



ឈុតម្ហូបពិសេសៗសម្រាប់បុណ្យចូលឆ្នាំចិន

CHINESE NEW YEAR SET MENU

新年套餐
福虎生旺

2022
YEAR OF THE TIGER



S1



ឈុតម្ហូបពិសេសៗសម្រាប់បុណ្យចូលឆ្នាំចិន

CHINESE NEW YEAR SET MENU

新年套餐 福虎生旺



2022

YEAR OF THE TIGER

\$68++ PER PERSON

MINIMUM SERVICE OF 4 PEOPLE



凉菜 **APPETIZER**

烧味双拼盘 《好事连连》

Barbecue Platter Crispy Pork and Pork Honey

汤 **SOUP**

海椰皇炖竹丝鸡汤 《鸿运当头》

Double-Boiled Sea Coconut Black Chicken Soup

主菜 **MAIN COURSE**

蒜茸蒸老虎虾 《恭喜发财》

Steamed Tiger Prawn with Garlic Sauce

清蒸老虎斑鱼 《年年有余》

Steamed Sea Grouper Fish with Soy Sauce

凤梨糖醋咕嚕肉 《合家欢乐》

Sweet Sour Pork

蒜茸菜心 《春色满园》

Sautéed Choy Sum Garlic

黑松露烧鸭炒饭 《财源滚滚》

Fried Rice with Roasted Duck and Black Truffle

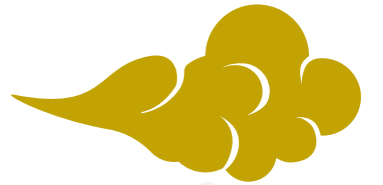
团圆煎饺 《阖家团圆》

Pan-Fried Prawn Dumpling

甜品 **DESSERT**

水果拼盘 《花开富贵》

Fruit Platter



Prices are exclusive of 7% service charge and 10% VAT

S2



ឈុតម្ហូបពិសេសៗសម្រាប់បុណ្យចូលឆ្នាំចិន

CHINESE NEW YEAR SET MENU

新年套餐 福虎生旺

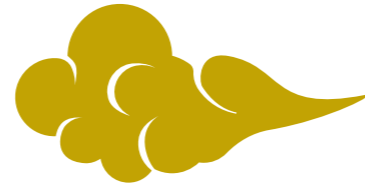


2022

YEAR OF THE TIGER

\$88++ PER PERSON

MINIMUM SERVICE OF 4 PEOPLE



凉菜 **APPETIZER**
烧味拼盘 《前程似锦》

Barbecue Platter Crispy Pork Belly, Pork Honey and Duck

汤 **SOUP**
菜胆花胶炖元贝 《步步高升》

Double-Boiled Fish Maw Soup with Scallop and Baby Cabbage

主菜 **MAIN COURSE**
招牌三葱爆加拿大龙虾 《金玉满堂》

Sautéed Canadian Lobster with Spring Onion, Red Onion and Shallot

酸菜煮老虎斑鱼 《五福临门》
Poached Sea Grouper with Sichuan Pickle

XO酱兰度炒澳带 《招财进宝》
Sautéed Scallops with Baby Kale XO Sauce

山药炒芦笋 《万事如意》
Stir-Fried Asparagus with Chinese Yam

御厨海鲜炒饭 《满地黄金》
Seafood Fried Rice

中式点心双拼 《富贵吉祥》
**Steamed Dim Sum Platter
Siew Mai & Prawn Dumpling**

甜品 **DESSERT**
水果拼盘 《花开富贵》
Fruit Platter



Prices are exclusive of 7% service charge and 10% VAT

S3



ឈុតម្ហូបពិសេសៗសម្រាប់បុណ្យចូលឆ្នាំចិន

CHINESE NEW YEAR SET MENU

新年套餐 福虎生旺



2022

YEAR OF THE TIGER

\$118++ PER PERSON

MINIMUM SERVICE OF 4 PEOPLE

凉菜 **APPETIZER**

鱼子酱片皮鸭 《鸿运当头》

Crispy Duck with Imperial Caviar

汤 **SOUP**

招牌海螺炖鲍鱼汤 《包罗万象》

Double-Boiled Sea Whelk with Abalone Soup

主菜 **MAIN COURSE**

蒜茸蒸加拿大龙虾 《龙腾四海》

Steamed Sea Canadian Lobster with Seafood Dumpling Garlic Sauce

福禄炒老虎斑球 《年年有余》

Sautéed Sea Grouper Fish Sweet Bean "Cantonese" Style

新西兰炙烤羊排 《喜气洋洋》

Grilled New Zealand Lamb Chop with Cumin Sauce

陈年花雕东坡肉 《十全十美》

Braised Pork Belly with HuaDiao Wine (Yellow Wine)

金汤蟹肉扒时蔬 《财源滚滚》

Poached Asparagus with Crab Meat in Chicken Broth

蟹籽海鲜炒饭 《富贵临门》

Seafood Fried Rice with Crab Roe

甜品 **DESSERT**

福禄寿汤圆 《甜甜蜜蜜》

Boiled Sweet Dumpling

水果拼盘 《花开富贵》

Fruit Platter

Prices are exclusive of 7% service charge and 10% VAT