

# Wine list

## SPARKLING WINE

- Veuve Ambal Cremant De Bourgogne Grande Cuvée Brut

France  
750mL bottle  
(Medium-bodied & Flavourful)  
\$50

- Louis Bouillot Perle Noire VdFrance

France  
750mL bottle  
(Medium-bodied & Flavourful)  
\$32



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## RED

- MASI Campofiorin IGT

Italy  
750mL bottle  
(Full-bodied & Smooth)  
\$42

- Folonari Valpolicella Classico DOC

Italy  
375mL bottle  
(Light-bodied & Fruity)  
\$24

## WHITE

- MASI Masianco Pinot Grigio

Italy  
750mL bottle  
(Light & Crisp)  
\$38

- Santa Margherita Pinot Grigio

Italy  
375mL bottle  
(Light & Crisp)  
\$26

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## INTERNATIONAL

- Hakutsuru Sho-Une junmai  
Daiginjo – Sake

Japan  
300mL bottle  
\$28

- Charm Soju Liquor – Soju

Korea  
360mL bottle  
\$22

- Bel Se Ju – Soju

Korea  
375mL bottle  
\$22

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## BEER

- Heineken 330mL \$8
- TsingTao 330mL \$8
- Budweiser 341mL \$6
- Coors Light 341mL \$6

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## NON-ALCOHOLIC

- Coke Cola 355mL \$3
- Diet Coke 355mL \$3
- Nestea 355mL \$3
- Ginger Ale 355mL \$3
- Orange Crush 355mL \$3
- Sprite 355mL \$3



《 APPETIZERS 》

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|--|----------------|--------|
| A01 Baked Crab Shell stuffed with Fresh Crabmeat & Onion<br>( Order in Advance Only )            | { Per Person } | \$19.8 |
| A02 Baked Avocado stuffed with Assorted Seafood & Cheese<br>( Order in Advance Only )            | { Per Person } | \$12.8 |
| A03 Baked Whelk stuffed with Assorted Seafood with<br>Portuguese Sauce ( Order in Advance Only ) | { Per Person } | \$14.8 |
| A04 Deep Fried Boneless Chicken Wing stuffed with Sticky Rice<br>( Order in Advance Only )       | { Per Person } | \$8.8  |
| A05 Egg White Dumpling in Pumpkin Soup stuffed with<br>Diced Seafood ( Order in Advance Only )   | { Per Person } | \$16.8 |
| 👍 A06 Deep Fried Crab Claw stuffed with Minced Shrimp Paste                                      | { Per Person } | \$8.8  |
| A07 Stir Fried Shrimp, Squid, Fried Tofu, Peanut & Chives 🥜 )                                    |                | \$22.8 |
| A08 Shredded Chicken marinated with Ginger, Salt & Sesame  |                | \$14.8 |
| 👍 A09 Deep Fried Soft Shell Crab & Mushroom with Spicy Salt )                                    |                | \$14.8 |
| A10 Deep Fried Fish Skin with Salty Egg Yolk   |                | \$14.8 |
| A11 Deep Fried Octopus Tentacles   |                | \$14.8 |

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A12 Pan Fried Beef Ribs with Honey Lemon Sauce	\$14.8
A13 Boiled Beef with Ginger & Scallions	\$13.8
A14 Deep Fried Pumpkin & Bitter Melon with Salty Egg Yolk	\$13.8
👍 A15 Deep Fried Eggplant with XO Sauce 🍷	\$9.8
A16 Chilled Bitter Melon marinated in Vinegar Sauce	\$9.8
A17 Deep Fried Bean Curd with Spicy Salt 🍷	\$8.8
A18 Shredded Jelly Fishes	\$8.8
A19 Seaweed Salad	\$8.8
👍 A20 Deep Fried Shrimp Spring Rolls ( 3pcs )	\$7.8
A21 Duck Feet & Wings marinated in Chinese Wine	\$7.8
A22 Pork Trotters marinated in Vinegar Sauce	\$7.8

