

## Menu 1

Minimum 4 persons

RM988+ /table of 4 persons

响铃三文捞起

Prosperous Norwegian Glacial Salmon Trout Yee Sang  
with Golden Rice Crackers

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高汤花胶螺头炖鲍翅

Double Boiled Superior Shark's Fin Soup with Top Shell  
and Fish Maw

\*\*\*

极品酱蒸深海龙趸

Steamed Deep Sea Giant Grouper with Chef's Special Sauce

\*\*\*

鲍鱼瑶柱扒津白

Braised Abalone with Simmered Chinese Cabbage finished  
with Dried Scallops

\*\*\*

生炒腊味糯米饭

Wok Fried Glutinous Rice with Goose Liver and Waxed Meat

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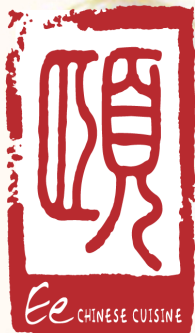
陈皮莲子红豆沙汤圆

Sweetened Red Beans Paste with White Lotus Seeds  
and Glutinous Black Sesame Ball

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香脆炸年糕

Deep Fried Crispy Nian Gao



## Menu 2

Minimum 6 persons

RM1688+ /table of 6 persons

响铃三文鱼捞起

Prosperous Norwegian Glacial Salmon Trout Yee Sang  
with Rice Crackers

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高汤花胶螺头炖鲍翅

Double-Boiled Superior Shark's Fin Soup  
with Top Shell and Fish Maw

\*\*\*

姜蓉蒸深海龙趸

Steamed Deep Sea Giant Grouper with a classic  
Ginger Sauce

\*\*\*

鲍鱼冬菇海参蚝土碧绿

Braised Abalone, Shajing Oyster, Sea Cucumber  
and Mushrooms with Seasonal Greens

\*\*\*

沙煲腊味饭

Slow Braised Claypot Fragrant Rice with Goose Liver  
and Waxed Meat

\*\*\*

杨枝金露

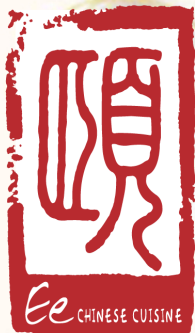
Chilled Mango Puree with Sago and Pomelo

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香煎年糕

Pan Fried Nian Gao





## Menu 3

Minimum 8 persons

RM2688+ /table of 10 persons

响铃三文鱼捞起

Prosperous Norwegian Glacial Salmon Trout Yee Sang  
with Rice Crackers

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龙皇鲜带子蟹肉羹

Braised Crab Meat and Seafood Soup topped  
with Fresh Scallops

\*\*\*

鲜人参枸杞清元鸡

Steamed Village Chicken with Ginseng and Wolf Berry

\*\*\*

竹枝云耳蒸雪鱼

Steamed Silver Cod with Beancurd Stick and Fungus  
in a Fine Soy Sauce

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脆米当红炸子明虾

Deep Fried Sea Prawns with Crispy Rice Crackers and Dried Chilli

\*\*\*

发财红烧冬菇海参沙井蚝

Braised Sea Cucumber, Shajing Oyster, Mushroom and Fat choy

\*\*\*

生炒腊味糯米饭

Wok Fried Glutinous Rice with Goose Liver  
and Waxed Meat

\*\*\*

红莲桂花炖桃胶

Double Boiled Peach Jelly with Red Dates and Osmanthus

\*\*\*

香脆炸年糕拼柿子, 花生莲蓉酥

Deep Fried Crispy Nian Gao and Baked Persimmon,  
Peanuts Puff with Lotus Paste



## Menu 4

Minimum 8 persons

RM3888+ /table of 10 persons

响铃三文鱼捞起

Prosperous Norwegian Glacial Salmon Trout Yee  
Sang with Rice Crackers

\*\*\*

高汤花胶螺头炖鲍翅

Double Boiled Superior Shark's Fin Soup with Top  
Shell and Fish Maw

\*\*\*

碳烧明炉爱尔兰鸭

Volcano Stone Roast Irish 'Silver Hill' Duck

\*\*\*

清蒸大顺壳

Steamed Marble Goby with a Fine Soy Sauce

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西柠奶沙焗生虾

Baked River Prawn with Citrus and Salted Egg  
Yolk Sauce

\*\*\*

鲍鱼瑶柱扒津白

Braised Abalone with Simmered Chinese Cabbage  
and finished with Dried Scallops

\*\*\*

沙煲腊味饭

Slow Braised Claypot Fragrant Rice with Goose  
Liver and Waxed Meat

\*\*\*

红莲元肉炖桃胶雪燕

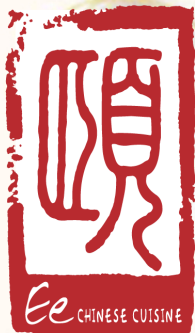
Double Boiled Peach Jelly and Tragacanth with Red  
Dates and Lotus Seeds

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香煎年糕拼柿子, 花生莲蓉酥

Pan Fried Nian Gao and Baked Persimmon,  
Peanuts Puff with Lotus Paste





## Menu 5

Minimum 8 persons

RM4888+ /table of 10 persons

响铃三文鱼捞起

Prosperous Norwegian Glacial Salmon Trout Yee Sang  
with Rice Crackers

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黑松露蟹肉金山勾翅

Braised 'Kam San' Shark Fins with Black Truffle and  
fresh Crab Meat

\*\*\*

清蒸游海东星斑

Steamed 'Dong Xing' Grouper with a Fine Soy Sauce

\*\*\*

秘制烤羊排

Oven Baked Lamb Cutlet with Chef's Signature Sauce

\*\*\*

蛋白绍酒蒸波士顿龙虾

Steamed Boston Lobster with Egg White and Chinese  
Wine

\*\*\*

碧绿鲍鱼百花海参冬菇

Braised Abalone and Stuffed Sea Cucumber with  
Mushrooms and Seasonal Greens

\*\*\*

沙煲腊味饭

Slow Braised Claypot Fragrant Rice with Goose Liver  
and Waxed Meat

\*\*\*

红莲桂花炖雪蛤

Double Boiled Hasma with Red Dates and Osmanthus

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桂花糕

Chilled Osmanthus Gui Hua Jelly