



新年意头菜
LUNAR NEW YEAR
SET MENU

Lunch 11:30am to 2:30pm | Dinner 6:00pm to 10:00pm

五位 \$1,288⁺⁺ (5 pax), 十位 \$2,288⁺⁺ (10 pax)



健康長壽宴

健康長壽齊撈生

金槍魚, 三文魚籽撈生

Toro (Japanese Tuna), Salmon Roe "Lo Hei" Yu Sheng

金碧輝煌三式拼

粟米餅煎鵝肝, 黃金百花釀帶子拼蔥油紅螯頭

Pan Fried Foie Gras, Crispy Corn Biscuit Deep Fried Stuffed Scallop, Prawn Paste
Chilled Marinated Jelly Fish, Scallion Oil

遨遊萬裡官燕盞

雞油菌安心雞海螺燉官燕

Double-boiled Superior Bird's Nest, Sea Whelk, Chicken, Chanterelle Mushroom

華廳精選盆菜

Hua Ting Fortune Pot "Pen Cai"

8頭鮑魚, 魚肚, 南美遼參, 瑤柱甫, 生蝦, 生曬蠔豉, 燒鴨, 腩肉, 花菇, 津白,
白蘿蔔, 髮菜, 雲耳

8-head Abalone, Fish Maw, Sea Cucumber, Dried Scallop, Prawn, Dried Oyster, Roasted Duck,
Pork Belly, Japanese Mushroom, Chinese Cabbage, White Radish, Black Moss, Fungus

豐衣足食爛米粉

芙蓉生拆蟹肉爛米粉

Braised Rice Vermicelli, Crab Meat, Egg White

家肥屋潤慶團圓

紅蓮燉雪蛤湯圓拼芋頭炸年糕

Double-boiled Hashima, Red Date, Glutinous Rice Ball Deep Fried Nian Gao, Toro

Menu items are subject to change according to seasonality and availability
Prices are subject to 10% service charge and prevailing government taxes



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十位 \$1,288⁺⁺ (10 pax) (from 13 Feb 2024 onwards)



生財順景齊撈生
黃尾魚炸魚皮撈生
Hamachi (Japanese Yellow Tail), Crispy Fish Skin "Lo Hei" Yu Sheng

國春行好運
櫻花蝦炒蝦球時菜
Sautéed Prawn, Sakura Shrimp, Seasonal Vegetable

萬寶聚滿盆
瑤柱雞絲燴燕窩
Stewed Bird's Nest, Conpoy, Shredded Chicken

金雞迎接新春
避風塘吊燒雞
Roasted Chicken, Crispy Garlic, Chilli

發財鮑好市
髮菜煎金蠔扣原隻紅燜8頭鮑時菜
Braised 8-head Abalone, Dried Oyster, Black Moss, Seasonal Vegetable

年年慶有餘
清蒸筍殼魚
Steamed Soon Hock, Superior Soya Sauce

金銀堆滿屋
生炒臘味糯米飯
Glutinous Rice, Wind Dried Meat

合家慶團圓
蓮子紅豆沙湯圓
Red Bean Dessert Soup, Glutinous Rice Ball, Lotus Seed

福星常高照
芋頭炸年糕
Deep Fried Nian Gao, Taro

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十位 \$1,388⁺⁺ (10 pax) (available on 9, 10, 11, 12 Feb 2024)



生財順景齊撈生

黃尾魚炸魚皮撈生

Hamachi (Japanese Yellow Tail), Crispy Fish Skin "Lo Hei" Yu Sheng

國春行好運

櫻花蝦炒蝦球時菜

Sautéed Prawn, Sakura Shrimp, Seasonal Vegetable

萬寶聚滿盆

瑤柱雞絲燴燕窩

Stewed Bird's Nest, Conpoy, Shredded Chicken

金鴨迎接新春

華廳招牌愛爾蘭脆皮烤鴨

Signature Irish Roasted Duck

發財鮑好市

髮菜煎金蠔扣原只紅燜6頭鮑時菜

Braised 6-head Abalone, Dried Oyster, Black Moss, Seasonal Vegetable

年年慶有餘

清蒸筍殼魚

Steamed Soon Hock, Superior Soya Sauce

金銀堆滿屋

生炒臘味糯米飯

Glutinous Rice, Wind Dried Meat

合家庆团圆

蓮子紅豆沙汤圆拼芋頭炸年糕

Red Bean Dessert Soup, Glutinous Rice Ball, Lotus Seed Deep Fried Nian Gao, Taro

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LUNAR NEW YEAR
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Lunch 11:30am to 2:30pm | Dinner 6:00pm to 10:00pm

