Wine list SPARKLING WINE

Veuve Ambal Cremant De Bourgogne Grande Cuvée Brut

France 750mL bottle (Medium-bodied & Flavourful) \$50

Louis Bouillot Perle Noire VdFrance

France 750mL bottle (Medium-bodied & Flavourful) \$32



RED

MASI Campofiorin IGT Ripasso

Italy 750mL bottle (Full-bodied & Smooth) \$48

Folonari Valpolicella Classico DOC Valpolicella

Italy 375mL bottle (Light-bodied & Fruity) \$26

INTERNATIONAL

 Hakutsuru Sho–Une junmai Daiginjo – Sake

> Japan 300mL bottle \$28

Charm Soju Liquor – Soju

Korea 360mL bottle \$22

Bel Se Ju – Soju

Korea 375mL bottle \$22

WHITE

MASI Masianco Pinot Grigio

Italy 750mL bottle (Light & Crisp) \$42

Santa Margherita Pinot Grigio

Italy 375mL bottle (Light & Crisp) \$26

BEER

Heineken 330mL \$8
TsingTao 330mL \$8
Budweiser 341mL \$6
Coors Light 341mL \$6

NON-ALCOHOLIC

•	Coke Cola 355mL	\$3
	Diet Coke 355mL	\$3
	Nestea 355mL	\$3
	Ginger Ale 355mL	\$3
	Orange Crush 355mL	\$3
	Sprite 355mL	\$3



	A01 Baked Crab Shell stuffed with Fresh Crabmeat & Onion (Order in Advance Only)	{ Per Person }	\$19.8
	A02 Baked Avocado stuffed with Assorted Seafood & Cheese (Order in Advance Only)	{ Per Person }	\$12.8
	A03 Baked Whelk stuffed with Assorted Seafood with Portuguese Sauce (Order in Advance Only)	{ Per Person }	\$14.8
	A04 Deep Fried Boneless Chicken Wing stuffed with Sticky Rice (Order in Advance Only)	{ Per Person }	\$8.8
	A05 Egg White Dumpling in Pumpkin Soup stuffed with Diced Seafood (Order in Advance Only)	{ Per Person }	\$16.8
மீ	A06 Deep Fried Crab Claw stuffed with Minced Shrimp Paste	{ Per Person }	\$8.8
	A07 Stir Fried Shrimp, Squid, Fried Tofu, Peanut & Chives 🚕 🕽)	\$22.8
	A08 Shredded Chicken marinated with Ginger, Salt & Sesame		\$14.8
மீ	A09 Deep Fried Soft Shell Crab & Mushroom with Spicy Salt)		\$18.8
	A10 Deep Fried Fish Skin with Salty Egg Yolk		\$14.8
	A11 Deep Fried Octopus Tentacles		\$16.8

	A12 Pan Fried Beef Ribs with Honey Lemon Sauce	\$16.8
	A13 Boiled Beef with Ginger & Scallions	\$16.8
	A14 Deep Fried Pumpkin & Bitter Melon with Salty Egg Yolk	\$14.8
மீ	A15 Deep Fried Eggplant with XO Sauce)	\$12.8
	A16 Chilled Bitter Melon marinated in Vinegar Sauce	\$9.8
	A17 Deep Fried Bean Curd with Spicy Salt)	\$12.8
	A18 Shredded Jelly Fishes	\$8.8
	A19 Seaweed Salad	\$8.8
மீ	A20 Deep Fried Shrimp Spring Rolls (3pcs)	\$7.8
	A21 Duck Feet & Wings marinated in Chinese Wine	\$7.8
	A22 Pork Trotters marinated in Vinegar Sauce	\$8.8