《 APPETIZERS 》





B01 Signature Pigeon marinated in Tea Sauce	{ Whole } \$48.8
B02 Crispy Fried Pigeon	{ Whole } \$38.8
B03 Pigeon marinated in Dark Soy Sauce	{ Whole } \$38.8
B04 Roasted Duck with Special Sauce	{ Whole } \$58.8
B05 Roasted Free Range Chicken with Special Sauce	{ Whole } \$52.8
B06 Baked Free Range Chicken with Salt & Sesame	{ Whole } \$52.8
B07 Deep Fried Crispy Free Range Chicken	{ Whole } \$48.8
B08 Barbecued Suckling Pig	{ Half } \$128 { Whole } \$238

《 BARBECUED 》

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👍 B09 Crispy Roasted Peking Duck with Chinese Pan Cakes ( Second Course : Chopped Duck Meat ) \$63.8

Second Course Choices:

Stir Fried Shredded Duck with Lettuce Cups { Extra } \$13.8

Or

Sautéed Shredded Duck with Bean Sprouts & Chives { Extra } \$13.8

Or

Wok Fried Duck & Bitter Melon with Black Bean Sauce { Extra } \$13.8

Or

Boiled Duck Soup with Century Egg & Coriander { Extra } \$15.8

B10 Barbecued Suckling Pig & Shredded Jelly Fishes \$44.8

B11 Roasted Duck { Half } \$26.8

B12 Free Range Chicken Marinated in Conpoy Sauce { Half } \$23.8

B13 Free Range Chicken Marinated in Dark Soy Sauce { Half } \$23.8

B14 Honey Glazed Barbecued Pork \$22.8

B15 Barbecued Suckling Pig & Honey Glazed Barbecued Pork \$53.8

👍 B16 Cuttlefish marinated in Brine \$34.8

《 BARBECUED 》





《 DRIED SEAFOOD 》

C01 Deep Fried Boneless Chicken Wing stuffed with Swallow Nest ( Order in Advance Only )	{ Per Person }	\$68.8
C02 Deep Fried Boneless Chicken Wing stuffed with Shark Fin ( Order in Advance Only )	{ Per Person }	\$88.8
C03 Superior Shark Fin Soup with Fresh Crabmeat ( Order in Advance Only )	{ Per Person }	\$88.8
C04 Double-boiled Superior Shark Fin with Ham & Chicken ( Order in Advance Only )	{ Per Person }	\$98.8
C05 Braised Shark Fin in Superior Soup ( Order in Advance Only )	{ Per Person }	\$98.8
C06 Braised Whole Sea Cucumber with Ham & Dried Shrimp Roe ( Order in Advance Only )	{ Whole }	\$208.8
C07 Braised Sea Cucumber with Shrimp Paste ( Order in Advance Only )	{ Per Person }	\$16.8
C08 Braised Shark Fin Soup with Fresh Crabmeat & Fish Maw	{ Per Person }	\$42.8
	{ Regular }	\$128.8
C09 Swallow Nest Broth with Diced Seafood & Fish Maw	{ Per Person }	\$32.8
	{ Regular }	\$88.8
C10 Sautéed Shark Fin with Scrambled Egg		\$88.8
C11 Braised South African Abalone with Supreme Oyster Sauce	{ Per Person }	\$26.8
C12 Braised Whole Sea Cucumber with Goose Web & Dried Shrimp Roe	{ Per Person }	\$26.8
C13 Braised Abalone with Sea Cucumber & Goose Web in Supreme Oyster Sauce	{ Per Person }	\$36.8
C14 Braised Goose Web & Mushroom with Supreme Oyster Sauce & Snow Pea Leaves ( 5pcs )		\$42.8
C15 Sautéed Sea Cucumber with Shrimp & Dried Shrimp Roe		\$52.8
C16 Sautéed Sea Cucumber with Assorted Peppers & Basil		\$48.8
C17 Wok Fried Sea Cucumber with Scallions		\$48.8
C18 Sautéed Shredded Fish Maw with Conpoy & Scrambled Egg		\$38.8

