

*Hennessy Lunar New Year Set Menu*

轩尼诗新春套餐



年年有余双鱼生  
Prosperity Yu Sheng  
with hamachi, Australian lobster and smoked salmon

椰皇津胆竹笙花胶浓汤  
Chicken soup with premium fish maw and bamboo pith in young coconut

大红袍全体金猪  
Roasted whole suckling pig

金蒜南洋风味蒸海东星斑  
Steamed leopard coral grouper in chilli bean paste

蚝皇南非四头鲍佐百花辽参拼黑豚肉松麻婆豆腐  
South African 4-head abalone, sea cucumber with minced pork and shrimp  
and Kurobuta pork "Mapo" beancurd

极品酱宫崎和牛炒饭  
Wok-fried rice with Miyazaki Wagyu beef in homemade XO sauce

葫芦金瓜腰果官燕露  
Chilled Mexican butternut squash with cashew nut and bird's nest

美点双辉 (擂沙年糕拼杞子桂花糕)  
Chinese New Year petit four

十位 4,888 元  
(需提前五天预订)

4,888 for 10 persons  
(Minimum of five days advance reservation is required)

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.  
Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

鲍罗万象新鱼生  
Prosperity Yu Sheng  
with hamachi, geoduck clam and sliced Australian abalone

松露油金汤烩原件花胶拼百花辽参  
Braised premium fish maw soup  
with sea cucumber stuffed with minced pork and shrimp

红酒汁香煎法国鹅肝伴A5宫崎和牛  
Pan-seared A5 Miyazaki Wagyu beef steak  
with French foie gras in red wine sauce

金蒜南洋风味蒸海东星斑  
Steamed leopard coral grouper in chilli bean paste

金沙焗开边龙虾  
Oven-baked half lobster with salted egg yolk

鱼子酱东坡肉拼蚝皇南非四头鲍伴腊味饭  
Oscietra caviar "Dong Po" pork, South African 4-head abalone  
and wok-fried five grain rice with cured sausage

葫芦金瓜腰果官燕露  
Chilled Mexican butternut squash with cashew nut and bird's nest

美点双辉 (擂沙年糕拼杞子桂花糕)  
Chinese New Year petit four

十位 6,388 元  
(需提前五天预订)

6,388 for 10 persons  
(Minimum of five days advance reservation is required)

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.  
Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.