



HUA TING

## FESTIVE SET MENU

24, 25, 31 DEC 2023 & 1 JAN 2023  
FROM 11:30 AM - 2:30 PM AND 6:00 PM - 10:00 PM



西施汁火鸡伴法国冰菜

Roasted Turkey, plum sauce  
French Ice Lettuce

翠盏玉带炒鲜奶燕窝

Sautéed Bird's Nest, scallop, fresh milk, lettuce

冬菜秋耳蒸笋壳扒

Steamed Soon Hock Fillet, fungus, preserved cabbage

陈皮豆豉三葱煮美国牛柳粒

American Diced Beef, black bean sauce, chen-pi

浓鸡汤南非10头鲍焖面线

Braised Mee Sua, 10-head South African abalone, chicken broth

桃胶龙皇杏仁茶

Double-boiled Almond Cream, peach gum, egg white

\$138<sup>++</sup>

per pax

Min. 2 to dine

*Prices are subject to 10% service charge and government taxes*



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蜜汁西班牙黑豚叉烧, 鲟龙鱼子和风煎元贝拼芥末百合皇冰菜

Spanish Iberico Pork "Char Siew"

Pan-fried Scallop, Oscietra caviar, soy sesame dressing

Chilled French Ice Lettuce, lily bulb, wasabi dressing

云南松茸菇安心鸡炖花胶

Double-boiled Fish Maw Soup, chicken, Yunnan matsutake mushroom

金银蒜蒸开边本地龙虾

Steamed Local Lobster, garlic

红焖6头鲍鱼伴翠玉豆腐

Braised 6-head South African Abalone, homemade emerald tofu

姜葱火鸡柳焖面卜

Braised Turkey Mee Pok, spring onion, ginger

桃胶龙皇杏仁茶

Double-boiled Almond Cream, peach gum, egg white

\$168<sup>++</sup>  
per pax

Min. 2 to dine

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招牌爱尔兰脆皮烧鸭

Hua Ting Signature Irish Roasted Duck

樱花虾炒带子虾球伴西兰花

Sautéed Scallop, prawn, sakura shrimp, broccoli

瑶柱鸡丝烩燕窝

Stewed Bird's Nest, conpoy, chicken

避风塘炸肉骨

Deep-fried Pork Rib, crispy garlic, chilli

冬菜秋耳蒸笋壳鱼

Steamed Soon Hock, fungus, preserved cabbage

红焖6头鲍鱼伴鸡脾菇时菜

Braised 6-head South African Abalone, king oyster mushroom,  
seasonal green

桂花生拆蟹肉干炒面线

Wok-fried Mee Sua, crab meat, egg

桃胶柚子甘露冻

Mango Sago, peach gum, pomelo

**\$1188<sup>++</sup>**

10 persons

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陈年普洱熏片皮鸭

Smoked Aged Pu-er Peking Duck

方鱼彩椒炒虎虾球莴笋

Sautéed Tiger Prawn, capsicum, asparagus lettuce, dried sole fish

云南松茸菇安心鸡炖花胶

Double-boiled Fish Maw Soup, chicken, Yunnan matsutake mushroom

和风野菌黑豚肉宝盒

Kurobuta Pork, wild mushroom, soy sesame dressing

红焖6头鲍鱼伴煎鹅肝时蔬

Braised 6-head South African Abalone, foie gras, seasonal green

清蒸黑金巴丁鱼

Steamed Pating Fish, superior soya sauce

有机黑松露酱煎元贝伴面线

Braised Mee Sua, scallop, black truffle sauce

桃胶柚子甘露冻

Mango Sago, peach gum, pomelo

**\$1488<sup>++</sup>**

10 persons

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