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D01 Fish Maw, Conpoy & Dried Seafood Soup	{ Per Person } \$12.8 { Regular } \$36.8
D02 Fresh Crabmeat & Fish Maw Soup	{ Per Person } \$11.8 { Regular } \$34.8
👍 D03 Pumpkin Soup with Assorted Seafood & Scallop	{ Per Person } \$11.8 { Regular } \$34.8
D04 Diced Seafood & Bean Curd Soup with Egg White	{ Per Person } \$10.8 { Regular } \$30.8
👍 D05 Hot & Sour Soup with Assorted Seafood 🍷	{ Per Person } \$10.8 { Regular } \$30.8
D06 Minced Beef Soup with Egg White & Lettuce	{ Per Person } \$9.8 { Regular } \$28.8
👍 D07 Minced Chicken Soup with Sweet Corn	{ Per Person } \$9.8 { Regular } \$28.8
D08 Snow Pea Leaves & Enoki Mushrooms Soup 🍄	{ Per Person } \$9.8 { Regular } \$28.8
D09 Assorted Mushrooms & Egg Drop Soup 🍄	{ Per Person } \$8.8 { Regular } \$26.8
👍 D10 Hot & Sour Soup with Assorted Mushrooms 🍄🍷	{ Per Person } \$8.8 { Regular } \$26.8





《 SEAFOOD 》

F01	Deep Fried Crispy Green Bass with Chrysanthemum and Sweet & Sour Sauce ( Order in Advance Only )	🍤	Seasonal Price
F02	Deep Fried Crispy Sliced Green Bass wrapped with Ham, Celery & Conpoy ( Order in Advance Only )		Seasonal Price
F03	Steamed Boneless Free Range Chicken with Ham & Mushroom ( Order in Advance Only )		\$48.8
F04	Scrambled Egg White with Assorted Seafood		\$30.8
👍	F05 Deep Fried Oyster		\$36.8
	F06 Honey Garlic Glazed Oyster		\$36.8
	F07 Stewed Oyster with Eggplant & Preserved Vegetables in Casserole		\$36.8
	F08 Pan Fried Oyster Omelette		\$30.8
	F09 Steamed Eel with Aged Tangerine Peel & Black Bean Sauce		\$42.8
	F10 Deep Fried Eel with Spicy Salt	🍷	\$42.8
	F11 Stir Fried Clam with Chili & Crispy Garlic	🍷	\$28.8
	F12 Poached Clam & Shrimp with Vermicelli		\$28.8
👍	F13 Sautéed Shrimp in Lobster Sauce		\$26.8
	F14 Stir Fried Jumbo Scallop with Pine Nuts	🍤	\$38.8
	F15 Stir Fried Jumbo Scallop with Squid Sauce	🍷	\$38.8
	F16 Steamed Scallop with Egg Tofu & Black Bean Sauce		\$34.8
	F17 Stir Fried Jumbo Scallop with Preserved Vegetables & Dried Shrimp		\$38.8

