



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

Deep Fried Chicken with 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

Braised American Diced Beef, Onion, Black Bean Sauce, Preserved Tangerine Peel

浓鸡汤南非10头鲍焖面线

Braised Vermicelli, 10-head South African Abalone, Supreme Chicken Stock

桃胶龙皇杏仁茶

Double Boiled Almond Cream, Peach Gum

\$138⁺⁺ per pax

Min. 2 to dine

Complimentary glass of champagne per guest

Prices are subject to service charge and prevailing 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
Charcoal Grilled Spanish Iberico Pork "Char Siew"
Pan Fried Scallop, Oscietra Caviar
Chilled Ice Lettuce, King Lily Bulbs, Wasabi Dressing

B 云南松茸菇安心鸡炖花胶
Double Boiled Fish Maw Soup, French Chicken, Yunnan Shimeiji Mushroom

金银蒜蒸开边本地龙虾
Steamed Local Lobster, Minced Garlic

红焖6头鲍鱼伴翠玉豆腐
Braised Homemade Emerald Tofu, 6-head South African Abalone

姜葱火鸡柳焖面卜
Braised Noodles, Chicken Fillet, Spring Onion, Ginger

桃胶龙皇杏仁茶
Double Boiled Almond Cream, Peach Gum

\$168⁺⁺ per pax

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招牌爱尔兰脆皮烧鸭

Hua Ting Signature Irish Crispy Roasted Duck

瑶柱鸡丝烩燕窝

Braised Bird's Nest, Conpoy, Shredded Chicken

樱花虾炒带子虾球伴西兰花

Sautéed Scallop, Prawn, Sakura Shrimp, Broccoli

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, Mushroom, Seasonal Green

桂花生拆蟹肉干炒面线

Wok Fried Vermicelli, Crab Meat, Scrambled Eggs

桃胶柚子甘露冻

Chilled Mango Sago, Peach Gum, Pomelo

\$1188⁺⁺

10 persons

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陈年普洱熏片皮鸭

Smoked Peking Duck, Aged Pu-Erh, Yuzu Sauce

云南松茸菇安心鸡炖花胶

Double-boiled Fish Maw Soup, French Chicken, Yunnan Shimeiji Mushroom

方鱼彩椒炒虎虾球莴笋

Sautéed Tiger Prawn, Capsicum, Asparagus, Lettuce, Dried Sole Fish

和风野菌黑豚肉宝盒

Pan Fried Kurobuta Pork, Wild Mushroom

清蒸黑金巴丁鱼

Steamed Pating Fish, Superior Soya Sauce

红焖6头鲍鱼伴煎鹅肝时蔬

Braised 6-head South African Abalone, Pan Fried Foie Gras, Seasonal Green

有机黑松露酱煎元贝伴面线

Braised Vermicelli, Pan Fried Scallop, Organic Black Truffle Sauce

桃胶柚子甘露冻

Chilled Mango Sago, Peach Gum, Pomelo

\$1488⁺⁺

10 persons

Complimentary glass of champagne per guest

Prices are subject to service charge and prevailing government taxes



HUA TING

COUNTDOWN SET MENU

31 DEC 2023
6:00 PM - 10:00 PM



陳醋紅蜆頭,黑魚子煎元貝拼冰菜桂花蕃茄仔
Chilled Marinated Jelly Fish, Aged Vinegar
Pan Fried Scallop, Oscietra Caviar
Chilled Marinated Tomato, Osmanthus, Ice French Lettuce

浓鸡汤大闸蟹粉芙蓉燕窝
Braised Bird's Nest, Hairy Crab Roe, Egg White, Supreme Chicken Stock

石窩火焰焗鱸魚扒
Flamed Sea Perch Fillet, Hot Stone Bowl

香煎野菌黑豚宝盒
Pan Fried Kurobuta Pork, Wild Mushrooms

鮑汁扣8頭鮑魚稻庭麵
Stewed Inaniwa Udon, 8-head Abalone, Abalone Sauce

桃膠龍皇杏仁茶
Almond Cream, Peach Gum

\$168⁺⁺ per pax

(includes NYE countdown party at Hotel Lobby and 2 house pour drinks)

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