B01 Signature Pigeon marinated in Tea Sauce	{ Whole } \$52.8
B02 Crispy Fried Pigeon	{ Whole } \$42.8
B03 Pigeon marinated in Dark Soy Sauce	{ Whole } \$42.8
B04 Roasted Duck with Special Sauce	{ Whole } \$68.8
B05 Roasted Free Range Chicken with Special Sauce (Order in Advance Only)	{ Whole } \$58.8
B06 Baked Free Range Chicken with Salt & Sesame	{ Whole } \$58.8
B07 Deep Fried Crispy Free Range Chicken	{ Whole } \$52.8
B08 Barbecued Suckling Pig	{ Half } \$128 { Whole } \$238

	\$68.8
Second Course Choices: Stir Fried Shredded Duck with Lettuce Cups Or	{ Extra } \$13.8
Sautéed Shredded Duck with Bean Sprouts & Chives Or	{ Extra } \$13.8
Wok Fried Duck & Bitter Melon with Black Bean Sauce Or	{ Extra } \$13.8
Boiled Duck Soup with Century Egg & Coriander	{ Extra } \$15.8
B10 Barbecued Suckling Pig & Shredded Jelly Fishes	\$49.8
B11 Roasted Duck	{ Half } \$28.8
B12 Free Range Chicken Marinated in Conpoy Sauce	{ Half } \$24.8
B13 Free Range Chicken Marinated in Dark Soy Sauce	{ Half } \$24.8
B14 Honey Glazed Barbecued Pork	\$22.8
B15 Barbecued Suckling Pig & Honey Glazed Barbecued Pork	\$58.8
B16 Cuttlefish marinated in Brine	\$34.8





C01 Deep Fried Boneless Chicken Wing stuffed with Swallow Nest (Order in Advance Only)	{ Per Person }	\$68.8
C02 Deep Fried Boneless Chicken Wing stuffed with Shark Fin (Order in Advance Only)	{ Per Person }	\$88.8
C03 Superior Shark Fin Soup with Fresh Crabmeat (Order in Advance Only)	{ Per Person }	\$88.8
C04 Double-boiled Superior Shark Fin with Ham & Chicken (Order in Advance Only)	{ Per Person }	\$98.8
C05 Braised Shark Fin in Superior Soup (Order in Advance Only)	{ Per Person }	\$98.8
C06 Braised Whole Sea Cucumber with Ham & Dried Shrimp Roe (Order in Advance Only)	{ Whole }	\$208.8
C07 Braised Sea Cucumber with Shrimp Paste (Order in Advance Only)	{ Per Person }	\$16.8
C08 Braised Shark Fin Soup with Fresh Crabmeat & Fish Maw	{ Per Person } { Regular }	
C09 Swallow Nest Broth with Diced Seafood & Fish Maw	{ Per Person } { Regular }	
C10 Sautéed Shark Fin with Scrambled Egg		\$98.8
C11 Braised South African Abalone with Supreme Oyster Sauce	{ Per Person }	\$26.8
C12 Braised Whole Sea Cucumber with Goose Web & Dried Shrimp Roe	{ Per Person }	\$26.8
C13 Braised Abalone with Sea Cucumber & Goose Web in Supreme Oyster Sauce	{ Per Person }	\$36.8
C14 Braised Goose Web & Mushroom with Supreme Oyster Sauce & Snow Pea Leaves (5pcs)		\$46.8
C15 Sautéed Sea Cucumber with Shrimp & Dried Shrimp Roe		\$52.8
C16 Sautéed Sea Cucumber with Assorted Peppers & Basil		\$50.8
C17 Wok Fried Sea Cucumber with Scallions		\$50.8
C18 Sautéed Shredded Fish Maw with Conpoy & Scrambled Egg		\$38.8