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	F18 Stir Fried Tiger Shrimp & Jumbo Scallop with Vegetables	\$34.8
	F19 Stir Fried Tiger Shrimp with Egg White Sauce	\$30.8
👍	F20 Pan Fried Tiger Shrimp with Thousand Island Sauce	\$30.8
	F21 Pan Fried Tiger Shrimp with Tomato Sauce	\$30.8
	F22 Stir Fried Tiger Shrimp with XO Sauce )	\$30.8
	F23 Scrambled Egg with Shrimp & Chives	\$26.8
	F24 Sautéed Shrimp with Chili Sauce )	\$26.8
	F25 Stir Fried Shrimp with Cashew Nuts 🥜	\$26.8
👍	F26 Assorted Seafood in Tom Yum Broth )	\$32.8
	F27 Sautéed Fish Fillet with Assorted Mushrooms & Chinese Yam	\$22.8
👍	F28 Sweet & Sour Fish Fillet	\$22.8
👍	F29 Deep Fried Fish Fillet with Sweet Corn Sauce	\$22.8
	F30 Sautéed Fish Fillet with Assorted Peppers & Basil	\$22.8
	F31 Deep Fried Assorted Seafood with Spicy Salt )	\$24.8
	F32 Wok Fried Squid in Malaysian Style )	\$24.8
	F33 Stir Fried Squid with Preserved Vegetables & Black Bean Sauce	\$24.8
👍	F34 Deep Fried Grouper & Fish Skin with Salty Egg Yolk	\$24.8



《 POULTRY 》

G01 Braised Boneless Duck stuffed with Dried Shrimp & Conpoy ( Order in Advance Only )	🍗 { Whole }	\$88.8
G02 Boiled Whole Pork Tripe stuffed with Free Range Chicken in Supreme Chicken Pepper Soup ( Order in Advance Only )	{ Whole }	\$88.8
G03 Deep Fried Boneless Free Range Chicken with Shrimp Paste ( Order in Advance Only )	{ Whole }	\$78.8
G04 Boiled Boneless Free Range Chicken with Ham & Mushroom ( Order in Advance Only )	{ Whole }	\$78.8
G05 Braised Boneless Duck with Taro & Plum Sauce ( Order in Advance Only )	{ Half }	\$43.8
G06 Braised Boneless Duck with Assorted Seafood & Barbecued Pork ( Order in Advance Only )	{ Half }	\$43.8
G07 Deep Fried Boneless Duck with Taro ( Order in Advance Only )	{ Half }	\$43.8
G08 Deep Fried Boneless Free Range Chicken Stuffed with Sticky Rice ( Order in Advance Only )	{ Half }	\$38.8
G09 Boiled Free Range Chicken & Vegetable with Supreme Soup	{ Half }	\$24.8
G10 Boiled Free Range Chicken with Ginger, Scallions & Spicy Soy Sauce	{ Half }	\$24.8
G11 General Tao Chicken		\$22.8
👍 G12 Sweet & Sour Chicken Ball with Pineapple		\$22.8
G13 Sichuan Pepper Chicken		\$22.8
G14 Stir Fried Sliced Chicken with Peppers & Black Bean Sauce		\$22.8
G15 Stir Fried Diced Chicken with Cashew Nut		\$22.8
G16 Sautéed Sliced Chicken with Black Vinegar		\$22.8
G17 Stir Fried Sliced Chicken with Sweet Ginger		\$22.8
G18 Steamed Egg Tofu with Minced Chicken		\$22.8



## 《 PORK · BEEF 》

- 👍 H01 Braised Prime Rib of Beef with Red Wine Sauce \$52.8
- 👍 H02 Pan Fried Diced Angus Beef with Black Pepper \$28.8
- H03 Pan Fried Diced Angus Beef with Basil \$28.8
- 👍 H04 Pan Fried Angus Beef with Dried Garlic & Maggi Sauce \$28.8
- 👍 H05 Pan Fried Angus Beef with Special Sweet Sauce \$28.8
- H06 Stewed Beef Brisket in Curry Sauce \$26.8
- H07 Braised Beef Brisket with Wheat Gluten \$26.8
- H08 Stir Fried Beef with Vegetables & Spicy Barbecue Sauce \$24.8
- H09 Stir Fried Beef with Cumin 🍷 \$24.8
- H10 Stir Fried Beef with Mushroom & Scallions \$24.8
- H11 Satay Beef with Vermicelli in Casserole \$24.8
- H12 Sautéed Spare Ribs with Black Vinegar Sauce \$24.8
- 👍 H13 Deep Fried Spare Ribs with Spicy Salt 🍷 \$24.8
- H14 Sautéed Spare Ribs with Special Sweet Sauce \$24.8
- 👍 H15 Sweet & Sour Pork with Pineapple & Blueberry \$22.8
- H16 Stir Fried Pork with Taro & Honey Pepper Sauce \$22.8
- H17 Stir Fried Shredded Pork with Assorted Peppers \$22.8
- H18 Sautéed Shredded Pork with Egg & Black Fungus \$22.8



