



## CHINESE NEW YEAR MENU 2019

January 22 – February 19, 2019

Consuming raw or undercooked meat, fish, shellfish, or fresh eggs  
may increase your risk of food borne illness especially if you have certain medical conditions.  
If you have food allergies, please advise your server and our chefs will be happy to prepare a dish for you that meets your needs.

## Set A 步步高升宴

萬壽鴻運發財魚生 (三文魚, 魚生)

“Happiness & Prosperity” Yu Sheng with Salmon Sashimi

珠光寶氣 (松露鮑汁發菜六頭鮮鮑)

Braised Abalone (Whole, Fresh 6 Heads)

*served with seasonal vegetables, truffle abalone sauce & black moss*

年年有餘 (清蒸筍殼)

Steamed Soon Hock in Superior Soya Sauce

鴻運當頭 (港式掛燒鴨)

Hong Kong Style Roast Duck

龍馬精神 (上湯龍蝦泡飯)

Rice in broth with Half Maine Lobster

*dried Japanese scallops, crab meat, mushrooms & vegetables*

瑞氣呈祥 (蓮子紅豆沙湯圓)

Red Bean Soup with Sesame Rice Balls & Lotus Seeds

**\$99 per person**

*(minimum 4 persons)*

*Add Whole Roasted Suckling Pig (4 to 5kg) \$200 per serving*

## Set B 大富大貴宴

黃金萬壽鴻運發財魚生 (黃金三文魚,魚生)  
24K Gold "Happiness & Prosperity" Yu Sheng with Salmon Sashimi

珠光寶氣 (松露鮑汁六頭鮮鮑扒發菜海參)  
Braised Abalone (Whole, Fresh 6 Heads) & Sea Cucumber  
*served with truffle abalone sauce & black moss*

年年有餘 (金銀蒜蒸鱈魚)  
Steamed Cod Fillet & Enoki Mushrooms  
*with garlic & premium soya sauce*

金銀滿屋 (翡翠蓮子東坡肉)  
Dong Po Style Braised Iberico Pork Belly with Lotus Seeds

龍馬精神 (上湯龍蝦泡飯)  
Rice in broth with Half Maine Lobster  
*dried Japanese scallops, crab meat, mushrooms & vegetables*

步步高升 (法國香檳凍, 蔓越莓紅棗桂花年糕, 伴百香果冰淇淋)  
Cranberry, Chilled Red Dates & Osmanthus Nian Gao with Sauterne Champagne Jelly  
*served with passion fruit ice cream*

**\$128 per person**

*(minimum 2 persons)*

*Add Whole Roasted Suckling Pig (4 to 5kg) \$200 per serving*

## Set C 富貴滿堂宴

黃金萬壽鴻運發財魚生 (黃金三文魚, 金槍魚, 魚生)  
24K Gold "Happiness & Prosperity" Yu Sheng with Salmon & Tuna Sashimi

新年富貴 (富貴鴻運片皮豬)  
Roast Suckling Pig

珠光寶氣 (松露鮑汁六頭鮮鮑發菜海參)  
Braised Abalone (Whole, Fresh 6 Heads) & Sea Cucumber  
*served with truffle abalone sauce & black moss*

年年有餘 (金銀蒜蒸鱈魚)  
Steamed Cod Fillet & Enoki Mushrooms  
*with garlic & premium soya sauce*

鴻運當頭 (港式掛燒鴨)  
Hong Kong Style Roast Duck

四季平安 (碧綠椒鹽豬件)  
Fried Pork with Salt & Pepper  
*served with seasonal vegetables*

龍馬精神 (帝王蟹上湯龍蝦泡飯)  
Half Maine Lobster Soaked Rice with Alaskan King Crab  
*dried Japanese scallop, mushrooms, & vegetables*

百鳥歸窠 (官燕法國香檳凍, 蔓越莓紅棗桂花年糕, 伴百香果冰淇淋)  
Premium Bird's Nest, Cranberry, Chilled Red Dates & Osmanthus Nian Gao  
with Sauterne Champagne Jelly  
*served with passion fruit ice cream*

**\$148 per person**  
*(minimum 8 persons)*

Set D 四季平安宴  
Vegetarian Set 至尊上素宴

招財進寶 (黃金意大利冬季松露發財七彩上素齋魚生)  
24K Gold Vegetarian "Happiness & Prosperity" Truffle & Fresh Fruit Yu Sheng