	D01 Fish Maw, Conpoy & Dried Seafood Soup	{ Per Person } \$13.8
		{ Regular } \$38.8
	D02 Fresh Crabmeat & Fish Maw Soup	{ Per Person } \$13.8 { Regular } \$38.8
ம	D03 Pumpkin Soup with Assorted Seafood & Scallop	{ Per Person } \$13.8 { Regular } \$38.8
	D04 Diced Seafood & Bean Curd Soup with Egg White	{ Per Person } \$12.8 { Regular } \$36.8
மீ	D05 Hot & Sour Soup with Assorted Seafood)	{ Per Person } \$12.8 { Regular } \$36.8
	D06 Minced Beef Soup with Egg White & Lettuce	{ Per Person } \$10.8 { Regular } \$32.8
மி	D07 Minced Chicken Soup with Sweet Corn	{ Per Person } \$10.8 { Regular } \$32.8
	D08 Snow Pea Leaves & Enoki Mushrooms Soup 🥐	{ Per Person } \$10.8 { Regular } \$32.8
	D09 Assorted Mushrooms & Egg Drop Soup 🐙	{ Per Person } \$10.8 { Regular } \$32.8
மீ	D10 Hot & Sour Soup with Assorted Mushrooms (*)	{ Per Person } \$10.8 { Regular } \$32.8





	F01 Deep Fried Crispy Green Bass with Chrysanthemum and Sweet & Sour Sauce (Order in Advance Only)	Seasonal Price
	F02 Deep Fried Crispy Sliced Green Bass wrapped with Ham, Celery & Conpoy (Order in Advance Only)	Seasonal Price
	F03 Steamed Boneless Free Range Chicken with Ham & Mushroom (Order in Advance Only)	\$48.8
	F04 Scrambled Egg White with Assorted Seafood	\$32.8
மீ	F05 Deep Fried Oyster	\$38.8
	F06 Honey Garlic Glazed Oyster	\$38.8
	F07 Stewed Oyster with Eggplant & Preserved Vegetables in Casserole	\$38.8
	F08 Pan Fried Oyster Omelette	\$34.8
	F09 Steamed Eel with Aged Tangerine Peel & Black Bean Sauce	\$48.8
	F10 Deep Fried Eel with Spicy Salt)	\$48.8
	F11 Stir Fried Clam with Chili & Crispy Garlic)	\$28.8
	F12 Poached Clam & Shrimp with Vermicelli	\$32.8
ம	F13 Sautéed Shrimp in Lobster Sauce	\$30.8
	F14 Stir Fried Jumbo Scallop with Pine Nuts	\$40.8
	F15 Stir Fried Jumbo Scallop with Squid Sauce	\$40.8
	F16 Steamed Scallop with Egg Tofu & Black Bean Sauce	\$36.8
	F17 Stir Fried Jumbo Scallop with Preserved Vegetables & Dried Shrimp	\$40.8

	F18 Stir Fried Tiger Shrimp & Jumbo Scallop with Vegetables	\$38.8
	F19 Stir Fried Tiger Shrimp with Egg White Sauce	\$34.8
மி	F20 Pan Fried Tiger Shrimp with Thousand Island Sauce	\$34.8
	F21 Pan Fried Tiger Shrimp with Tomato Sauce	\$34.8
	F22 Stir Fried Tiger Shrimp with XO Sauce)	\$36.8
	F23 Scrambled Egg with Shrimp & Chives	\$26.8
	F24 Sautéed Shrimp with Chili Sauce	\$26.8
	F25 Stir Fried Shrimp with Cashew Nuts 🎿	\$26.8
ம	F26 Assorted Seafood in Tom Yum Broth	\$32.8
	F27 Sautéed Fish Fillet with Assorted Mushrooms & Chinese Yam	\$26.8
ம	F28 Sweet & Sour Fish Fillet	\$26.8
ம	F29 Deep Fried Fish Fillet with Sweet Corn Sauce	\$26.8
	F30 Sautéed Fish Fillet with Assorted Peppers & Basil	\$26.8
	F31 Deep Fried Assorted Seafood with Spicy Salt)	\$28.8
	F32 Wok Fried Squid in Malaysian Style)	\$24.8
	F33 Stir Fried Squid with Preserved Vegetables & Black Bean Sauce	\$24.8
மீ	F34 Deep Fried Grouper & Fish Skin with Salty Egg Yolk	\$26.8