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## 《 VEGETABLES & BEAN CURD 》

I01 Braised Snow Pea Leaves with Conpoy & Fish Maw \$42.8

I02 Braised Snow Pea Leaves with Fresh Crabmeat \$32.8

I03 Braised Snow Pea Leaves with King Mushroom & Dried Shrimp Roe \$28.8

I04 Braised Snow Pea Leaves & Assorted Mushrooms with Abalone Sauce \$26.8

I05 Poached Snow Pea Leaves with Dried Shrimp & Fried Gluten \$26.8

I06 Stir Fried Assorted Mushrooms with  Bamboo Fungus \$32.8

I07 Braised Bean Curd with Assorted Mushrooms  \$28.8

I08 Pan Fried Egg Tofu with Shrimp & Dried Shrimp \$28.8

I09 Pan Fried Egg Tofu with Assorted Mushrooms  \$26.8

I10 Braised Assorted Mushrooms with Chestnut  & Wheat Gluten \$26.8

I11 Deep Fried Bean Curd with Enoki Mushrooms  & Preserved Vegetables \$26.8



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## 《 VEGETABLES & BEAN CURD 》

I12 Stewed Bean Curd with Minced Beef in Spicy Sauce 🍴 \$20.8

I13 Braised Bean Curd with Mushroom 🌿 \$20.8

I14 Braised Bean Curd with Minced Chicken  
& Salted Fish in Casserole \$20.8

I15 Stir Fried Assorted Vegetables with Chinese Yam 🌿 \$24.8

👍 I16 Poached Assorted Mushrooms in Tom Yum Broth 🍴 \$24.8

I17 Stewed Assorted Mushrooms, Taro & Pumpkin in 🌿  
Coconut Sauce \$24.8

I18 Poached Assorted Vegetables & Vermicelli in 🌿  
Supreme Soup \$22.8

I19 Braised Eggplant with Minced Pork in Casserole \$19.8

I20 Steamed Eggplant with Preserved Cabbages  
& Minced Pork \$19.8

I21 Sautéed Beans with Eggplant & Preserved Vegetables 🌿 \$19.8

I22 Stir Fried Chinese Broccoli with Dried Fish \$22.8

I23 Poached Seasonal Vegetable with Conpoy \$22.8



《 NOODLES & RICE 》

J01 Signature Pan Fried Egg Noodles & Vermicelli with Assorted Seafood	\$32.8
J02 Egg Noodles in Supreme Soup with Abalone, Sea Cucumber, Shrimp & Scallop	{ Regular } \$38.8
J03 E-fu Noodles in Supreme Soup with Fresh Crabmeat	\$32.8
J04 Braised E-fu Noodles with Fresh Crabmeat	\$28.8
J05 Braised E-fu Noodles with Assorted Mushrooms & Black Truffle 🍄	\$24.8
J06 Pan Fried Egg Noodles with Assorted Meats & Seafood	\$28.8
J07 Stir Fried Rice Noodles with Sliced Beef & Chives	\$22.8
J08 Stir Fried Rice Noodles with Assorted Seafood in XO Sauce 🍷	\$32.8
J09 Fried Rice Noodles with Shrimp & Egg	\$22.8
J10 Fried Rice with Shrimp & Conpoy	\$26.8
J11 Signature Assorted Seafood Fried Rice	\$24.8
J12 Fried Rice with Assorted Seafood, Egg White & Conpoy	\$24.8





