

# CHINESE NEW YEAR 2018 SET MENUS

双喜團圓宴

Happiness Reunion  
Chinese New Year Set Menu I

鴻運慶有餘 - 三文魚生

Norwegian Fresh Salmon Yee Sang

春風生水起 - 瑤柱金菇魚唇羹

Authentic Braised Dried Scallop, Enoki Mushroom Sea Cucumber, Fish Lips Broth

金銀映鳳皇 - 蒙古脆皮雞

Crispy Roasted Chicken with Mongolian Sauce

步步快高升 - 桂花山楂蝦球

Deep fried Prawn with Hawthorn Berries Sauce topped with Osmanthus

丰收慶有餘餘 - 清蒸海斑

Cantonese Style Steamed Sea Grouper

金田迎春風 - 杞子鮮菇時蔬

Wolfberry and Fresh Mushroom with Seasonal Vegetable

荷田迎春福 - 雞叉燒炒年糕

Wok Fried 'Nian Gao' with BBQ Chicken

財高升八斗 - 三元茶湯圓

Sweetened White Fungus with Longan and Red Dates, Glutinous Rice Dumplings

RM 1,888 nett per table of 10 persons

請告訴我們您的任何需要和願望。如有特殊要求或忌口，我們將樂於為閣下重新定制  
您所需求的各种美味。

Please let us know if you have any allergies, special dietary needs or restrictions  
and we will be happy to enhance your dining experience.

以上所有價格已包括政府稅

All the above prices are inclusive all prevailing government taxes

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# CHINESE NEW YEAR 2018 SET MENUS

福气團圓宴

Blessings Reunion  
Chinese New Year Set Menu II

一本撈萬利 - 貴妃鮑魚三文魚生

Taiwanese Top Shell Abalone and  
Norwegian Salmon Yee Sang

竹報喜平安 - 羊肚菌干貝菜胆湯

Doubled boiled Morrel with Dry Scallop and Baby Cabbage Soup

鳳凰戲年花 - 蒜子干貝烤雞

Baked Chicken with Garlic and Dry Scallop Sauce

玉龍慶有餘 - 清蒸笋壳魚

Steamed Soon Hock Fish with Soy Sauce and Fragrant Oil

金銀遍滿地 - 金沙爆蝦球

Wok Fried Prawn with Pumpkin and Salted Egg Mousse Style

好事大發財 - 蚝豉發菜炆花菇魚腩

Slow Stewed Dried Oyster and 'Fatt Choy' with Fish Maw & Mushroom

珍珠聚滿堂 - 麻油醬雞炒飯

Fried Rice with Sesame Oil and Diced Chicken with Chopped Young Ginger

富臨喜滿堂 - 枸橘桂花糕菊花馬蹄糕

Chilled Chrysanthemum and Water Chestnut Cake with Wolfberries

金玉滿堆堂 - 珍珠楊枝甘露

Sweetened Chilled Silken Mango Cream Pearl Sago, Crushed Thai Pomelo

RM 1,988 nett per table of 10 persons

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# CHINESE NEW YEAR 2018 SET MENUS

美滿團圓宴

Abundance Reunion

Chinese New Year Set Menu III

旺金飄滿屋 - 二頭鮑三文魚海蜇魚生

Sliced Two Head Abalone, Norwegian Salmon and Jelly Fish Yee Sang

祥龍戲鳳凰 - 螺頭花膠燉泡參雞湯

Double Boiled Chicken Consommé with Sliced Fish Maw Trumpet Shell and Ginseng

龍鳳呈春祥 - 當歸靚燒鴨

Oven Roasted Barbeque 'Tong Guai' Duck

連年慶有餘鮮 - 蜜汁燒鱈魚

Honey Glazed Baked Black Cod

龍皇賀新歲 - 蒜茸蒸大生蝦

Steamed Fresh River Prawn with Golden Garlic

財源滾滾來 - 錦綉炒鮮帶子

Stir Fried Fresh Scallop with Two Kind of Fungus

五穀丰收年 - 鵝肝海鮮炒飯

Seafood Fried Rice with Goose Liver

合家滿團圓 - 花生年糕

Peanut 'Nian Gau'

春回迎大地 - 紅米雪糕金瓜露

Sweetened Chilled Pumpkin Cream with Black Glutinous Rice and Ice Cream

RM 2,288 nett per table of 10 persons

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