		Braised Boneless Duck stuffed with Dried Shrimp & Conpoy 🚕 (Order in Advance Only)	{ Whole } \$8	8.8
		Boiled Whole Pork Tripe stuffed with Free Range Chicken in Supreme Chicken Pepper Soup(Order in Advance Only)	{ Whole } \$8	8.8
	G03 I	Deep Fried Boneless Free Range Chicken with Shrimp Paste (Order in Advance Only)	{ Whole } \$7	8.8
		Boiled Boneless Free Range Chicken with Ham & Mushroom (Order in Advance Only)	{ Whole } \$7	8.8
		Braised Boneless Duck with Taro & Plum Sauce (Order in Advance Only)	{ Half } \$4	3.8
		Braised Boneless Duck with Assorted Seafood & Barbecued Pork (Order in Advance Only)	{ Half } \$4	3.8
		Deep Fried Boneless Duck with Taro (Order in Advance Only)	{ Half } \$4	3.8
		Deep Fried Boneless Free Range Chicken Stuffed with Sticky Rice (Order in Advance Only)	{ Half } \$3	8.8
	G09 I	Boiled Free Range Chicken & Vegetable with Supreme Soup	{ Half } \$2	6.8
		Boiled Free Range Chicken with Ginger, Scallions & Spicy) Soy Sauce	{ Half } \$2	6.8
	G11 (General Tao Chicken)	\$2	4.8
ம	G12 9	Sweet & Sour Chicken Ball with Pineapple	\$2	4.8
	G13 9	Sichuan Pepper Chicken	\$2	4.8
	G14 S	Stir Fried Sliced Chicken with Peppers & Black Bean Sauce	\$2	4.8
	G15 9	Stir Fried Diced Chicken with Cashew Nut	\$2	4.8
	G16 9	Sautéed Sliced Chicken with Black Vinegar	\$2	4.8
	G17 9	Stir Fried Sliced Chicken with Sweet Ginger	\$2	4.8
	G18 9	Steamed Egg Tofu with Minced Chicken	\$2	6.8

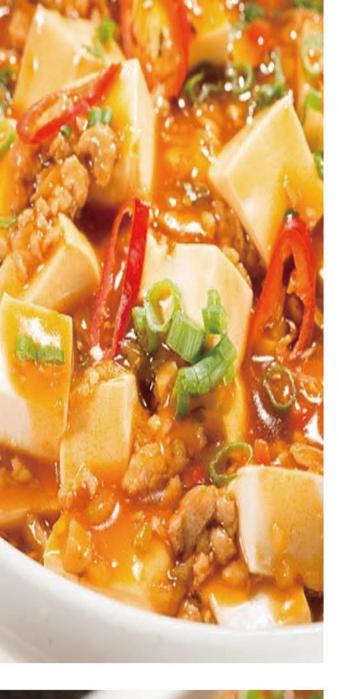


《 PORK · BEEF 》

மீ	H01	Braised Prime Rib of Beef with Red Wine Sauce	\$56.8
மீ	H02	Pan Fried Diced Angus Beef with Black Pepper	\$30.8
	H03	Pan Fried Diced Angus Beef with Basil	\$30.8
மீ	H04	Pan Fried Angus Beef with Dried Garlic & Maggi Sauce	\$30.8
மீ	H05	Pan Fried Angus Beef with Special Sweet Sauce	\$30.8
	H06	Stewed Beef Brisket in Curry Sauce	\$28.8
	H07	Braised Beef Brisket with Wheat Gluten	\$28.8
	H08	Stir Fried Beef with Vegetables & Spicy Barbecue Sauce	\$26.8
	H09	Stir Fried Beef with Cumin)	\$26.8
	H10	Stir Fried Beef with Mushroom & Scallions	\$26.8
	H11	Satay Beef with Vermicelli in Casserole	\$26.8
	H12	Sautéed Spare Ribs with Black Vinegar Sauce	\$26.8
மீ	H13	Deep Fried Spare Ribs with Spicy Salt	\$26.8
	H14	Sautéed Spare Ribs with Special Sweet Sauce	\$26.8
மீ	H15	Sweet & Sour Pork with Pineapple & Blueberry	\$22.8
	H16	Stir Fried Pork with Taro & Honey Pepper Sauce	\$22.8
	H17	Stir Fried Shredded Pork with Assorted Peppers	\$22.8
	H18	Sautéed Shredded Pork with Egg & Black Fungus	\$22.8







