



## 8 Course Lunar New Year Lunch Set Menu

Salmon Yusheng with Gold Leaf

Braised Dried Scallop, Crabmeat, Winter Melon Soup

Deep-fried Sweet and Sour Sea Bass

Crispy Roast Chicken with Crackers

Deep-fried Prawn with "Zhe Jiang" Vinegar

Braised Dried Scallop with Mushroom & Seasonal Vegetables

Braised Ee-Fu Noodles with Yellow Chive

Chilled Honeydew Sago

**S\$ 588.00nett per table of 10 persons**



Menu is only available for dining in the ballrooms. Menu listed above contains no pork or lard.  
Prices indicated above are inclusive of 10% service charge and 7% prevailing government taxes.



## 8 Course Lunar New Year Dinner Set Menu A

Salmon Yusheng with Gold Leaf

Braised Dried Scallop and Yellow Chive Soup

Sautéed Prawn and Phoenix Clam with Spicy Sauce

Crispy Roast Chicken with Crackers

Steamed Sea Bass in Hong Kong Style

Braised Bamboo Pith, Dried Scallop with Mushroom  
& Seasonal Vegetables

Fried Rice with Octopus and Diced Chicken in Abalone Sauce

Sweet Red Bean Soup with Lotus Seed and Dried Lily Bulb

**S\$ 688.00nett per table of 10 persons**



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Prices indicated above are inclusive of 10% service charge and 7% prevailing government taxes.



## 8 Course Lunar New Year Dinner Set Menu B

Salmon Yusheng with Gold Leaf

Braised Bird's Nest, Dried Scallop and Winter Melon Soup

Deep-fried Prawn with Wasabi Sauce

Crispy Roast Chicken with Crackers

Deep-fried Soon Hock in Superior Soya Sauce

Braised Whole Baby Abalone with "Bai Ling" Mushroom  
& Seasonal Vegetables

Fried Rice with Octopus and Diced Chicken in Abalone Sauce

Sweet Red Bean Paste with Sesame Dumpling

**S\$ 788.00nett per table of 10 persons**



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