

CHINESE NEW YEAR
FROM JANUARY 23ST TO FEBRUARY 2ND, 2025

« NEW YEAR SPECIALTIES »

STARTERS

- SEA URCHIN PRAWN DUMPLING
5 pcs
锦上添花太平年(海胆鲜虾点心)
37
- CRISPY SOFT-SHELL CRAB
WITH PUMPKIN, CURRY DRESSING
金蛇闹春吉祥年(瓜田奶香软壳蚧)
44
- YEE SANG KING CRAB LUCKY SALAD,
PLUM SAUCE
花开富贵迭迭香(鸿运七彩捞生)
49

MEATS

- SZECHUAN "MA PO" RABBIT FILLET
玉兔报吉祥(麻婆酱炒兔子肉)
39
- STIR-FRIED BEEF FILLET
WITH ASIAN SATAY PEANUT PEPPER SAUCE
& LEMON DRESSING
牛转乾坤福满门(凤城沙爹黑椒牛粒)
63
- PAN-FRIED WAGYU BEEF FILLET,
WITH THAI CHILI PASTE & DARK SOYA SAUCE
金牛福星照(经典烧烤酱牛粒)
110

FISHES & VEGETABLES

- PAN-FRIED SEA BREAM WITH DELUXE SOYA SAUCE & GINGER
合家欢乐庆有余(鼓油皇金丝海鲷鱼)
44
- STEAMED CHILEAN SEA BASS, WITH "MEICAI" VEGETABLES
福禄寿喜年有余(家乡梅菜蒸海鲈鱼)
68
- CRISPY SOUTH ATLANTIC LOBSTER, WITH TRUFFLE MAYONNAISE
哈哈幸福庆团圆(油烹黑松露美乃滋龙虾肉)
74
- MOREL MUSHROOMS, ASPARAGUS & BABY CORN, XO SAUCE
珍珠翡翠八宝藏(XO酱羊肚菌)
32

DESSERT LUCKY CHOCOLATE PYRAMID/FORTUNE COOKIES 新春甜蜜蜜(幸运巧克力金字塔) 34

DIM SUM PLATTER

精美粤式点心拼

- DIM SUM (6PCS) 精美粤式点心拼 34
BEEF, THAI BASIL & MUSHROOMS DIM SUM (2PCS)
PRAWN SHUMAI (2PCS)
KUNG PAO CHICKEN DUMPLING (2PCS)
- DELUXE DIM SUM (6PCS) 豪华点心拼 42
PRAWN HAR GAU & CHIVES (2PCS)
KING CRAB DUMPLING (2PCS)
EDAMAME & TRUFFLE DUMPLING (2PCS)

DIM SUM À LA CARTE

精美粤式点心拼

- STEAMED (4PCS)
SWEET POTATO, CORIANDER & SESAME DUMPLING 22
红薯蔬菜饺
- KUNG PAO CHICKEN DUMPLING 25
宫保鸡肉蒸饺
- HOUSE SIGNATURE CHICKEN & LEMONGRASS DUMPLING 27
绿咖喱鸡肉饺
- BEEF, THAI BASIL & MUSHROOMS DIM SUM 28
金不换牛肉饺
- JUICY BEEF DUMPLING 29
鲜牛肉饺
- THAI BEEF SATAY DUMPLING 29
沙爹牛肉饺
- WAGYU BEEF SHUMAI 39
和牛烧卖
- TOBIKO & PRAWN SHUMAI 28
虾烧卖
- PRAWN HAR GAU & CHIVES 29
鲜虾韭菜饺
- LOBSTER DUMPLING 30
蒸龙虾饺
- CHILEAN SEA BASS DUMPLING
WITH BLACK PEPPER SAUCE 31
鲜鲈鱼饺
- KING CRAB DUMPLING 32
鲜蟹肉饺
- CRISPY (2PCS)
WILD PRAWN WONTON (4PCS) 29
香脆银虾角
- CRISPY DUCK ROLLS 21
香酥鸭卷
- SONG QI CRISPY VEGGIE ROLLS 19
脆皮素春卷
- GRILLED (4PCS)
CHICKEN, LEMONGRASS & THAI CHIVES GYOZA 27
生煎鸡锅贴

STARTERS

主食

- LETTUCE WRAPS
DUCK 沙拉菜拌火鸭松 27
WAGYU BEEF 日本和牛松 44
CRISPY SQUID WITH CURRY POWDER & SEAWEED 30
金沙鲜鱿
- HOUBA LEAF & JASMINE TEA SMOKED PORK RIBS WITH SESAME 32
茶香烟薰排骨
- MANGO CRISPY BEEF FILLET 34
糖醋汁炒牛粒
- CRISPY SALT & PEPPER SQUID 29
椒盐油烹鲜鱿

SALADS

凉菜

- SESAME SMOKED CHICKEN SALAD 31
凉拌芝麻鸡沙拉
- CRISPY DUCK SALAD 34
温伴香酥米鸭
- MANGO, PRAWNS, GREEN PAPAYA & LEMONGRASS SALAD 35
泰式青木瓜沙律鲜虾

« PERSONAL WOK »

WITH THE PERSONAL WOK, CREATE YOUR PERFECT DISH
BY FOLLOWING THE CHEF'S SUGGESTIONS
& BY CHOOSING YOUR SAUCE,
& THE MEAT, FISH OR VEGETABLES
COMPOSING IT.