《 VEGETABLES & BEAN CURD 》

I01 Braised Snow Pea Leaves with Conpoy & Fish Maw \$46.8
 I02 Braised Snow Pea Leaves with Fresh Crabmeat \$40.8
 I03 Braised Snow Pea Leaves with King Mushroom & Dried Shrimp Roe \$30.8
 I04 Braised Snow Pea Leaves & Assorted Mushrooms with Abalone Sauce \$28.8
 I05 Poached Snow Pea Leaves with Dried Shrimp & Fried Gluten \$28.8
 I06 Stir Fried Assorted Mushrooms with \$32.8
 Bamboo Fungus \$30.8



107 Braised Bean Curd with Assorted Mushrooms * \$28.8

I08 Pan Fried Egg Tofu with Shrimp & Dried Shrimp \$32.8

109 Pan Fried Egg Tofu with Assorted Mushrooms * \$28.8

I10 Braised Assorted Mushrooms with Chestnut * \$28.8 & Wheat Gluten

I11 Deep Fried Bean Curd with Enoki Mushrooms \$26.8 & Preserved Vegetables

Please inform our team of any food related allergies or special dietary needs

《 VEGETABLES & BEAN CURD 》

I12 Stewed Bean Curd with Minced Beef in Spicy Sauce)	\$22.8
I13 Braised Bean Curd with Mushroom 💎	\$22.8
I14 Braised Bean Curd with Minced Chicken & Salted Fish in Casserole	\$22.8
I15 Stir Fried Assorted Vegetables with Chinese Yam 🌾	\$24.8
I16 Poached Assorted Mushrooms in Tom Yum Broth)	\$24.8
I17 Stewed Assorted Mushrooms, Taro & Pumpkin in 🌾 Coconut Sauce	\$24.8
I18 Poached Assorted Vegetables & Vermicelli in F Supreme Soup	\$24.8
I19 Braised Eggplant with Minced Pork in Casserole	\$22.8
I20 Steamed Eggplant with Preserved Cabbages & Minced Pork	\$20.8
I21 Sautéed Beans with Eggplant & Preserved Vegetables ¶	\$20.8
I22 Stir Fried Chinese Broccoli with Dried Fish	\$22.8
I23 Poached Seasonal Vegetable with Conpoy	\$22.8







J01 Signature Pan Fried Egg Noodles & Vermicelli with Assorted Seafood	\$34.8
J02 Egg Noodles in Supreme Soup with Abalone, Sea Cucumber, Shrimp & Scallop { Regular }	} \$38.8
J03 E-fu Noodles in Supreme Soup with Fresh Crabmeat	\$34.8
J04 Braised E-fu Noodles with Fresh Crabmeat	\$32.8
J05 Braised E-fu Noodles with Assorted Mushrooms & Black Truffle 💗	\$24.8
J06 Pan Fried Egg Noodles with Assorted Meats & Seafood	\$30.8
J07 Stir Fried Rice Noodles with Sliced Beef & Chives	\$24.8
J08 Stir Fried Rice Noodles with Assorted Seafood in XO Sauce)	\$32.8
J09 Fried Rice Noodles with Shrimp & Egg	\$26.8
J10 Fried Rice with Shrimp & Conpoy	\$28.8
J11 Signature Assorted Seafood Fried Rice	\$26.8
112 Fried Rice with Assorted Seafood Fag White & Connov	\$26.8