天賞財富 (碧綠素翅竹筴酸辣湯)  
Hot & Sour Soup with Spinach, Vegetarian Shark's Fin & Bamboo Piths

大地回春 (香脆碧綠牛肝菌)  
Charcoal Tempura Porcini Mushrooms  
*broccoli & hon shimeji with Szechuan pepper sauce*

萬象更新 (山楂藜麥田园芦笋)  
Vegetarian Quinoa Steak with Haw Flakes Sauce  
*asparagus, pumpkin, pineapple, capsicum & zucchini*

步步高升 (法國香檳凍, 蔓越莓紅棗桂花年糕, 伴百香果冰淇淋)  
Cranberry, Chilled Red Dates & Osmanthus Nian Gao with Sauterne Champagne Jelly  
*served with passion fruit ice cream*

**\$88 per person**

## Yu Sheng 魚生

	small	large
龍馬精神 (龍蝦撈生) “Happiness & Prosperity” Yu Sheng with Lobster	Market Price	
萬壽鴻運發財魚生 (三文魚, 魚生) “Happiness & Prosperity” Yu Sheng with Salmon	\$43.80	\$87.60
萬壽鴻運發財魚生 (金槍魚, 魚生) “Happiness & Prosperity” Yu Sheng with Tuna	\$46.80	\$93.60
萬壽鴻運發財魚生 (黃尾魚, 魚生) “Happiness & Prosperity” Yu Sheng with Hamachi (Yellowtail)	\$53.80	\$107.60
富貴鮑魚 (鮑魚撈生) “Happiness & Prosperity” Yu Sheng with Abalone	\$53.80	\$107.60
富貴年年 (七彩上素齋魚生) “Happiness & Prosperity” Vegetarian Yu Sheng	\$36.80	\$73.60

## Add - On 添菜

	per serving
鮑魚 (每份) Sliced Abalone	\$29.80
三文魚 (每份) Salmon	\$12.80
金槍魚 (每份) Tuna	\$13.80
黃尾魚 (每份) Hamachi (Yellowtail)	\$19.80
香脆軟殼蟹 (每份) Crispy Soft Shell Crab	\$14.80
北海道帶子 Hokkaido Scallops	\$16.80
意大利冬季松露 Shaved Italian Black Winter Truffle	\$8.80 (per gram - min. 2 grams)
海蜇 Jellyfish	\$12.80
三文魚子 Salmon Roe (50 grams)	\$12.80

## O r i e n t a l B . B . Q . 烧臘

恭喜发财 (鴻運乳猪) Roast Suckling Pig ( <i>order at least 1 day in advance</i> )	per order \$248
鴻運當頭 (港式掛燒鴨) Hong Kong Style Roast Duck	whole 60, half 38
金鳳迎春 (明爐燒鸡) Roast Chicken with Chinese Five Spice	whole 40, half 25

## S o u p s & A b a l o n e 湯羹, 鮑魚

大富大貴 (迷你至尊海中宝) Double Boiled Soup with Abalone, Sea Cucumber, Fish Maw, Dried Scallops, Black Mushrooms & Chinese Herbs ( <i>order at least 1 day in advance</i> )	per person \$59.80
歲歲平安 (碧綠魚鰾酸辣雲吞汤) (New) Hot & Sour Seafood Soup with Spinach, Fish Maw & Shrimp Wonton	\$17.80
心想事成 (黃焗鮑參蟹肉魚鰾羹) Braised Shredded Abalone, Sea Cucumber, Crab Meat & Fish Maw Soup	\$20.80
珠光寶氣 (鮑汁四頭鮮鮑扒鵝掌) Braised Abalone (Whole, Fresh 4 Heads) with Goose Feet <i>green vegetables in abalone sauce</i>	\$43.80
腰纏萬貫 (麻辣海參豆腐煲) (New) Szechuan Style Braised Sea Cucumber with Bean Curd in Claypot	\$49.80
大富大貴 (時日例汤) Double Boiled Soup of the Day	\$10.50



## F r e s h f r o m t h e T a n k 游水海鮮

龍馬精神 (生猛美洲螯龍蝦)

Market Price

Maine Lobster

烹調方法 / Choice of Preparation:

- 蒜茸蒸 Steamed; with Minced Garlic in Superior Soya Sauce
- 上湯焗 Braised; with Superior Broth
- 姜蔥焗 Braised; with Ginger & Spring Onions