- FREE-RANGE CHICKEN FILLET 37
黄油鸡胸肉
- BEEF SKIRT 47
荷兰小牛肉
- BEEF FILLET 58
菲力牛柳肉
- RANGERS VALLEY WAGYU BEEF FILLET 105
澳大利亚和牛
- BLACK TIGER PRAWNS 38
爽口鲜虾仁
- CHILEAN SEA BASS FILLET 63
深海鲈鱼片

CHOOSE YOUR SAUCE
厨师精选烹调手法/酱汁

SIGNATURE SONG QI BLACK PEPPER SAUCE
PERFECT WITH: CHICKEN, BEEF, PRAWNS, FISH
金牌黑椒酱

LEMON & MARINATED GINGER IMPERIAL HONEY
PERFECT WITH: CHICKEN
姜芽蜜蜂汁

HIMALAYAN SALTED CARAMEL, SOYA & GINGER
PERFECT WITH: CHICKEN, FISH
西式焦糖酱

TRADITIONAL SWEET & SOUR SAUCE
PERFECT WITH: CHICKEN, PRANWS, FISH
招牌酸甜汁

CLASSIC CHINESE BLACK BEAN SAUCE
PERFECT WITH: CHICKEN, BEEF, PRANWS, FISH
港式豉椒炒

SPICY TAMARIND PIRI PIRI SAUCE
PERFECT WITH: CHICKEN, BEEF, PRANWS, FISH
热辣辣干亚三酱

SOUPS

汤

- SMOKED CHICKEN HOT & SOUR SOUP 26
熏鸡酸辣汤
- PRAWN WANTAN SOUP 29
蝦肉云吞汤

NOODLES

麵條

- BLACK ANGUS BEEF HO FUN NOODLES 45
干炒牛肉河
- SHRIMP & CHILI PAD THAI HO FUN NOODLES 38
芭提雅式沙河粉
- SPICY SINGAPORE VERMICELLI 36
新洲雞肉蝦米粉

CRISPY AROMATIC DUCK

传统香酥鸭

HALF DUCK, HOMEMADE PANCAKES,
CUCUMBER & SPRING ONION FOR 1 OR 2 PERSON(S) 80

SIGNATURE DUCK

主菜

WHOLE PEKING DUCK,
HOMEMADE PANCAKES, CUCUMBER & SPRING ONION
北京烤肥鸭 FOR 2 OR 3 PERSONS 110

MEAT / FISH

主菜

- CRISPY CHICKEN FILLET IN LEMON SAUCE 39
柠汁香酥鸡
- INDONESIAN STYLE SPICY IBERIAN PORK & GREEN CHILI 48
西班牙黑毛猪炒特制辣酱
- STEAMED CHILEAN SEA BASS FILLET, WITH GINGER SAUCE 65
羌茸蒸智利鲈鱼
- STEAMED SCALLOPS 家乡蒸加拿大带子 59
• WITH GINGER 姜茸蒸
• WITH GARLIC & CHILI SAUCE 剁椒蒜茸蒸
- CRISPY DRAGON SHRIMPS IN SWEET CHINESE MUSTARD 42
多情果千岛虾

SIDES

附加菜

- SOYA LAMIEN OR VERMICELLI 9
豉油汁捞拉面/米粉
- STEAMED JASMINE RICE 9
丝苗白米飯
- SPRING ONION & EGG FRIED RICE 12
葱花蛋炒饭
- STIR-FRIED SHIITAKE MUSHROOMS & VEGETABLES, WITH PIRI PIRI SAUCE 18
热辣辣泡椒酱什菜
- HONG KONG XO FRIED RICE 14
XO酱炒饭
- SEASONAL CHINESE VEGETABLES, BOK CHOY WITH GARLIC 21
季节蔬菜, 白菜
- STIR-FRIED ASPARAGUS, LOTUS ROOT, CHINESE CELERY, GARLIC & CLOUD EAR 27
拌水芹香炒蘆筍
- BRAISED HOMEMADE TOFU & ROSA BIANCA EGGPLANT, IN BLACK BEAN SAUCE & CHILLI 26
意大利茄子蛋豆腐