

Tel: 6357 3338 / 339

Elevate the festivities by having family reunion meals filled with specially crafted auspicious dishes, ushering in everlasting fortune and happiness! Among the diverse menu options available for your indulgence, you will find heart-warming dishes bringing you traditional flavours with a modern touch. Make your reservations now for an exquisite dining experience.

Prosperity Yu Sheng 鱼生

Available from Date 16 January to 12 February 2025.

Lobster and Abalone Yu Sheng 龙马精神鲍捞起(龙虾、鲍鱼)

\$108 w/GST (Small) | \$188 w/GST (Large)

Abalone and Salmon Yu Sheng 福气满满鲍捞起(鲍鱼、三文鱼) \$88 w/GST (Small) | \$148 w/GST (Large)

Salmon and Crispy Fish Skin Yu Sheng

如意双鱼捞起(三文鱼、脆鱼皮) \$58 w/GST (Small) | \$88 w/GST (Large)

Deep-fried Enoki Mushroom, Vegetarian Abalone, shredded Apple Yu Sheng

平安如意捞起

\$48 w/GST (Small) | **\$78** w/GST (Large)

Set Menus

The Endless Fortune Set 财运亨通套餐 \$1,888 w/GST for 10 persons

The Auspicious Set 如意吉祥套餐 \$1,388 w/GST for 10 persons

The Blessing Set 福星高照套餐 \$1,088 w/GST for 10 persons

Happiness Set 喜临门套餐

\$118 w/GST per person (Minimum 2 persons)

Abundance Vegetarian Set 金玉素食套餐 \$78 w/GST per person

Chinese New Year a la carte menu, dim sum menu and set menus are available from 16 January to 12 February 2025.

Reunion Dinner

Chinese New Year's Eve Reunion Dinner at
The Chinese Restaurant • Tuesday, 28 January 2025

1st seating: 6:00pm to 8:00pm 2nd seating: 8:30pm to 10:30pm

Chinese New Year's Eve Reunion Dinner at
The Dunearn Ballroom • Tuesday, 28 January 2025

The Auspicious Set 如意吉祥套餐 \$1,388 w/GST for 10 persons

The Blessing Set 福星高照套餐 \$1,088 w/GST for 10 persons

Lion Dance performance at 7.00pm. One seating at 7:00pm only.





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The Endless Fortune Set

财运亨通套餐

Abalone and Salmon Yu Sheng

鲍鱼、三文鱼捞起 (福气满满鲍捞起)

Double-boiled Shark Fin with Dried Scallop and Fish Maw in Shark Cartilage Soup

浓汤干贝花胶炖翅 (金玉满华堂)

Baked Lobster with Cheese and Supreme Stock 芝士上汤焗龙虾(哈哈大笑)

Braised Abalone with Dried Oyster and Truffle Fortune Bag 松露福袋鲍好市(包悠发财)

Steamed Soon Hock with Supreme Soya Sauce 港式蒸顺壳(年年有余)

Braised Mala Pig Trotter with Black Moss 发财麻辣烧元蹄(一鸣惊人)

Steamed Fragrant Rice with Chinese Sausage served in Claypot

腊味沙煲饭 (丰衣足食)

Homemade Almond Cream with Glutinous Rice Ball and Hasma

雪蛤汤丸杏仁茶 (甜甜蜜蜜)

Nian Gao coated with Grounded Peanut and Grated Taro 金沙芋丝贺年糕(团圆美满)

\$1,888 w/GST for 10 persons





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The Auspicious Set

如意吉祥套餐

Abalone and Salmon Yu Sheng 鲍鱼、三文鱼捞起(福气满满鲍捞起)

Braised Shark Fin Soup with Dried Scallop and shredded Chicken

红烧干贝鸡丝翅 (富贵吉祥)

Braised 6-head Abalone with Dried Oyster and Black Moss in Brown Sauce

发财金蚝六头大吉鲍 (财源广进)