J13 Fried Rice with Diced Chicken & Assorted Seafood	\$24.8
J14 Fried Rice with Shrimp in Cream Sauce & Shredded Chicken in Tomato Sauce	\$26.8
J15 Fried Rice with Minced Beef & Shredded Lettuce	\$19.8
J16 Fried Rice with Minced Fish & Pine nut 🌰	\$22.8
J17 Fried Glutinous Rice with Preserved Meats & Conpoy	\$22.8
J18 Fried Multi Grains with Raisins 🍇	\$22.8
J19 Fried Vermicelli with Barbecued Pork, Shrimp & Curry	\$20.8
J20 Pan Fried Vermicelli with Beef, Bitter Melon & Black Bean Sauce	\$20.8
J21 Fried Vermicelli with Assorted Seafood, Chili & Crispy Garlic 🌶️	\$22.8
J22 Thick Vermicelli in Tom Yum Soup with Sliced Beef 🌶️	( Bowl ) \$11.8 ( Regular ) \$22.8
J23 Poached Rice in Soup with Oyster & Minced Pork	( Bowl ) \$12.8 ( Regular ) \$25.8
J24 Sichuan Noodles in Soup with Minced Pork & Peanuts 🌰🌶️	( Bowl ) \$11.8 ( Regular ) \$22.8
J25 Egg Noodles in Supreme Soup with Shredded Ham	( Bowl ) \$10.8 ( Regular ) \$20.8

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E01 Double-boiled "Buddha Jumps Over The Wall"	\$1098
E02 Double-boiled Winter Melon Soup with Fresh Crabmeat & Assorted Seafood	\$108
E03 Double-boiled Duck Soup with Salty Lemon	\$128
E04 Double-boiled Francolinus Soup with Sea Coconut & Fritillaria Cirrhosa	\$138
E05 Double-boiled Silky Chicken & Fish Maw Soup with Papaya & Almond Milk	\$168
E06 Double-boiled Silky Chicken & Whelk Soup with Ficus	\$108
E07 Double-boiled Duck & Whelk Soup with Morel Mushroom & Dendrobium	\$168
E08 Double-boiled Trionchoidea & Whelk Soup with Sea Cucumber & Dried Longan	\$148
E09 Double-boiled Silky Chicken & Conch Soup with Ginseng	\$108
E10 Double-boiled Crocodile Soup with Fritillaria Cirrhosa & Sea Coconut	\$148

( ORDER IN ADVANCE ONLY ) 《 DOUBLE-BOILED SOUPS 》

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K01 Double-boiled Egg White in Fresh Papaya	{ Per Person }	\$18.8
K02 Baked Sago Pudding with Lotus Seed Paste	{ Per Person }	\$9.8
K03 Double-boiled Swallow Nest with Coconut Milk	{ Per Person }	\$30.8
K04 Double-boiled Swallow Nest with Snow Lotus & Red Dates	{ Per Person }	\$28.8
K05 Double-boiled Egg White, Milk & Ginger	{ Per Person }	\$7.8
 K06 Deep Fried Milk Rolls ( 8 pcs )		\$16.8
K07 Steamed Longevity Peach Buns ( 1 dozen )		\$22.8





## SET DINNER FOR 6

Double Lobsters & Peking Duck Set for 6  
\$198 + Tax ( Cash Payment Only )

Stir Fried Double Lobsters with Scallions & Ginger

Crispy Roasted Peking Duck with Chinese Pan Cakes

Stir Fried Shredded Duck with Lettuce Cups

Sweet & Sour Pork with Blueberry

Stir Fried Fish Fillet with Vegetables

Poached Vegetable with Supreme Soup & Garlic

Seafood Set for 6  
\$268 + Tax ( Cash Payment Only )

Stir Fried Lobsters & Pumpkin with Salty Egg Yolk ( 3 lb )

Curry Crab ( Additional \$6 for Naan Bread )

Steamed Eel with Black Bean Sauce

Poached Clam & Shrimp with Vermicelli & Supreme Broth

Free Range Chicken Marinated in Conpoy Sauce ( Half )