J13 Fried Rice with Diced Chicken & Assorted Seafood	\$26.8
J14 Fried Rice with Shrimp in Cream Sauce & Shredded Chicken in To	omato Sauce \$28.8
J15 Fried Rice with Minced Beef & Shredded Lettuce	\$22.8
J16 Fried Rice with Minced Fish & Pine nut 🌙 🊕	\$24.8
J17 Fried Glutinous Rice with Preserved Meats & Conpoy	\$26.8
J18 Fried Multi Grains with Raisins 💝	\$24.8
J19 Fried Vermicelli with Barbecued Pork, Shrimp & Curry	\$22.8
J20 Pan Fried Vermicelli with Beef, Bitter Melon & Black Bean Sauce	\$22.8
J21 Fried Vermicelli with Assorted Seafood, Chili & Crispy Garlic	\$24.8
J22 Thick Vermicelli in Tom Yum Soup with Sliced Beef	(Bowl) \$12.8
J23 Poached Rice in Soup with Oyster & Minced Pork	(Regular) \$24.8 (Bowl) \$14.8
323 rodened rice in 30dp with Oyster & winteed ronk	(Regular) \$28.8
J24 Sichuan Noodles in Soup with Minced Pork & Peanuts 🃣)	(Bowl) \$13.8
	(Regular) \$26.8
J25 Egg Noodles in Supreme Soup with Shredded Ham	(Bowl) \$11.8
	(Regular) \$22.8

\$1098

E02 Double-boiled Winter Melon Soup with Fresh Crabmeat & Assorted Seafood	\$108
E03 Double-boiled Duck Soup with Salty Lemon	\$128
E04 Double-boiled Francolinus Soup with Sea Coconut & Fritillaria Cirrhosa	\$138
E05 Double-boiled Silky Chicken & Fish Maw Soup with Papaya & Almond Milk	\$168
E06 Double-boiled Silky Chicken & Whelk Soup with Ficus	\$108
E07 Double-boiled Duck & Whelk Soup with Morel Mushroom & Dendrobium	\$168
E08 Double-boiled Trionychoidea & Whelk Soup with Sea Cucumber & Dried Longan	\$148
E09 Double-boiled Silky Chicken & Conch Soup with Ginseng	\$108
E10 Double-boiled Crocodile Soup with Fritillaria Cirrhosa & Sea Coconut	\$148

E01 Double-boiled "Buddha Jumps Over The Wall"

	K01 Double-boiled Egg White in Fresh Papaya	{ Per Person }	\$18.8
	K02 Baked Sago Pudding with Lotus Seed Paste	{ Per Person }	\$9.8
	K03 Double-boiled Swallow Nest with Coconut Milk	{ Per Person }	\$30.8
	K04 Double-boiled Swallow Nest with Snow Lotus & Red Dates	{ Per Person }	\$28.8
	K05 Double-boiled Egg White, Milk & Ginger	{ Per Person }	\$7.8
மீ	K06 Deep Fried Milk Rolls (8 pcs)		\$16.8
	K07 Steamed Longevity Peach Buns (1 dozen)		\$22.8





SET DINNER FOR 6

Double Lobsters & Peking Duck Set for 6 \$218 + Tax (Cash Payment Only) \$198 + Tax (VIP)

Stir Fried Double Lobsters with Scallions & Ginger

Crispy Roasted Peking Duck with Chinese Pan Cakes

Stir Fried Shredded Duck with Lettuce Cups

Sweet & Sour Pork with Blueberry

Stir Fried Fish Fillet with Vegetables

Poached Vegetable with Supreme Soup & Garlic

Seafood Set for 6 \$298 + Tax (Cash Payment Only) \$268 + Tax (VIP)

Stir Fried Lobsters & Pumpkin with Salty Egg Yolk (3 lb)

Curry Crab (Additional \$6 for Naan Bread)

