

# 银蛇吐宝贺新春 厨师特备精选 Lunar New Year Specialties

13 January - 12 February 2025

#### 鸿运捞起鱼生

#### Prosperity Fortune Yu Sheng

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(小) Small, 4 to 6 persons | (大) Large, 6 to 8 persons

小 / 大 Small / Large

(金蛇迎春) 金蛇捞起鱼生 - 苏格兰烟熏三文鱼, 海蜇头

\$268 (L)

Auspicious Golden Snake Yu Sheng

(Scottish Smoked Salmon, Jelly Fish)

(Pre-order with a one-day lead time required | 需提前一天预订)

\$188 / \$298

(龙马精神) 龙虾捞起鱼生

Fortune Yu Sheng - Poached Lobster

(风生水起)三文鱼捞起鱼生

Fortune Yu Sheng - Norwegian Smoked Salmon

\$98 / \$168

(包罗万有) 鲍鱼撈生

Fortune Yu Sheng - Abalone

\$128 / \$238

#### Add-On 另加

(包罗万有) 鲍鱼 Abalone	\$88	(生意兴隆) 鱼皮 Crispy Fish Skin	\$28	
(龙马精神) 龙虾 Poached Lobster	\$88	(金枝玉叶) 脆炸金针菇 Crispy Enoki Mushroom	\$18	
(年年有余) 三文鱼 Norwegian Smoked Salmon	\$30	(金钱万贯) 薄薄脆 Crispy Crackers	\$5	



### 明炉烧腊 Barbecued Poultry and Meat



(百业兴旺) 黑鱼籽化皮乳猪 (八件)	\$128
Barbecued Suckling Pig with Black Caviar (8 pieces)	例 regular
(六畜兴旺) 极品蜜汁叉烧皇	\$68
Barbecued Pork Loin glazed with Honey Sauce	例 regular
(喜上眉梢) 脆皮烧腩仔	\$25
Roasted Crispy Pork Belly	例 regular
(开市大吉) 明炉烤鸭	\$35
Roasted Duck with Plum Sauce	例 regular
(官运亨通) 玫瑰酱皇鸡	\$42
Homemade Soy Sauce An Xin Chicken	半只 half
(金猪献瑞) 烧味拼盘	\$68
Barbecued Poultry Meat Combination	例 regular
(飞黄腾达) 北京烤鸭 (两食)	\$78 半只 Half
Roasted Peking Duck (served in two courses)	\$118一只 whole
	, FITO Y WITOTO
(珠圆玉润) 鸿运全体乳猪 (两食)	\$238 半只 Half
Roasted Whole Suckling Pig (served in two courses)	\$438 一只 whole

### 新春精选 Lunar New Year Specialties



Braised Imperial Bird's Nest Broth with Crab Meat and Crab Roe (生龙活虎) 姬松茸红枣花胶炖鸡	位 person \$58 位 person
	位 person
Double-boiled Chicken Broth with Himematsutake	E person
Mushroom, Fish Maw and Red Dates	
(鱼跃龙门) 油泡韭黄草菇炒斑球	\$98
Sautéed Garoupa Fillet with Mushroom and Chinese Chive	例 regular
(得心应手) 南非四头鲍鱼伴百花釀辽参	\$88
Braised South African 4-head Abalone with Sea Cucumber	位 person
stuffed with Prawn Paste	
(龙凤呈祥) 黑松露蜜豆龙虾球	\$98
Sautéed Lobster Meat with Honey Bean in Truffle Sauce	例 regular
(年年有余) 豉汁煎釀鲮鱼	\$68
Pan-fried Whole Dace Fish stuffed with Fish Meat	例 regular
in Black Bean Sauce	
(发财好市) 发菜蚝豉瑶柱甫	\$98
Braised Conpoy and Dried Oyster with Black Moss in Oyster Sauce	例 regular
(松鹤年年) 香宫小炒皇	\$88
Sautéed Prawns, Pacific Clams, Dried Shrimp and	
Barbecued Ibérico pork with Chive Flowers	例 regular
Darbectica iberico pork with enive riowers	
(嘻哈大笑) 翡翠川汁干烧虾球	\$58
Sichuan-style Sautéed Prawns with Seasonal Greens	例 regular