Stir Fried Snow Pea Leaves & Mushroom with Abalone Sauce

A convenience fee of 2.4% will be applied to all credit card payments.  
Additional \$26/lb on Oversized Lobster  
Additional \$70/lb on Oversized King Crab

Abalone & Seafood Set for 6  
\$388 + Tax ( Cash Payment Only )

Braised Swallow Nest with Diced Seafood in Premium Broth

( Additional \$28 for substitute to Braised Shark Fin  
Soup with Diced Seafood )

Braised Abalone & Premium Mushroom with Oyster  
Sauce ( 6pcs )

Stir Fried Jumbo Lobster with Herbs & Cognac ( 4 lb )

Honey Glazed Oyster with Garlic

Steamed Green Bass with Scallions & Ginger

Boiled Free Range Chicken & Vegetable with Supreme  
Soup ( Half )

King Crab Set for 6  
\$568 + Tax ( Cash Payment Only )

Assorted Seafood, Fish Maw & Conpoy Soup

King Crab ( 6 lb ) served in 4 Courses :

Steamed King Crab's Legs with Vermicelli & Garlic

Stir Fried King Crab with Maggi Sauce & Mushroom

Braised King Crab's Meat with Snow Pea Leaves

King Crab's Roe Fried Rice

Free Range Chicken Marinated in Dark Soy Sauce  
( Whole )



A convenience fee of 2.4% will be applied to all credit card payments.  
Additional \$26/lb on Oversized Lobster  
Additional \$70/lb on Oversized King Crab



## SET DINNER FOR 8

Lobster & Peking Duck Set for 8  
\$298 + Tax ( Cash Payment Only )

Fish Maw & Sweet Corn Soup

Crispy Roasted Peking Duck with Chinese Pan Cakes

Stir Fried Shredded Duck with Lettuce Cups

Steamed Lobsters with Vermicelli & Garlic ( 4pcs )

Stir Fried Beef with Mushroom & Scallions

Stir Fried Fish Fillet with Vegetables & Chinese Yam

Free Range Chicken Marinated in Conpoy Sauce  
( Whole )

Poached Vegetable with Supreme Soup & Garlic

Green Bass , Lobster & Crab Set for 8  
\$438 + Tax ( Cash Payment Only )

Barbecued Suckling Pig & Shredded Jelly Fishes

Crabmeat & Fish Maw Soup

Stir Fried Jumbo Lobster with Maggi Sauce ( 4 lb )

Stir Fried Double Crabs & Pumpkin with Salty Egg Yolk

Steamed Green Bass with Scallions & Ginger

Free Range Chicken Marinated in Conpoy Sauce ( Whole )

Poached Snow Pea Leaves in Supreme Broth

Lobster's Roe Fried Rice

A convenience fee of 2.4% will be applied to all credit card payments.  
Additional \$26/lb on Oversized Lobster  
Additional \$70/lb on Oversized King Crab

## Abalone & Jumbo Lobster Set for 8 \$538 + Tax ( Cash Payment Only )

Braised Swallow Nest with Diced Seafood in Premium Broth

( Additional \$38 for substitute to Braised Shark Fin  
Soup with Diced Seafood )

Braised Abalone & Premium Mushroom with Oyster Sauce ( 8pcs )

Jumbo Lobster ( 10 lb ) served in 3 Courses :

Black Pepper Lobster with Vermicelli in Casserole

Stir Fried Jumbo Lobster's Legs with Chilli & Dried Fish

Steamed Egg with Jumbo Lobster's Roe & Clam

Stir Fried Sea Cucumber with Scallions

Steamed Green Bass with Scallions & Ginger

Boiled Free Range Chicken & Vegetable with Supreme Soup ( Whole )

