

SPRING AND HAPPINESS SET

行课齐捞牛

Salmon, Jellyfish or Vegetarian Snow Pear Yee Sang with Crispy Shredded Treasures and Blackcurrant-Plum Dressing

大山雪莲炖有机番茄

Double-Boiled Organic Tomato with Tien Shan Xue Lian Soup

Roasted Chicken Sprinkled with Crispy Garlic, Served with Five Spice Salt

麦香鲜阜駅 Stir-Fried Tiger Prawns with Butter and Spiced Oat Flakes

花苔蚝+骨茏

Braised Japanese Sun-Dried Shiitake Mushrooms with Dried Oysters and Fatt Choy

Hong Kong-Style Steamed Silver Pomfret with Spring Onions, Coriander and Superior Sauce

港式脂門貸し

Stir-Fried Glutinous Rice with Chinese-Style Preserved Duck

雪糕密瓜西米露

Chilled Honeydew Melon with Sago and Ice Cream

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Crispy Deep-Fried Chinese Brown Sugar Balls with Sweet Potato

Priced at RM1688 nett per table of 8-10 diners Complimentary a bottle of house pouring Red or White wine.



EVERI ASTING PROSPERITY SET

行運齐標生

Salmon, Canadian Surf Clam or Vegetarian Fuji Apple Yee Sang with Crispy Shredded Treasures and Blackcurrant-Plum Dressing

鲍里们至来胆焊剂

Double Boiled Chicken Broth with Whole Abalone, Dried Scallop, Bamboo Pith and Vegetables

特式酱虎虾

Pan-Fried Jumbo Tiger Prawns with Chef's Signature Sauce

Twice Cooked Tea Smoked Duck with Spicy Mango Chutney

花菇海参青白仔

Braised Sea Cucumbers with Sun-Dried Mushrooms and Baby Pak Choy

多夕烝得班

Home Style Steamed Grouper with Soy Sauce, Spring Onions and Fresh Coriander

廖花虾皮红菜头海鲜炒饭

Cherry shrimp with Beetroot and seafood fried rice

香芒楊枋洒甘露

Chilled Mango Puree with Vanilla Ice Cream, Sago and Pomelo

5沙,李庭

Crispy Deep-Fried Golden Sesame Balls with Salted Egg Yolk Custard and Steamed Purple sweet potato New Year Cake

Priced at RM2288 nett per table of 8-10 diners Complimentary a bottle of Sparkling wine.

Kindly notify one of our associates if you have any allergic intolerances.

Prices are inclusive of 6% GST.

Discounts only applicable on A La Carte.



新音及照要 WEALTH AND FORTUNE SET

行運齐捞生

Salmon, Tuna Fish or Vegetarian Persimmon Yee Sang with Crispy Shredded Treasures and Blackcurrant-Plum Dressing

化胶肚采胆炖品

Double Boiled Chicken and Vegetable Soup with Fish Maw and Sun Dried Scallops

Oven-Baked Paper Wrapped Free Range Chicken with Chinese Herbs

鲜里鱼子虾辣

Crispy Prawns Coated with Lemon Dressing, Garnished with Tropical Fruit Salsa and Tobiko

帕鱼蚝十发壶

Braised Abalone with Sun-Dried Oysters, Fatt Choy and Butter Lettuce

Steamed Dragon-Tiger Grouper Fish with Duo of Mushrooms in Soy Sauce, Spring Onions and

Fresh Coriander

龙虾鱼子壳鱼

Wok Fried Rice with Diced Lobster, Tobiko and Bonito Flake

雪糕金瓜西米露

Chilled pumpkin puree with sago cream topped with vanilla ice cream and pistachio nuts

乐美年糕黄金球拼凍榴欂麽芝

Crispy Deep-Fried Chinese Brown Sugar Balls with Sweet Potato and Durian Mochi

Priced at RM3388 nett per table of 8-10 diners Complimentary a bottle of Champagne.

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皇帝宴 EMPEROR SET

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Lobster Yee Sang with Crispy Shredded Treasures and Blackcurrant-Plum Dressing

野生松茸羊肚菌花胶菜胆炖湯

Double-Boiled Wild Matsutake with Morels and Fish Maw Soup

杏花脆皮鸡

Deep-Fried Crispy Chicken Coated with Prawn Paste and Almond Flakes

芝士烤虎虾

Oven-Baked Tiger Prawns with a Butter and Parmesan Cheese Crust

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Braised Abalone with Mushroom and Stuffed Sea Cucumber and Brown Sauce

Oven-Baked Honey Cod Fish Fillet on the Bed of Milky Clouds

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Braised Rice Vermicelli with Lobster and Yellow Chives

Snow Skin Pistachio and Walnuts Roll

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Custard Bun with Bird's Nest

山雪莲桃胶炖淘参片

Double-Boiled Snow Lotus Seed with Peach Gum, Dried Longan, Red Dates and Ginseng Pao Shen

> Priced at RM8888 nett per table of 8-10 diners Complimentary a bottle of Brandy or Cognac.

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