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(开市大吉) 姜葱开边龙虾 (半只)	\$60
Braised Lobster with Spring Onion and Ginger (Half)	位 person
(发财大利) 发菜蚝豉大利汤	\$18/位 person
Boiled Pork Shank and Dried Oyster Soup with Black Moss	\$60 / 例 regula
(心相吏式) 发财资务标联市商保	¢ o Q
シ(心想事成) 发财海参虾球豆腐煲 Braised Sea Cucumber, Prawn and Bean Curd with Black Moss	\$98 例 regular
served in Clay Pot	py regular
(根基稳固) 鲍汁花菇扣鹅掌煲	\$80
Braised Goose Web and Black Mushroom with Abalone Sauce	例 regular
served in Clay Pot	
(金砖满屋) 蒜子茄子火腩鳕鱼煲	\$88
Traditional Braised Atlantic Cod Fillet with Eggplant,	例 regular
Roasted Pork Belly and Garlic served in Clay Pot	
(喜气洋洋) 翡翠珊瑚赛螃蟹	\$88
Sautéed Egg White with Cod Fish topped with Crispy Conpoy	例 regular
and Crab Meat and Crab Roe	
(和气生财) 蒜片京葱爆和牛	\$158
Stir-fried Kagoshima Wagyu Beef with Sliced Garlic and Scallion	例 regular
(蛇來转运) 豉蒜尖椒炒牛肉	<b>\$58</b>
Sautéed Sliced Beef and Shishito Pepper with Garlic	例 regular
in Black Bean Sauce	
(横财就手) 慈菇炆元蹄	\$68
Traditional Braised Pork Knuckle and Arrowhead with	例 regular
Preserved Bean Curd Sauce	

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(竹报平安) 海味扒菜苗	\$68
Braised Seasonal Greens with Dried Seafood	例 regular
(慈航上素) 南乳慈菇炆素斋煲	\$38
Braised Assorted Vegetables and Arrowhead with	例 regular
Preserved Bean Curd served in Clay Pot	
(彩色人生) 鹊巢黑松露翠蔬	\$40
Sautéed Garden Greens with Water Chestnuts and Crispy Fritters	例 regular
and Cashew Nuts with Black Truffle Sauce served in Golden Basket	
(金鸡报喜) 黄金蒜香鸡	\$42
Deep-fried Crispy Chicken with Golden Minced Garlic	半只 half
(五谷丰收) 生炒糯米饭	\$48
Fried Glutinous Rice with Preserved Meat, Dried Shrimp and Conpoy	例 regular
(纵横四海) 姜葱波士顿龙虾炆生面	\$108
Braised Boston Lobster and Egg Noodles with Spring Onion and Ginger	例 regular

### 金蛇吐宝厨师特备甜点

#### Dessert Delights



(福燕报喜)蜂蜜炖金丝官燕	\$88
Double-boiled Bird's Nest with Honey	位 person
(旗开得胜) 麦冬枣皇炖桃胶	\$18
Double-boiled Peach Gum Soup with Dwarf Lilyturf Root Tuber	位 person
and Red Dates	
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(大展鸿图) 雨花汤圆百合红豆羹	\$16
Red Bean Cream with Lily Bulbs and Yuhua Rice Dumpling	位 person
(锦绣前程) 奶黄锦绣球 (3件)	<b>\$</b> 15
Deep-fried Custard Ball (3 pieces)	份 portion
(竹报平安) 燕窝班兰杏仁冻	\$28
Chilled Pandan Almond Pudding topped with Bird's Nest	位 person
(开市大吉) 冻枣皇八宝清汤	\$18
Chilled Red Dates Soup with Eight Treasures	位 person
(福星高照) 椰汁芦荟紫米冻	<b>\$</b> 16
Chilled Purple Rice with Aloe Vera and Coconut Milk	位 person
(步步高升) 三色煎年糕 (3件)	\$12
Pan-fried Three Layers Nian Gao (3 pieces)	份 portion
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### 金蛇吐宝精选点心 (只限午市)

### Dim Sum Delights (Available for Lunch) 29 January to 12 February 2025



(黄金滿屋) 黄金鲍鱼挞 (3件)	\$24
Baked Abalone Tart with Diced Chicken and Shrimp (3 pieces)	份 portion
(如鱼得水) 芙蓉松叶蟹肉饺 (3件)	\$24
Steamed Pine Leaf Crab Meat Dumpling with Egg White (3 pieces)	份 portion
(包您发财) 明太子烧卖 (3件)	<b>\$</b> 15
Steamed Siew Mai with Mentaiko (3 pieces)	份 portion
(黄金万两) 西班牙红虾饺 (3件)	\$30
Steamed Spanish Red Prawn Dumpling (3 pieces)	份 portion
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(横财就手)发财黄金糯米鸡(3件)	\$18
Pan-fried Glutinous Rice with Chicken, Mushroom, Shrimp (3 pieces)	份 portion
(紫气东来)羊肚菌黑豚肉末天鹅酥(3件)	<b>\$</b> 18
Deep-fried Swan-shape Pastry with Minced Ibérico Pork and	份 portion
Morel Mushroom (3 pieces)	)) portion
	\$12
(包罗万有) 蜜汁叉烧包 (3件)	份 portion
Steamed Barbecued Pork Bun (3 pieces)	
(众虎同心) 姬松茸百合花素饺 (3件)	<b>\$</b> 15
Steamed Assorted Vegetable Dumpling with Himematsutake	份 portion
Mushroom and Lily Bulbs (3 pieces)	M bortion
(好市齐来) 发财好市咸猪骨粥	<b>\$</b> 12
	ゅ12 位 person
Porridge with Dried Oyster and Salted Spare Ribs	— и person