Steamed Eel with Black Bean Sauce

Poached Clam & Shrimp with Vermicelli & Supreme Broth

Free Range Chicken Marinated in Conpoy Sauce (Half)

Stir Fried Snow Pea Leaves & Mushroom with Abalone Sauce

Abalone & Seafood Set for 6 \$418 + Tax (Cash Payment Only) \$388 + Tax (VIP)

Braised Swallow Nest with Diced Seafood in Premium Broth

(Addition \$32 for changing to Braised Shark's Fin Soup with Diced Seafood)

Braised Abalone & Premium Mushroom with Oyster Sauce (6pcs)

Stir Fried Jumbo Lobster with Herbs & Cognac (4 lb)

Honey Glazed Oyster with Garlic

Steamed Green Bass with Scallions & Ginger

Boiled Free Range Chicken & Vegetable with Supreme Soup (Half)

King Crab Set for 6 \$598 + Tax (Cash Payment Only) \$568 + Tax (VIP)

Assorted Seafood, Fish Maw & Conpoy Soup

King Crab (6 lb) served in 4 Courses:

Steamed King Crab's Legs with Vermicelli & Garlic

Stir Fried King Crab with Maggi Sauce & Mushroom

Braised King Crab's Meat with Snow Pea Leaves

King Crab's Roe Fried Rice

Free Range Chicken Marinated in Dark Soy Sauce (Whole)





SET DINNER FOR 8

Lobster & Peking Duck Set for 8 \$318 + Tax (Cash Payment Only) \$298 + Tax (VIP)

Fish Maw & Sweet Corn Soup

Crispy Roasted Peking Duck with Chinese Pan Cakes

Stir Fried Shredded Duck with Lettuce Cups

Steamed Lobsters with Vermicelli & Garlic (4pcs)

Stir Fried Beef with Mushroom & Scallions

Stir Fried Fish Fillet with Vegetables & Chinese Yam

Free Range Chicken Marinated in Conpoy Sauce (Whole)

Poached Vegetable with Supreme Soup & Garlic

Green Bass, Lobster & Crab Set for 8 \$468 + Tax (Cash Payment Only) \$438 + Tax (VIP)

Barbecued Suckling Pig & Shredded Jelly Fishes

Crabmeat & Fish Maw Soup

Stir Fried Jumbo Lobster with Maggi Sauce (4 lb)

Stir Fried Double Crabs & Pumpkin with Salty Egg Yolk

Steamed Green Bass with Scallions & Ginger

Free Range Chicken Marinated in Conpoy Sauce (Whole)

Poached Snow Pea Leaves in Supreme Broth

Lobster's Roe Fried Rice

Abalone & Jumbo Lobster Set for 8 \$568 + Tax (Cash Payment Only) \$538 + Tax (VIP)

Braised Swallow Nest with Diced Seafood in Premium Broth (Addition \$42 for changing to Braised Shark Fin Soup with Diced Seafood)

Braised Abalone & Premium Mushroom with Oyster Sauce (8pcs)

Jumbo Lobster (10 lb) served in 3 Courses:

Black Pepper Lobster with Vermicelli in Casserole

Stir Fried Jumbo Lobster's Legs with Chilli & Dried Fish

Steamed Egg with Jumbo Lobster's Roe & Clam

Stir Fried Sea Cucumber with Scallions

Steamed Green Bass with Scallions & Ginger

Boiled Free Range Chicken & Vegetable with Supreme Soup (Whole)

King Crab & Lobster Set for 8 \$938 + Tax (Cash Payment Only) \$898 + Tax (VIP)

Braised Swallow Nest with Diced Seafood in Premium Broth (Addition \$42 for changing to Braised Shark's Fin Soup with Diced Seafood)

King Crab (7 lb) served in 3 Courses:

Steamed King Crab's Legs with Vermicelli & Garlic

Stir Fried King Crab with Maggi Sauce & Mushroom

Stir Fried King Crab's Roe with Scrambled Egg & Fish Maw

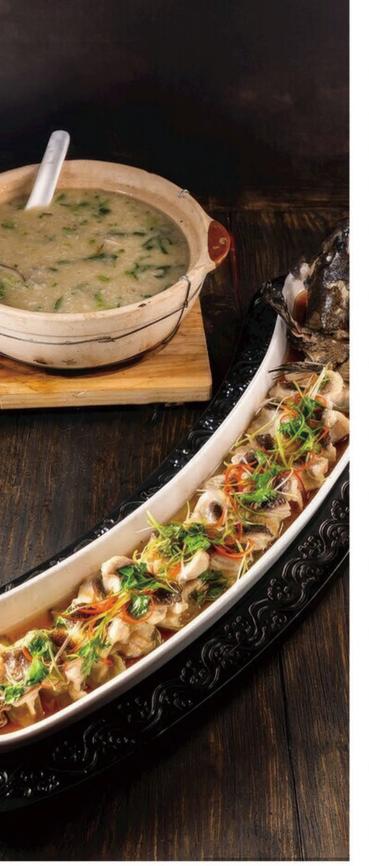
Stir Fried Jumbo Lobster with Chilli & Dried Fish (4 lb)

Free Range Chicken Marinated in Dark Soy Sauce (Whole)

Stir Fried Snow Pea Leaves & Mushroom with Abalone Sauce

E-Fu Noodles in Pumpkin Soup with Egg White





SET DINNER FOR 10

Suckling Pig & Seafood Set for 10 \$528 + Tax (Cash Payment Only) \$498 + Tax (VIP)

Barbecued Suckling Pig & Shredded Jelly Fishes

Crispy Roasted Peking Duck with Chinese Pan Cakes

Stir Fried Shredded Duck with Lettuce Cups

Assorted Seafood, Fish Maw & Conpoy Soup

Stir Fried Lobsters & Pumpkin with Salty Egg Yolk (3 lb)

Stir Fried Double Crabs with Scallions & Ginger

Steamed Double Green Bass with Scallions & Ginger

Poached Snow Pea Leaves in Supreme Broth

Seafood Fried Rice

Braised E-Fu Noodles with Mushroom & Truffle

Abalone & Jumbo Lobster Set for 10 \$838 + Tax (Cash Payment Only) \$798 + Tax (VIP)

Barbecued Suckling Pig & Shredded Jelly Fishes

Deep Fried Shrimp Balls (10pcs)

Braised Swallow Nest with Diced Seafood in Premium Broth

(Additional \$48 for substitute to Braised Shark Fin Soup with Diced Seafood)

Braised Abalone & Premium Mushroom with Oyster Sauce (10pcs)

Jumbo Lobster (10 lb) served in 2 Courses:

Baked Lobster with Assorted Mushrooms & Creamy Butter Sauce

Stir Fried Jumbo Lobster's Legs with Chilli & Dried Fish

Steamed Double Green Bass with Scallions & Ginger

Free Range Chicken Marinated in Conpoy Sauce (Whole)

Fried Rice with Egg White & Diced Seafood

Braised E-Fu Noodles with Crabmeat





King Crab & Jumbo Lobster Set for 10 \$1388 + Tax (Cash Payment Only) \$1288 + Tax (VIP)

King Crab (8 lb) served in 4 Courses:

Braised Shark Fin Soup with Fish Maw & King Crab's Meat

Steamed King Crab's Legs with Vermicelli & Garlic

Stir Fried King Crab with Chilli & Dried Fish

Steamed Egg with King Crab's Roe, Clam & Conpoy

Jumbo Lobster (10 lb) served in 2 Courses:

Stir Fried Jumbo Lobster with Egg White

Stir Fried Jumbo Lobster's Legs with Maggi Sauce & Mushroom

Steamed Double Green Bass with Scallions & Ginger

Boiled Free Range Chicken & Vegetable with Supreme Soup (Whole)

Glutinous Rice with Preserved Meats & Conpoy

Signature Seafood Fried Noodles