十位 \$1,688⁺⁺ (10 pax)



萬事如意齊撈生
原隻鮑魚黃尾魚撈生
Abalone, Hamachi (Japanese Yellow Tail) "Lo Hei" Yu Sheng

金鴨迎接新春
華廳招牌愛爾蘭脆皮烤鴨
Signature Irish Roasted Duck

事事皆如意
花膠榆耳燴燕窩
Stewed Bird's Nest, Fish Maw, Elm Ear Mushroom

黃金千萬兩
避風塘秘製肉骨+-
Deep Fried Pork Rib, Chilli, Garlic

升官添發財
髮菜日本刺參扣花菇時菜
Braised Japanese Spiky Sea Cucumber, Shiitake Mushroom, Black Moss, Seasonal Vegetable

嘻哈皆欢笑
豉油皇煎大虎蝦
Pan-fried King Tiger, Superior Soya Sauce

金銀堆滿屋
生炒臘味糯米飯
Glutinous Rice, Wind Dried Meat

合家庆团圆
蓮子紅豆沙湯圓拼芋頭炸年糕
Red Bean Dessert Soup, Glutinous Rice Ball, Lotus Seed Deep Fried Nian Gao, Taro

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十位 \$1,988 (10 pax)



金滿玉堂齊撈生

黃尾魚香脆炸銀魚撈生

Hamachi (Japanese Yellow Tail), Crispy Whitebait "Lo Hei" Yu Sheng

欣欣向榮三式拼

柚子芥末蝦球, 粟米餅煎鵝肝, 蔥油紅螯頭

Deep Fried Prawn, Wasabi Mayonnaise, Pomelo Pan Fried Foie Gras,
Crispy Corn Biscuit Chilled Marinated Jelly Fish, Scallion Oil

竹報平安官燕盞

野生竹筴扒官燕

Superior Bird's Nest, Wild Bamboo Pith

望子成龍玉帶子

金瑤炒帶子時菜

Sautéed Scallop, Conpoy, Seasonal Vegetable

富貴有餘筍殼魚

清蒸筍殼魚

Steamed Soon Hock, Superior Soya Sauce

遍地黃金黑豚粒

雞腿菇彩椒煮黑豚粒

Sautéed Kurobuta Pork, King Oyster Mushroom, Capsicum

眾人共享6頭鮑

鮑汁原隻紅燜6頭鮑稻庭麵

Braised Inaniwa Udon, 6-head Abalone

家肥屋潤慶團圓

紅蓮燉雪蛤湯圓拼芋頭炸年糕

Double-boiled Hashima, Red Date, Glutinous Rice Ball, Deep Fried Nian Gao, Taro

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Lunch 11:30am to 2:30pm | Dinner 6:00pm to 10:00pm

十位 \$2,888⁺⁺ (10 pax)



飛黃騰達齊撈生
金槍魚黃尾魚香脆炸銀魚撈生
Toro (Japanese Tuna), Hamachi (Japanese Yellow Tail), Crispy Whitebait "Lo Hei" Yu Sheng

竹報平安官燕盞
野生竹笙扒官燕
Superior Bird's Nest, Wild Bamboo Pith

豪氣雲天片皮豬
金陵片皮豬全體
Golden Suckling Pig

一本萬利海上鮮
清蒸海東星斑
Steamed Star Garoupa, Superior Soya Sauce

四季平安鮑好市
髮菜煎金蠔扣南非4頭鮑時菜
Braised 4-head South African Abalone, Dried Oyster, Black Moss, Seasonal Vegetable

吉星高照乳豬件
椒鹽乳豬件
Salt and Pepper Suckling Pig

福如東海龍蝦麵
薑蔥開邊波士頓龍蝦焗生麵
Stewed Boston Lobster, Spring Onion, Ginger, Egg Noodle

家肥屋潤慶團圓
紅蓮燉雪蛤湯圓拼芋頭炸年糕
Double-boiled Hashima, Red Date, Glutinous Rice Ball Deep Fried Nian Gao, Taro

