



香
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S H A N G
P A L A C E

福兔迎祥厨师特备精选

Chinese New Year Specialties

9 January to 5 February 2023

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Chinese New Year Specialties

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鸿运捞起鱼生

Prosperity Fortune Yu Sheng

Yu Sheng 鱼生

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

小 / 大
Small / Big

(玉兔迎春) 玉兔捞起鱼生

(南非鲍鱼、北海道带子、龙虾、苏格兰烟熏三文鱼)

\$388

Auspicious Rabbit Yu Sheng

(South African Abalone, Hokkaido Scallop, Poached Lobster, Scottish Smoked Salmon)

(龙马精神) 龙虾捞起鱼生

Fortune Yu Sheng - Poached Lobster

\$188 / \$298

(风生水起) 三文鱼捞起鱼生

Fortune Yu Sheng

Norwegian Smoked Salmon

\$98 / \$168

(包罗万有) 鲍鱼捞生

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

(龙马精神) 龙虾

Poached Lobster

\$88

(金枝玉叶) 脆炸金针菇

Crispy Enoki Mushroom

(年年有余) 三文鱼

Norwegian

Smoked Salmon

\$30

(金钱万贯) 薄薄脆

Crispy Crackers

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(百业兴旺) 化皮乳猪 (八件) Barbecued Suckling Pig (8 pieces)	\$118 例 regular
(六畜兴旺) 极品蜜汁叉烧皇 Barbecued Pork Loin glazed with Honey Sauce	\$68 例 regular
(喜上眉梢) 脆皮烧腩仔 Roasted Crispy Pork Belly	\$24 例 regular
(开市大吉) 明炉烤鸭 Roasted Duck with Plum Sauce	\$30 例 regular
(官运亨通) 玫瑰酱皇鸡 Homemade Soy Sauce Chicken	\$38 半只 half
(金猪献瑞) 烧味拼盘 Barbecued Poultry Meat Combination	\$68 例 regular
(飞黄腾达) 北京烤鸭 (两食) Roasted Peking Duck (served in two courses)	\$108 只 whole

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(迎春接福) 蟹皇烩官燕 Braised Imperial Bird's Nest Broth with Crab Meat and Crab Roe	\$88 位 person
(生龙活虎) 鹿茸菌花胶炖鸡汤 Double-boiled Chicken Broth with Dried Velvet Mushroom and Fish Maw	\$58 位 person
(鱼跃龙门) 碧绿珊瑚扒斑球 Sautéed Garoupa Fillet topped with Crab Meat and Crab Roe	\$108 例 regular
(得心应手) 南非四头鲍鱼伴葱烧肉末釀辽参 Braised 4-head African Abalone with Sea Cucumber stuffed with Minced Meat	\$88 位 person
(龙凤呈祥) 咖喱风沙龙虾球 Deep-fried Lobster Meat with Crispy Bread Crumb	\$68 例 regular
(年年有余) 豉汁煎釀鲮鱼 Pan-fried Whole Dace Fish stuffed with Fish Meat in Black Bean Sauce	\$78 例 Regular
(发财好市) 发菜蚝豉瑶柱甫 Braised Conpoy and Dried Oyster with Black Moss in Oyster Sauce	\$88 例 Regular
(松鹤年年) X.O酱桂花蚌玉带炒芦笋 Sautéed Scallop and Pacific Clams with Asparagus in X.O Sauce	\$88 例 Regular
(嘻哈大笑) 翡翠山楂虾球 Stir-fried Prawns and Garden Greens with Hawthorn Sauce	\$58 例 Regular

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(开市大吉) 黑松露野菌龙虾球 Sautéed Lobster Meat with Assorted Mushroom in Black Truffle Sauce	\$88 例 regular
(发财大利) 发菜蚝豉大利汤 Boiled Pork Shank Dried Oyster Soup with Black Moss	\$18 位 person \$60 例 regular
(心想事成) 发财海参豆腐煲 Braised Sea Cucumber, Black Moss and Bean Curd served in a Clay Pot	\$88 例 regular
(根基稳固) 鲍汁花菇扣鹅掌煲 Braised Goose Web and Flower Mushroom with Abalone Sauce served in a Clay Pot	\$80 例 regular
(金砖满屋) 蒜子茄子火腩鳕鱼煲 Traditional Braised Cod Fillet with Eggplant, Roasted Pork Belly and Garlic served in a Clay Pot	\$80 例 regular
(喜气洋洋) 生菜蹄香润肠鸡粒蚝豉崧 (6件) Wok-fried Minced Chicken, Dried Oyster and Chinese Sausage served with Fresh Lettuce (6 pieces)	\$48 例 regular
(和气生财) 蒜片京葱爆和牛 Stir-fried Kagoshima Wagyu Beef with Sliced Garlic served in Golden Basket	\$158 例 regular
(兔來转运) 豉蒜尖椒炒牛肉 Sautéed Sliced Beef and Shishito Pepper with Garlic in Black Bean Sauce	\$58 例 regular

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(横财就手) 慈菇炆元蹄 Traditional Braised Pork Knuckle and Arrowhead with Preserved Bean Curd Sauce	\$58 例 regular
(竹报平安) 蟹肉竹笙扒菜苗 Braised Seasonal Greens and Bamboo Fungus with Crab Meat	\$68 例 regular
(慈航上素) 南乳慈菇炆素斋煲 Braised Assorted Vegetables and Arrowhead with Preserved Bean Curd served in a Clay Pot	\$38 例 regular
(彩色人生) 椰林翠绿影 Sautéed Cauliflower, Matsutake Mushroom, Snow Bean and Bell Pepper	\$38 例 regular
(金鸡报喜) 黄金蒜香鸡 Deep-fried Crispy Chicken with Golden Minced Garlic	\$40 半只 half
(五谷丰收) 生炒糯米饭 Fried Glutinous Rice with Preserved Meat, Dried Shrimp and Conpoy	\$48 例 regular
(纵横四海) 姜葱波士顿龙虾炆生面 Braised Boston Lobster and Egg Noodles with Spring Onion and Ginger	\$88 例 Regular

福兔迎祥厨师特备甜点

Dessert Delights

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(福燕报喜) 蜂蜜炖金丝官燕 Double-boiled Bird's Nest with Honey	\$88 位 person
(旗开得胜) 天籽兰花枣皇炖桃胶 Double-boiled Sweetened Peach Gum Soup with Dendrobium Orchid and Red Date	\$28 位 person
(大展鸿图) 雨花汤圆百合红豆羹 Sweetened Red Bean Cream with Lily Bulbs and Yuhua Rice Dumpling	\$16 位 person
(玉兔迎春) 芝麻豆腐花 Chilled Bean Curd with Sesame Cream	\$16 位 person
(竹报平安) 燕窝菊花冻 Chilled Chrysanthemum Jelly with Bird's Nest	\$18 位 person
(开市大吉) 冻枣皇八宝清汤 Chilled Sweetened Red Date Soup with Eight Treasures	\$16 位 person
(步步高升) 三式煎年糕 (3件) Pan-fried Three Kinds of "Nian Gao" (3 pieces)	\$12 份 portion

All prices are in Singapore Dollars and subject to 10% service charge and prevailing government taxes.