

*Lunar New Year Set Menu*

新春套餐



*Fortune*

財  
源  
廣  
進

財源廣進魚生

Prosperity Yu Sheng

with Arctic clam, home cured salmon and crispy fish skin

鸡油菌魚鰾南非鮑魚湯

Double-boiled abalone chicken soup with fish maw and chanterelle mushroom

焦糖杏片花旗國腩排

Oven-baked American spare ribs with caramel mocha-infused almond flakes

果梨千絲脆炸鱈魚扒

Deep-fried cod fillet with spicy fruit sauce and shredded vegetables

櫻花蝦脆貝生炒腊味五穀飯

Wok-fried five grain rice with cured sausage, sakura ebi and crispy conpoy

石榴甘玉露

Chilled guava with peach gum and mini glutinous rice ball

每位 178 元

178 per person

*Joyous*

幸福吉祥

黄金满屋鱼生

Treasures Yu Sheng

with jellyfish, home cured salmon and crispy fish skin

红烧瑶柱蟹肉金菇羹

Superior free-range chicken broth with conpoy and crab meat

蚝皇南非四头鲍椎茸蚝士丸

4-head South African abalone with shiitake mushroom and dried oyster boulettes

金银蒜蒸笋壳鱼

Steamed marble goby fillet in duo garlic

京葱酱海皇焖伊面

Braised ee-fu noodle with Hokkaido scallop and prawn in scallion sauce

石榴甘玉露

Chilled guava with peach gum and mini glutinous rice ball

每位 218 元

218 per person

*Success*

一  
帆  
风  
顺

一帆风顺鱼生

**Euphoric Yu Sheng**

with cooked lobster meat, home cured salmon and crispy fish skin

藏红花瑶柱蟹肉金菇羹

**Superior saffron broth with conpoy, crab meat and enoki mushroom**

甘香北海道玉带虾球碧绿

**Stir-fried Hokkaido scallop with prawn and homemade lemongrass black bean sauce**

蚝皇南非四头鲍海参椎茸

**4-head South African abalone with sea cucumber and shiitake mushroom**

金蒜南洋风味蒸鳕鱼

**Steamed cod fillet in chilli bean paste**

樱花虾脆贝生炒腊味五谷饭

**Wok-fried five grain rice with cured sausage, sakura ebi and crispy conpoy**

金箔官燕生磨杏仁茶汤圆

**Double-boiled bird's nest in superior almond cream with glutinous rice ball**

美点双辉（擂沙年糕拼杞子桂花糕）

**Chinese New Year petit four**

每位 268 元

**268 per person**

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.

*Abundance*

鸿  
运  
当  
头

鸿运当头鱼生

Triumph Yu Sheng

with cooked lobster meat, Arctic clam, hamachi and crispy fish skin

藏红花官燕三宝羹

Superior saffron broth with bird's nest and sea treasures

蚝皇南非四头鲍扒海参蚝士丸

4-head South African abalone with sea cucumber and dried oyster boulettes

极品酱爆炒红斑鱼柳北海道玉带

Wok-fried red groupa fillet with Hokkaido scallop in homemade XO sauce

金银蒜粉丝蒸开边龙虾

Steamed half lobster in duo garlic

蟹肉黑豚丝雪菜烩东瀛米线

Braised somen noodle with shredded Kurobuta and crab meat  
in pickled cabbage tonkatsu broth

葫芦金瓜腰果桃胶露

Chilled Mexican butternut squash with cashew nut and peach gum

美点双辉 (擂沙年糕拼杞子桂花糕)

Chinese New Year petit four

每位 328 元

328 per person

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.

# *Longevity (Vegetarian)*

延年益寿

长寿禅机鱼生  
Garden of Health Yu Sheng  
with fresh fruits and vegetables

松茸淮杞竹笙素汤  
Double-boiled matsutake mushroom with dehydrated Chinese yam and bamboo pith

菌油素鲍椎茸碧绿  
Braised mock abalone with shiitake mushroom and truffle oil

椒盐素肉松脆茄子  
Crispy salt and pepper eggplant with mock floss

腰果陈醋白蘑菇伴莲子芋头蒸饭  
Stewed yam rice with white button mushroom, lotus seed and homemade vinegar sauce

石榴甘玉露  
Chilled guava with peach gum and mini glutinous rice ball

每位 128 元  
128 per person