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新年意头菜
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十位 \$3,888⁺⁺ (10 pax)



生意興隆齊撈生

金槍魚黃尾魚三文魚籽撈生

Toro (Japanese Tuna), Hamachi (Japanese Yellow Tail), Salmon Roe "Lo Hei" Yu Sheng

金銀滿載佛跳牆

官燕海味佛跳牆

Buddha Jumps Over The Wall, Superior Bird's Nest, South African 4-head Abalone, Sea Treasure

一鳴驚人片皮豬

金陵片皮豬全體

Golden Suckling Pig

百業騰飛澳龍蝦 避風塘炒澳洲龍蝦

Wok-fried Australian Lobster, Crispy Garlic, Chilli

百子千孫和牛粒

岩鹽香煎日本和牛粒

Pan-fried Diced Wagyu Beef, Rock Salt

年年有魚蘇丹魚

清蒸蘇丹魚

Steamed Sultan Fish, Superior Soya Sauce

富貴平安豬柳面

雪菜銀芽豬柳燜生麵

Stewed Egg Noodle, Pork, Beansprout, Preserved Vegetable

甜甜蜜蜜慶團圓

龍皇杏仁露雪蛤湯圓拼芋頭炸年糕

Almond Cream, Hashima, Glutinous Rice Ball Deep Fried Nian Gao, Taro

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龍馬精神齊撈生
澳洲龍蝦刺身撈生
Australian Lobster "Lo Hei" Yu Sheng

鴻運當頭南乳豬
南乳去骨豬
Suckling Pig, Fermented Beancurd Paste

財源滾滾官燕盞
鱈龍黑魚籽煎北海道帶子扒官燕
Superior Bird's Nest, Oscietra Caviar, Hokkaido Scallop

招財進寶南非鮑
髮菜脆皮花膠扣南非22頭乾鮑時菜
Braised South African 22-head Dried Abalone, Crispy Fish Maw, Black Moss, Seasonal Vegetable

富貴有餘海鮮
清蒸海東星斑
Steamed Star Garoupa, Superior Soya Sauce

平步青雲和牛扒
岩鹽香煎日本和牛扒
Pan Fried Wagyu Beef, Rock Salt

步步高升龍蝦面
龍蝦頭爪拆肉芙蓉焗稻庭面
Stewed Inaniwa Udon, Lobster, Egg White

甜甜蜜蜜慶團圓
龍皇杏仁露雪蛤湯圓拼芋頭炸年糕
Almond Cream, Hashima, Glutinous Rice Ball Deep Fried Nian Gao, Taro

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十位 \$6,888⁺⁺ (10 pax)



榮華富貴齊撈生
金槍魚撈生

Toro (Japanese Tuna) "Lo Hei" Yu Sheng

新春賀歲片皮豬
金陵片皮豬全體
Golden Suckling Pig

大展宏圖官燕盞
生拆蟹黃蟹肉扒官燕
Superior Bird's Nest, Crab Roe, Crab Meat

富貴有餘忘不了
清蒸忘不了
Steamed Empurau, Superior Soya Sauce

生財順景南非鮑
髮菜日本刺身扣南非22頭乾鮑時菜
Braised South African 22-head Dried Abalone, Japanese Spiky Sea Cucumber, Black Moss, Seasonal Vegetable

遍地黃金和牛粒
岩鹽香煎日本和牛粒
Pan-fried Diced Wagyu Beef, Rock Salt

萬貫纏身龍蝦飯
黑松露糯米飯炒澳洲龍蝦
Sautéed Australian Lobster, Glutinous Rice, Black Truffle

甜甜蜜蜜慶團圓
龍皇杏仁露雪蛤湯圓
Almond Cream, Hashima, Glutinous Rice Ball

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\$118⁺⁺ per person
(pre order 3 days in advance is require)



MUSLIM SET

Stuffed Beancurd with Asian Vegetable, Prawn in Peanut Sauce

Soto Ayam with Potato and Carrot

Fresh Broccoli with Hokkaido Scallop

Wok-fried Prawn with Celery

Crispy Roasted Chicken with Nonya Acar Pickle

Steamed Cod Fish with Superior Soy Sauce

Pineapple Fried Rice

Mango Puree, Sago and Pomelo

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