## King Crab & Lobster Set for 8 \$898 + Tax ( Cash Payment Only )

Braised Swallow Nest with Diced Seafood in Premium Broth

( Additional \$38 for substitute to Braised Shark Fin  
Soup with Diced Seafood )

King Crab ( 7 lb ) served in 3 Courses :

Steamed King Crab's Legs with Vermicelli & Garlic

Stir Fried King Crab with Maggi Sauce & Mushroom

Stir Fried King Crab's Roe with Scrambled Egg & Fish Maw

Stir Fried Jumbo Lobster with Chilli & Dried Fish ( 4 lb )

Free Range Chicken Marinated in Dark Soy Sauce ( Whole )

Stir Fried Snow Pea Leaves & Mushroom with Abalone Sauce

E-Fu Noodles in Pumpkin Soup with Egg White



A convenience fee of 2.4% will be applied to all credit card payments.  
Additional \$26/lb on Oversized Lobster  
Additional \$70/lb on Oversized King Crab



## SET DINNER FOR 10

### Suckling Pig & Seafood Set for 10 \$498 + Tax ( Cash Payment Only )

Barbecued Suckling Pig & Shredded Jelly Fishes

Crispy Roasted Peking Duck with Chinese Pan Cakes

Stir Fried Shredded Duck with Lettuce Cups

Assorted Seafood, Fish Maw & Conpoy Soup

Stir Fried Lobsters & Pumpkin with Salty Egg Yolk ( 3 lb )

Stir Fried Double Crabs with Scallions & Ginger

Steamed Double Green Bass with Scallions & Ginger

Poached Snow Pea Leaves in Supreme Broth

Seafood Fried Rice

Braised E-Fu Noodles with Mushroom & Truffle

A convenience fee of 2.4% will be applied to all credit card payments.  
Additional \$26/lb on Oversized Lobster  
Additional \$70/lb on Oversized King Crab

## Abalone & Jumbo Lobster Set for 10 \$798 + Tax ( Cash Payment Only )

Barbecued Suckling Pig & Shredded Jelly Fishes

Deep Fried Shrimp Balls ( 10pcs )

Braised Swallow Nest with Diced Seafood in Premium Broth

( Additional \$48 for substitute to Braised Shark Fin  
Soup with Diced Seafood )

Braised Abalone & Premium Mushroom with Oyster Sauce ( 10pcs )

Jumbo Lobster ( 10 lb ) served in 2 Courses:

Baked Lobster with Assorted Mushrooms & Creamy Butter Sauce

Stir Fried Jumbo Lobster's Legs with Chilli & Dried Fish

Steamed Double Green Bass with Scallions & Ginger

Free Range Chicken Marinated in Conpoy Sauce ( Whole )

Fried Rice with Egg White & Diced Seafood

Braised E-Fu Noodles with Crabmeat



A convenience fee of 2.4% will be applied to all credit card payments.  
Additional \$26/lb on Oversized Lobster  
Additional \$70/lb on Oversized King Crab



## King Crab & Jumbo Lobster Set for 10 \$1288 + Tax ( Cash Payment Only )

King Crab ( 8 lb ) served in 4 Courses :

Braised Shark Fin Soup with Fish Maw & King Crab' s Meat

Steamed King Crab' s Legs with Vermicelli & Garlic

Stir Fried King Crab with Chilli & Dried Fish

Steamed Egg with King Crab' s Roe, Clam & Conpoy

Jumbo Lobster ( 10 lb ) served in 2 Courses:

Stir Fried Jumbo Lobster with Egg White

Stir Fried Jumbo Lobster' s Legs with Maggi Sauce & Mushroom

Steamed Double Green Bass with Scallions & Ginger

Boiled Free Range Chicken & Vegetable with Supreme Soup ( Whole )

Glutinous Rice with Preserved Meats & Conpoy

Signature Seafood Fried Noodles

A convenience fee of 2.4% will be applied to all credit card payments.  
Additional \$26/lb on Oversized Lobster  
Additional \$70/lb on Oversized King Crab