吉祥如意 (生猛龍虎斑)

Market Price

Dragon Grouper

烹調方法 / Choice of Preparation:

- 清蒸 Steamed; with Superior Soya Sauce
- 油浸 Deep Fried; with Superior Soya Sauce

年年有餘 (生猛筍殼)

Market Price

Marble Goby "Soon Hock"

烹調方法 / Choice of Preparation:

- 清蒸 Steamed; with Superior Soya Sauce
- 油浸 Deep Fried; with Superior Soya Sauce

喜喜哈哈 (白灼生蝦)

Poached Live Tiger Prawns served with Superior Soya Sauce

Market Price

## F r o m t h e O c e a n 海鮮

財源廣進 (田园百合炒北海道帶子) (New)

Wok Fried Hokkaido Scallops with Lily Bulb Seasonal Vegetables, Mushrooms & Pumpkin

per order

small

regular

large

39.8,

59.7,

79.6

## Seafood & Meat 海鮮, 肉类家禽

	small	regular	large
財源廣進 (田园百合炒北海道帶子) (New) Stir Fried Hokkaido Scallops with Lily Bulbs, Seasonal Vegetables, Mushrooms & Pumpkin	\$39.80	\$59.70	\$79.60
金玉滿堂 (芥末魚子蝦球) Deep Fried Prawns coated with Wasabi Mayonnaise	\$29.80	\$44.70	\$59.60
喜哈大笑 (蟠龍乾燒蝦球) (New) Sautéed Tiger Prawns with Szechuan Hot Bean Chili Sauce	\$29.80	\$44.70	\$59.60
牛市冲天 (紅酒黑椒安格斯牛柳粒) (New) Stir Fried Angus Tenderloin Beef Cubes <i>with red wine infused black pepper sauce</i>	\$34.80	\$52.20	\$69.60
一本萬利 (翡翠蓮子東坡肉) (New) Dong Po Style Braised Iberico Pork Belly with Lotus Seeds	\$27.80	\$41.70	\$55.60
竹報平安 (蟠龍菊花魚) (New) Cod Fish Fillet & Tempura Tiger Prawns <i>with honey pineapple in haw flakes sauce</i>			per order \$49.80

## From The Land 肉类家禽

	small	regular	large
牛市冲天 (越式黑椒安格斯牛柳粒) Stir Fried Angus Tenderloin Beef Cubes <i>with red wine infused black pepper sauce</i>	\$33.80	\$50.70	\$67.60
富贵就手 (糖醋咕鲁黑豚猪肉) Sweet & Sour Kurobuta Pork	\$21.80	\$32.70	\$43.60
富贵呈祥 (宫保鸡丁) Gong Bao Chicken with Cashew Nuts	\$21.80	\$32.70	\$43.60

## Vegetables & Bean Curd 蔬菜, 豆腐

	small	regular	large
富貴年年 (田园香炒芦笋) Sautéed Asparagus, Pumpkin, Bell Peppers & Assorted Fresh Mushrooms	\$20	\$30	\$40
腰纏萬貫 (麻辣海參豆腐煲) (New) Szechuan Style Braised Sea Cucumber <i>with bean curd in claypot</i>	\$49.80	\$74.70	\$99.60

## Noodles & Rice 麵, 飯

	small	regular	large
金滿銀滿 (腊味煲飯) Steam Rice with Preserved Wax Meat in Claypot	\$36.80	\$55.20	\$73.60
遍地黃金 (瑤柱腊味糯米飯) Glutinous Rice with Chinese Sausage, Dried Scallops, Mushrooms & Dried Shrimps	\$28.80	\$43.20	\$57.60
金滿銀滿 (蚧肉魚子炒飯) X.O. Sauce Fried Rice with Crab Meat & Tobiko	\$26.80	\$40.20	\$53.60
龍馬精神 (上湯焗龍蝦生面) Crispy Hong Kong Noodles with Braised Maine Lobster & Superior Broth			per order \$38.80
五福臨門 (帝王蟹上湯龍蝦泡飯) Rice in broth with Half Maine Lobster & Alaskan King Crab			per order \$49.80

