (Serves 8-10 persons)
<b>HAPPINESS &amp; PROSPERITY YU SHENG WITH SMOKED SALMON</b> ◎🐠🐠 大红大紫 (烟熏三文鱼鱼生)	\$68	\$118
<b>PROSPERITY YU SHENG WITH ABALONE &amp; SMOKED SALMON</b> ◎🐠🐠 马到功成 (鲍鱼&烟熏三文鱼鱼生)	\$88	\$168
<b>VEGETARIAN YU SHENG</b> 🌱🌱 福禄双星 (素七彩鱼生)	\$51	\$92



<b>THREE-HEAD ABALONE (8 SLICES)</b> 🐠 吉庆有余 (鲍鱼)	\$38	<b>SHREDDED JELLY FISH</b> 🐠 \$12 红红火火 (海蜇丝)
<b>SMOKED SALMON (150G)</b> 🐠 \$18 年年有鱼 (烟熏三文鱼)		<b>CRISPY CRACKERS</b> ◎ \$6 遍地黄金 (薄脆)

🥛 Dairy    ◎ Eggs    🐷 Pork    🐠 Shellfish    🌱 Vegetarian    🌰 Nuts    Ⓜ️ Gluten-free





**CRISPY PORK BELLY** 🥓

福星高照 (脆皮烧肉)

\$20 (small)

**BLACK KUROBUTA PORK “CHAR SIEW”** 🥓🥓🥓

甜甜蜜蜜 (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





## SOUPS 汤羹

**BUDDHA JUMPS OVER THE WALL** 🥚🍄 \$88  
 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

**DOUBLE BOILED KAMPONG CHICKEN SOUP** 🥚🍄 \$36  
 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** 🍄 \$25  
 一品金羹 (黄焖海味鱼鳔羹)

**DOUBLE BOILED SOUP OF THE DAY** 🍄🥚🍄 \$15  
 大富大贵 (时日例汤)



## ABALONE 鲍鱼

**BRAISED SIX-HEAD ABALONE** 🍄 \$45  
 金钱满袋 (六头鲍鱼伴好市袋)

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

**BRAISED AUSTRALIAN THREE-HEAD ABALONE WITH BLACK MOSS** 🍄 \$68  
 富贵连年 (发财红烧三头鲍鱼)

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

🥛 Dairy   🥚 Eggs   🐷 Pork   🦞 Shellfish   🌿 Vegetarian   🥜 Nuts   🌾 GF Gluten-free





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








🥛 Dairy   🍷 Eggs   🍷 Pork   🍽️ Shellfish   🌿 Vegetarian   🍽️ Nuts   🍷 Gluten-free





## VEGETABLES & BEAN CURD 蔬菜, 豆腐

	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





## RICE & NOODLES 面, 饭

	Small	Regular	Large
<b>FRIED GLUTINOUS RICE WITH PRESERVED MEAT</b> ☉☞☞ 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> ☉☞ 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> ☉☞☞ 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> ☉☞☞ 喜气洋洋 (秘製X.O.蟹肉鱼子炒饭)	\$33	\$49	\$66
<b>VEGETARIAN EGG FRIED RICE</b> ☉☞ 福满人间 (素丁蛋炒饭)	\$23	\$33	\$46
<b>BRAISED EE-FU NOODLES WITH MIXED MUSHROOM IN TRUFFLE SAUCE</b> ☉☞ 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> ☉☞☞ 卧虎藏龙 (波士顿龙虾海鲜泡饭)	\$68		

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## DESSERTS 甜品

CHILLED MANGO SAGO & POMELO 𐄂𐄃	\$11
金银满盘 (杨枝甘露)	
HOT RED BEAN SOUP	\$10
WITH LOTUS SEEDS, LILY BULBS & GLUTINOUS RICE DUMPLING 𐄃𐄄	
百年好合 (百合莲子红豆沙汤圆)	
CHILLED LEMONGRASS JELLY WITH POPPING BOBA, ALOE VERA & FRUITS 𐄃	\$10
如意吉祥 (芦荟香茅冻)	
PAN-FRIED CHINESE NIAN GAO - 3 PCS 𐄅𐄆	\$12
步步高升 (香煎年糕)	
DOUBLE-BOILED HASHIMA	\$20
WITH RED DATES & LOTUS SEEDS 𐄇𐄈	
鸿运连连 (红莲炖雪蛤)	
GOLDEN ABUNDANCE PINEAPPLE MOUSSE TART 𐄂𐄅𐄆𐄇	\$16
好运旺来 (黄梨慕斯挞)	
“FIRECRACKER” PEANUT PRALINE CRUNCH 𐄂𐄅𐄆𐄇	\$16
脆香满堂 (花生糖)	

𐄂 Dairy   𐄅 Eggs   𐄆 Pork   𐄇 Shellfish   𐄈 Vegetarian   𐄉 Nuts   𐄊 Gluten-free



# WESTERN MENU



**BURRATA, HEIRLOOM TOMATOES  
& HICKORY SMOKED BALSAMIC**  

\$23

**ARUGULA SALAD**  

\$19



**CAESAR SALAD**    

Baby romaine lettuce, sous vide whole eggs, bacon, crouton &  
grated grana Padano cheese








\$16

*Add on: Grilled chicken \$6*



**COGNAC LOBSTER BISQUE**    
Served with lobster knuckles & chives

\$21

 Dairy  Eggs  Pork  Shellfish  Vegetarian  Nuts  Gluten-free





## FROM THE GRILL

All dishes are served with Potato Croquettes & Confit Garlic.

### AMERICAN BEEF

150-Day Corn-Fed



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

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

### AUSTRALIAN BEEF

100-Day Corn-Fed

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

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



### 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

 Dairy  Eggs  Pork  Shellfish  Vegetarian  Nuts  Gluten-free












## MAINS

<b>BAKED CRAB GNOCCHI</b>   	\$26
Shellfish cream	
<b>BRAISED BONE IN BEEF SHORT RIB (300G)</b> 	\$45
Baby carrots & mashed potatoes	
<b>ROASTED CHICKEN BREAST</b> 	\$32
Mashed potatoes, green asparagus & creamed wild mushrooms	
<b>ROASTED SNAPPER</b>  	\$32
Bell pepper & saffron potatoes	



## VEGETARIAN

<b>BUFFALO STYLE CAULIFLOWER STEAK</b>  	\$21
Chickpea purée & chimichurri sauce	
<b>WILD MUSHROOMS RISOTTO</b>  	\$32
Creamy Arborio rice risotto & wild mushrooms	

 Dairy  Eggs  Pork  Shellfish  Vegetarian  Nuts  Gluten-free