Steamed Soon Hock with Cordyceps Flower and Black Fungus

虫草花云耳蒸顺壳 (年年有余)

Roasted Duck

明炉脆皮烧鸭 (包您发财)

Poached Prawn with Herbal Soup and Chinese Wine 花雕药膳灼海虾(哈哈大笑)

Stir-fried Glutinous Rice with Preserved Meat 腊味糯米饭(丰衣足食)

Yam with Ginkgo Nuts and Coconut Milk 银果椰汁芋泥(甜甜蜜蜜)

Nian Gao coated with Grounded Peanut and Grated Taro 金沙芋丝贺年糕(团圆美满)

\$1,388 w/GST for 10 persons





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The Blessing Set

福星高照套餐

Salmon and Crispy Fish Skin Yu Sheng 新春三文鱼、脆鱼皮捞起(新春如意)

Braised Lobster with Dried Scallop and shredded Chicken in Thick Broth

龙虾干贝鸡丝羹 (金银满屋)

Wok-fried Prawn and Sweet Pea with X.O. Chilli Sauce X.O. 酱爆虾球甜豆 (哈哈大笑)

Braised Whole Abalone with Flower Mushroom and Black Moss in Oyster Sauce

蚝皇发财花菇大吉鲍鱼 (包您发财)

Roasted Chicken with Crispy Garlic 蒜香脆皮烧鸡(财运亨通)

Steamed Soon Hock with Light Soya Sauce 清蒸顺壳鱼(年年有余)

Stir-fried Glutinous Rice with Preserved Meat and Peanut 花生腊味糯米饭(丰衣足食)

Chilled Cream of Mango with Sago and Pomelo 杨枝美甘露(甜甜蜜蜜)

Nian Gao coated with Grounded Peanut and Grated Taro 金沙芋丝贺年糕(团圆美满)

\$1,088 w/GST for 10 persons





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Happiness Set

喜临门套餐

Salmon and Crispy Fish Skin Yu Sheng

新春三文鱼、脆鱼皮捞起 (新春如意)

Double-boiled Shark Cartilage Soup with Prawn, Scallop and Bamboo Pith

竹笙虾球带子鱼骨汤 (扭转乾坤)

Pan-fried Foie Gras and Smoked Duck Breast with Black Pepper Sauce

黑椒煎鹅肝熏鸭胸 (包您发财)

Steamed Silver Sea Perch with Cordyceps Flower and Fungus

虫草花云耳蒸银鲈鱼 (年年有余)

Braised Abalone Rice with Brown Sauce 红烧鲍鱼饭(五谷丰收)

Chilled Aloe Vera Jelly with Strawberry 草莓芦荟冻(团圆美满)

Nian Gao coated with Grounded Peanut and Grated Taro 金沙芋丝贺年糕(甜甜蜜蜜)

\$118 w/GST per person (Minimum 2 persons)









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Abundance Vegetarian Set

金玉素食套餐

Deep-fried Enoki Mushroom, Vegetarian Abalone, shredded Apple Salad Yu Sheng

平安如意捞起 (万象更新)

Double-boiled Peach Gum Soup with Yellow Fungus, Chinese Yam and Flower Mushroom

黄玉淮山花菇炖桃胶汤 (万事如意)

Wok-fried Vegetarian Ham with Asparagus and Walnut 琥珀芦笋炒素丁(岁岁平安)

Braised Vegetarian Abalone with Truffle Fortune Bag 松露福袋素鲍(招财进宝)

Wok-fried Vegetarian Chicken in Kong Po Sauce 宫保素鸡丁(彩凤报喜)

Fried Fragrant Rice with Olive Vegetable and Pine Nuts 橄榄菜松子炒饭(五谷丰收)

Homemade Almond Cream with Glutinous Rice Ball 杏仁茶汤丸(团圆美满)

Nian Gao coated with Grounded Peanut and Grated Taro 金沙芋丝贺年糕(甜甜蜜蜜)



