

Chinese New Year Fortune Set Menu 鴻運當頭

Yee Sang with salmon and assorted vegetables 鴻運當頭捞生 雪梨三文魚錦繡撈生 ***

Double boiled abalone soup with premium bamboo fungus 金玉吉祥龍液 野生竹笙燉鮑魚湯

Steamed golden pomfret with fragrant vegetable sauce 花犬觀魚樂 菜香蒸金鲳鱼 ***

> Roasted chicken with Mongolia sauce 年年名聲揚 蒙 古 醬 脆 皮 燒 雞 ***

> Wok fried Ming prawns with spicy sauce **歡笑溢門窗** 風味醬爆蝦球

Braised money bag filled with sea treasures and wok fried garden greens 金银珠宝袋 發財蠔豉海味袋

Wok fried fragrant rice cake with seafood in X.O sauce 普天同庆贺 京蔥酱皇海鲜炒年糕

Steamed glutinous rice cakes with shredded coconut
And double boiled Osmanthus tea with five treasures
合家樂安然 椰絲鯉魚蒸年伴糕桂花五宝茶

Yunnan Pu Erh tea 云南普洱茶

RM 288 per person Minimum of 4 persons

(All dishes are Individual serving excluding Yee Sang)



Chinese New Year Prosperity Set Menu 招財進寶

Yee Sang with pan-seared scallop and snow pear 招財進寶撈生 雪梨香煎玉带撈生

Double boiled fish maw soup with Wolfberries and 'Tian zi' flower 大地浴春暉 天籽蘭花清燉花膠湯

Steamed Omega grouper fillet with spicy hot pepper sauce
—帆風順來 剁椒蒸龍虎斑片

Salted brine corn fed chicken serve with ginger and onion dip 富甲添姿彩 胭脂走地雞

Duo style wok-fried prawns

Stir fried with golden pumpkin sauce; butter fried with chicken floss and oat **嘻哈齊歡笑** 雙金爆蝦球

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Lai Po Heen's Chinese New Year "Fatt Choy" and sun-dried seafood pot 升官又發財 麗寶軒包羅萬有發財煲

Wrapping glutinous rice with sun-dried scallop and waxed meat in lotus leaf **家裡出黃金** 瑤柱腊味荷葉糯米饭

Batter fried glutinous rice cakes
Refreshing homemade almond bean curd and Nostoc Sphaeroides **豐年高高升** 脆皮炸年糕伴葛仙米杏汁豆腐

Ti Kuan Yin tea 铁观音茶

RM 398 per person Minimum of 4 persons

(All dishes are Individual serving excluding Yee Sang)

All prices quoted are in Malaysian Ringgit and inclusive of 10% service charge and 6% government tax.

Please highlight any specific food allergies or intolerances to our colleagues before ordering.

We endeavor to source for local and sustainable ingredients whenever possible



Chinese New Year Wealth Set Menu 滿地黃金

Yee Sang with soft shell crab and snow pear 滿地黃金撈生 雪梨軟殼蟹撈生

Double boiled chicken soup with wild Matsutake mushroom and sun-dried seafood **寶鼎藏珍珠** 野山松茸燉海宝湯

Roasted duck roll with eight treasure stuffing 富貴顯鴛鴦 富貴八寶鴨卷

Wok fried half lobster with wasabi soya sauce **嘻哈起歡笑** 日式醬皇爆龍蝦

Slow-cooked 6 head abalone with fish maw and sea cucumber Baby cabbage in premium oyster sauce 金銀又珠宝 紅燒6头鮑扣花膠海参

Wrapping glutinous rice with Chinese waxed meat, ham and scallop in lotus leaf **玉犬喜迎春** 玉帶腊味荷葉糯米飯

Double boiled sweetened ginger tea with black sesame glutinous rice dumplings Steamed glutinous rice cakes with shredded coconut

百年偕好合 薑茶黑芝麻湯圓伴椰絲鯉魚蒸年糕

Ginseng Oolong tea 人参乌龍茶

RM 518 per person Minimum of 2 persons

(All dishes are Individual serving excluding Yee Sang)