## D e s s e r t s 甜品

	per person
步步高升 (法国香槟凍, 蔓越莓紅棗桂花年糕, 伴百香果冰淇淋) Cranberry, Chilled Red Dates & Osmanthus Nian Gao with Sauterne Champagne Jelly & Passion Fruit Ice Cream	\$12.80
步步高升 (發財年糕) Nian Gao	\$9.80
萬事如意 (黑芝麻糊伴開心果椰子雪糕) (New) Black Sesame Cream with Coconut Ice Cream, Pistachios & Biscotti	\$8.80
生意興隆 (蘆薈香茅凍) Lemongrass Crystal Jelly with Chilled Aloe Vera & Lime Sorbet	\$8.80
瑞氣呈祥 (蓮子紅豆沙湯圓) Red Bean Soup with Sesame Rice Balls & Lotus Seeds	\$7.80
金枝玉叶 (紅棗雪蓮雪蛤燉雪耳) Double Boiled Hasma with Red Dates, Snow Lotus Seed & White Fungus	\$19.80
百鳥歸窠 (冰糖紅棗燉官燕) (New) Double Boiled Bird's Nest with Red Dates & Rock Sugar	\$58.80



## LIMITED WESTERN MENU 2019

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may increase your risk of food borne illness especially if you have certain medical conditions.  
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## Starters

Pan Seared Foie Gras \$28  
*rosella flower compote, cocoa crumbs & mini blinis*

Grilled King Prawn & Baby Octopus \$25  
*tomato concasse, haricot fine beans & charred lemon mayonnaise*

Jumbo Lump Crab Cake \$22  
*flaky crab with our special seasoning, served with Belgian endives, frisée salad & lemon aioli*

Semi-Classic Caesar Salad \$12  
*baby romaine, poached organic egg, crisp pork belly, croutons & aged parmesan tuile*

Arugula Salad \$15  
*sliced Nashi pear & roasted pine nuts with balsamic dressing*

## Soups

Soup of the Day \$10

Mushroom Bisque \$10  
*mushrooms & sun-dried tomato compote*

## P a s t a

Creamy Barley Risotto \$28  
*vegetable medley & parmigiano-reggiano shavings*

## E n t r e e s

Duck Confit \$35  
*fregola ragout, beetroot purée, chicken liver parfait, baby carrot & balsamic sauce*

Grilled Yellow Fin Tuna \$46  
*roasted potato baton, orange segments, apple purée, fennel, frisée, citrus soy & black dressing*

Twice Cooked Wagyu Beef Cheek \$46  
*whipped potatoes, wilted black kale & au jus*

Roasted Scottish Salmon \$48  
*pumpkin purée, potatoes & escabeche sauce*



## Steaks

Herb Marinated Hanger Steak \$45  
*truffle fries, grilled asparagus, & cherry tomatoes*

Chargrilled U.S.D.A Prime Angus Ribeye Steak 300GM \$63  
*whipped potato, asparagus, heirloom carrots, & peas with Sarawak peppercorn sauce*

Grilled U.S.D.A Prime Angus Tenderloin 227GM \$63  
*lyonnaise potatoes timbale & ratatouille with port wine sauce*

### *Choose one*

Sauce: \$5 per serving

- *Port Wine Sauce*
- *Tarragon Béarnaise*
- *Sarawak Peppercorn Sauce*

Side Dish \$10 per serving

- *Creamed Spinach*
- *Sautéed Mushrooms with Cured Lardon\**
- *Truffle Fries with Parmesan*
- *Grilled Asparagus with Garlic Crumbs*
- *Whipped Potatoes*

## D e s s e r t

The 2 <sup>ND</sup> Floor Signature Liquid Center Chocolate Molleaux <i>warm rich chocolate cake, served with Club-made vanilla ice cream &amp; strawberry compote</i>	\$15
The 2 <sup>ND</sup> Floor Cheese Platter <i>a selection of assorted cheese, served with quince paste, dried fruits, &amp; walnut cracker</i>	\$18
Rich & Velvety Smooth New York Cheese Cake <i>served with fresh berries, butterscotch &amp; chewy caramel macaroon</i>	\$12
Citrus Pound Cake <i>lemon &amp; orange flavoured pound cake topped with vanilla ice cream, grand marnier orange gelée &amp; ginger infused citrus zest served with a touch of sicily mandarin espuma foam</i>	\$12
Zuppa Del Duca <i>traditional italian tiramisu with coffee flavoured custard, layered with espresso soaked sponge fingers, a touch of dark rum &amp; kahlua, luscious mascarpone cheese &amp; raspberry jelly</i>	\$12
Seasonal Fruits Platter	\$12