



## *Cold Platter* 冷盘

### **Lucky Combination Platter** 鸿运拼盘

*A festive starter featuring roast duck, soy-poached chicken, marinated jellyfish salad, and BBQ pork (char siu), a colourful harmony of flavours symbolising unity and prosperity.*

## *Appetiser* 热前菜

### **Deep-fried Prawn Dumplings** 黄金炸虾饺

*Crispy golden dumplings filled with juicy shrimp, crunchy outside and tender inside, bringing wealth and happiness.*

### **Crab Meat & Seafood Supreme Soup** 蟹肉海皇羹

*A silky golden soup with crab meat, prawns, fish fillet, and scallops, rich, fragrant, and celebratory.*

# *Fortune celebration banquet*

Available from 14 February – 22 February 2026



(LG) Low Gluten (I) Imported Seafood (V) Vegetarian (VG) Vegan

*Please note that we take every precaution when accommodating your special meal requirements. Please be aware that not all ingredients are listed in the dish description. If you have any dietary needs or allergies, please communicate to server.*

# *Mains* 主菜

## **Steamed Barramundi with Soy & Ginger** 清蒸金目鲈

*Fresh coral trout steamed to perfection in soy and ginger sauce, representing abundance and good fortune.*

## **Deep-fried Prawns with Garlic & Chilli Crumbs** 避风塘炒虾

*Crispy prawns coated in golden garlic and chilli, spicy, crunchy, and irresistible.*

## **Black Pepper Beef with Honey Beans** 黑椒牛柳粒配蜜豆

*Tender beef cubes stir-fried with honey beans and black pepper sauce, juicy, aromatic, and full of depth.*

## **Braised Mushrooms & Tofu in Scallop-style Sauce** 瑶柱花菇扒豆腐

*Silky tofu paired with mushrooms in savoury scallop-style sauce, elegant, smooth, and umami-rich.*

# *Rice & Noodles* 主食

## **Sticky Rice with Chinese Sausage** 腊味糯米饭

*Fragrant glutinous rice with Chinese sausage and mushrooms, rich, savoury, and comforting.*

# *Dessert* 甜品

## **Coconut Sago Dessert** 椰香西米露

*Silky coconut cream with sago pearls, light, tropical, and refreshing.*

## **Fried Sesame Banana with Caramel Sauce & Ice Cream**

**炸芝麻香蕉配焦糖酱与雪糕**

*Crispy sesame-coated banana fritters served with warm caramel sauce and vanilla ice cream, golden, comforting, and a perfect sweet ending to the celebration.*